

Pizza Pasta Prosciutto

Servings	Preparation Time	Baking Time	Mixing Time	Oven Temperature
4+ People	30 minutes	13 minutes	6 minutes	230/446 Celsius/Fahrenheit

Pizza is one of the best ways to start your cooking career. You need to learn the basics of a good pizza dough, and then you can play with almost any ingredient. Invite your most trusted friends and get honest comments on your cooking. Pizza is a good way to get positive feedback, where most people want to try almost anything on top of a pizza dough. This is one of those experiences. Normally you wouldn't combine pasta dishes with pizza, but both have roots back to Italy so it's got to be good. If you have kids, have them pick out a pasta shape they like, and start making. It's done within 30 minutes, and you should have enough time to have the kitchen clean before it comes out of the oven ready to feed hungry friends or family members.

Ingredients

European Measurements	US Measurements
6 dl. white flour	3 cups white flour
3 tbsp. soya oil	3 tbsp. soya oil
50g yeast	1.76 oz. yeast
½ tsp. salt	½ tsp. salt
2 dl. warm water	1 cup warm water
200g shredded white cheese	7 oz. shredded white cheese
100g Parma ham	3.5 oz. Parma ham
Tropical fruits	Tropical fruits
4 egg whites	4 egg whites
2 dl. heavy cream	1 cup heavy cream
1 tbsp. parsley	1 tbsp. parsley
50g shredded parmesan cheese	1.76 oz. shredded parmesan cheese
4 egg yolks	4 egg yolks
200g pasta shapes	7 oz. pasta shapes
200g chicken filets	7 oz. chicken filets
(virgin) Olive oil	(virgin) Olive oil
½ tsp. oregano	½ tsp. oregano
½ tsp. basil	½ tsp. basil
½ tsp. salt	½ tsp. salt
½ tsp. pepper mix	½ tsp. pepper mix

Red = Dough - Green= Pizza sauce - Blue = Chicken mixture Purple = Topping

Directions

1. Slice the chicken filet and fry in olive oil.
2. Season with oregano, basil, salt and pepper.
3. Make sure to cook the chicken all the way through, and let it rest on a plate.
4. Start the sauce by separating egg whites from egg yolks in a medium sized casserole pot.
5. Add heavy cream plus parmesan and bring to a boil while seasoning with parsley and stirring constantly.
6. Add in the chicken, and start boiling the pasta shape of your choice.
7. Add white flour, soya oil, yeast and salt to a mixer bowl. (In that order!)
8. Add warm water (from tap) and use the hook tool to mix with.
9. Start mixing on low speed for 1 minute, then turn up the speed for 5 more minutes.
10. Roll up the dough and let it rest on the kitchen counter for 5-10 minutes.
11. Add egg yolks and pasta to the chicken and pizza sauce and mix together.
12. Flatten the dough to a rectangle or a round shape. Place on a baking sheet with a baking paper under.
13. Fill in with the mixture of chicken, pasta and sauce.
14. Top with shredded white cheese, and slices of Parma ham. Bake in oven and it's done.
15. I like to top this pizza with either a good pesto, or canned tropical fruits when baking is done.