

Piadina

Difficulty

Preparation

1. Preheat the oven to 220°C.
2. Line a baking tray with parchment paper.

Cooking

1. Roll out the pizza dough on a lightly floured surface to a thickness of about 3 mm.
2. Spread the tomato sauce over the pizza base, leaving a 1 cm border.
3. Arrange the prosciutto and mozzarella on top.
4. Bake for 10-12 minutes, or until the edges are golden brown and the cheese has melted.
5. Remove from the oven and cut into slices.
6. Serve the pizza warm.

Ingredients

- * 1 ball of pizza dough
- * 1 cup tomato sauce
- * 4 slices prosciutto
- * 1 cup mozzarella cheese
- * Salt and pepper to taste

Note: You can adjust the quantities of ingredients as per your preference.