

Pizza of Salmon and Las Terceras manchego cheese



INGREDIENTS

(for the dough):

- 250 gr. Flour 00
- 125 ml of warm water
- 1 tablespoon of olive oil
- 12 g of fresh yeast
- 1 pinch of salt
- Flour (to make the form)

(for the pizza):

- 125 gr smoked salmon
- 1 diced mozzarella
- Las Terceras Semi-cured manchego cheese P.D.O.
- Heavy cream

PREPARATION:

Pizza dough preparation: In a large mixing bowl, stir together the flour and salt. Make a well in the centre of the flour mixture and pour in most of the water along with the olive oil and the yeast. Bring the dough together with your hands until the dough starts to take shape. Turn the dough out onto a clean floured surface and knead for about 5 minutes, or until it is smooth and elastic.

Once the dough is smooth and elastic, place it in an oiled bowl, cover with a damp tea towel and allow to prove for 1 hour until it has doubled in size. When the dough has risen, take it out of the bowl and start by forming it into your desired shape.

Pizza preparation: preheat the oven to maximum temperature, in the meantime, prepare the ingredients. Spread the base of the dough with heavy cream (without reaching the edges), add the mozzarella cubes and heat it in the oven for 10 minutes. Remove the pizza from the oven and add the salmon and the wedges of Las Terceras Manchego cheese. Return to the oven for 5 minutes until the dough is crunchy.