



## Cover recipe

Bresaola, feta and rocket pizza *Pizza con bresaola, feta e rucola*

**SERVES 4**

1 quantity of basic dough (see recipe on page 23)

250g bresaola, thinly sliced

150g feta cheese

150g mozzarella, finely diced

150ml tomato passata

oregano

extra-virgin olive oil

a handful of fresh rocket leaves

Preheat the oven to 180°C/Gas Mark 4. Divide the dough into four equal pieces and roll out into 5mm thick rounds, then place on baking sheets. Spread the tomato passata over the pizza bases in a circular motion.

Bake in the oven for 10 minutes, then remove from the oven. Top each base with mozzarella cheese and a generous sprinkling of oregano. Return to the oven and cook for a further 10 minutes, until the cheese browns.

Remove the pizzas from the oven and arrange the slices of bresaola over the top. Crumble feta cheese over each pizza along with a few rocket leaves. Finally, drizzle with extra-virgin olive oil and serve.



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