

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 (260 °C).
- 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.



Source: www.persimoncanada.com

