



persiMon®, Serrano and Manchego Coca

Simple ingredients, persiMon®, Manchego cheese, Serrano ham, for a simply delicious Spanish style pizza called a coca. The only thing missing is a glass of wine from Spain!

Makes 4 servings

Ingredients

2 lb (1 kg) pizza dough (store bought)
12 thin slices of Serrano ham
13 oz (400g) Manchego cheese, 300 g grated +100 g in slices
1 finely sliced persiMon®
1 drizzle of olive oil from Spain
fresh ground pepper

Preparation

Preheat a pizza stone in the oven at 500°F.

Lightly flour pizza dough, stretching the dough with hands to form an oval.

Garnish with the grated Manchego cheese and Serrano ham.

Transfer the coca onto the hot pizza stone and bake in the oven for 10 to 12 minutes.

Garnish with the slices of persiMon® and Manchego, drizzle with olive oil and top with a generous amount of freshly ground pepper.

