



Ham and pineapple pizza

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

This new take on the Hawaiian pizza with fruity and tangy pineapple chutney surprises even the sceptics and is guaranteed to spark debate at the table.

Starter (poolish)

200 ml water
1 tsp runny honey
5 g yeast, crumbled
200 g Manitoba flour (type 0)

Main dough

225 ml cold water
500 g Manitoba flour (type 0)
20 g fleur de sel
50 ml cold water

Pineapple chutney

2 tbsp olive oil
2 shallots, finely chopped
1 clove of garlic, finely chopped
10 g ginger, grated
1 red peperoncino, deseeded, finely chopped





500 g pineapple, flesh diced
100 ml white wine vinegar
100 ml apple juice
1 tbsp unrefined sugar
½ tsp salt
2 sprigs of flat-leaved parsley, leaves pulled off stalks and finely chopped

Pizza sauce

400 g (plum) tomatoes
(tinned)
1 tsp fleur de sel
1 tsp olive oil
6 leaves of basil, torn

Shaping and topping

Some Manitoba flour for
shaping
250 g fior di latte mozzarella, cut into cubes
Some olive oil
100 g slices of ham

