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

Additional information

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