

THREE CHEESE PIZZA WITH CRISPY SALAMI





THREE CHEESE PIZZA WITH CRISPY SALAMI AND SAGE

1 quantity pizza dough, divided into four pieces*
semolina, for scattering
2 Tbsp unsalted butter
2 Tbsp plain flour
1½ cups milk
½ cup grated mozzarella
½ cup grated smoked cheese
pinch ground nutmeg

sea salt flakes and freshly-ground black pepper
2 cups thinly sliced salami
150g blue cheese, crumbled
1 bunch sage leaves, torn
2 cups baby rocket leaves
½ cup toasted walnuts, chopped
2 Tbsp extra virgin olive oil
juice of 1 lemon

1 Preheat oven to 240°C. Roll out each piece of dough to a 35cm disc and place on a pizza tray scattered with a little semolina. Combine the butter and flour in a medium saucepan and cook over a moderate heat for 2 minutes. Pour in the milk, simmer to thicken, then beat in the mozzarella, smoked cheese and nutmeg. Season generously with salt and pepper, then set aside for 15 minutes.

2 Fry the salami slices in a pan over a moderate heat for 10 minutes, until crisp. Drain in a sieve. Spread the cheese sauce onto the pizza bases leaving a 2cm margin on the edges, then top with salami, blue and sage. Bake for 8-10 minutes, until the base is crisp. Top with rocket, walnuts, olive oil and lemon juice.

* Pizza dough recipe can be found at <http://www.mitsubishielectric.com.au/recipes.html>

