

## Corn Prosciutto Pizza

<http://userealbutter.com/2013/08/04/corn-prosciutto-pizza-recipe/>

inspired by [Pizzeria Locale](#)

flour or cornmeal for the pizza peel  
2 half-pound balls olive oil pizza dough (see below) or any pizza dough you prefer  
2 tbsps butter, softened  
salt and pepper  
fresh kernels from 1 cob of corn  
8 oz. mozzarella cheese, sliced  
6 thin slices prosciutto

### olive oil pizza dough

from [Artisan Pizza and Flatbread in Five Minutes a Day](#) by Jeff Hertzberg, M.D., and Zoë François

3 1/6 cups or 25.3 oz. (725 g) water at 100°F  
1 tbsp (10 g) granulated yeast  
1 1/2 tbsps (25 g) kosher salt  
1/3 cup or 2.5 oz. (70 g) olive oil  
7 1/2 cups or 38 oz. (1080 g) unbleached all-purpose flour

**Make the dough:** In a mixing bowl or the vessel you plan to store your dough, measure that the water is 100°F. Add the yeast and salt to the water. Stir in the olive oil. Add the flour and stir with a wooden spoon, Danish dough whisk, or use the paddle attachment on a stand mixer. Make sure all of the flour is incorporated (you may have to use your hands if stirring with a spoon), but don't knead the dough. It goes quickly if using the mixer. If you didn't mix your dough in your storage container, transfer the dough to that container. Cover the container with a non-airtight lid and let the dough rise at room temperature for two hours or until the dough flattens on top. Don't punch the dough down! Refrigerate the dough with the non-airtight lid. It should be good for the next 14-days (it will deflate, but that's okay). Makes enough dough for eight 1/2-pound balls of dough.

**Make the pizzas:** Get all of your toppings together first to minimize the amount of time the dough spends on the peel (because it will stick). Preheat your pizza stone in the bottom third of the oven to 550°F. Sprinkle your pizza peel with cornmeal or flour (to prevent sticking). Now sprinkle some flour over the surface of your refrigerated dough. Reach in, grab a handful of the dough, and pull up. Using kitchen shears or a knife, cut off about a half pound of dough (the size of a large orange). Add a little flour to your hands and gently stretch the top of the dough down around to the bottom on all sides. It's like you're petting the top of the dough, stroking it down and tucking it under the bottom. Turn 90 degrees and repeat until you have a nice and smooth ball. Flatten the dough on a floured work surface or onto the peel and roll it out to 1/8-inch thickness. Transfer the dough to your peel if it isn't on there already and roll or shape it to a 12-

inch diameter. Add more flour as you work to keep the dough from sticking to the peel. If you are comfortable tossing the dough, then do so.

Spread 1 tablespoon of butter evenly over the dough. Sprinkle salt and pepper over the dough. Sprinkle corn kernels over the pizza dough (if you put the corn on top of the cheese, it tends to pop and fly off the pizza when you bake it). Place slices of mozzarella on the corn, but don't overdo it. Tear up two to three slices of prosciutto and scatter them over the pizza. Shake the peel to make sure the pizza is not sticking (if it is, gently use a dough scraper or a knife to unstick it and toss a little cornmeal or flour underneath the trouble spot between the dough and the peel. Set the tip of the peel on the far end of the pizza stone and give it a jiggle so that the pizza begins to slide off and the edge is resting on the stone. Pull the peel out from under the pizza at an angle (to encourage the pizza to disengage). Bake for 8-10 minutes, but check for doneness. Take care when you open the door of the grill or the oven – some of the corn kernels are hot and ready to launch (so protect your eyes). Remove from heat and serve. Repeat for the second pizza. Makes two 12-inch pizzas.