

Pizza with onions and capocollo cured pork *(Pizza & friends)*



Preparation

Prepare the pizza dough and let it rest for an hour in a warm place, so that it rises well! While it rests, prepare all the ingredients: make the tomato sauce, mixing the passata with oregano, salt, sugar and oil. Cut the mozzarella into cubes and the onion into fine julienne rings. Put the capocollo cured pork on a plate ready to be placed on the pizza after cooking. Once the dough is ready, remove it from its container where it was rising and knead again. Then divide it into 3 equal portions (about 265-270g each) and shape them on the work top into balls. By hand, roll out the dough as much as you can, and then finish with a rolling pin until it's the desired size. Place the pizza base on a baking sheet lined with baking parchment, brush it with some olive oil and then smear with the tomato sauce and sprinkle over the mozzarella. Put in a preheated oven at 200°C for 15 minutes. Once your pizza is cooked, add the raw cured pork and onion slices to taste.

Tips

To best enjoy your pizza with Capocollo cured pork meat and onion, you should match it with a good sparkling Pinot Rosé which tickles the palate in just the right way!

Trivia

Capocollo is a great cured meat of which there are several variations, especially in the South: the most well-known of which is in Puglia, in the famous town of Martina Franca.

Information

Preparation 120 minutes

Serves X Serves 3 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Italian 00 flour 500 grams

Tomato passata 250 millilitres

Salt

Sugar

Oregano

Mozzarella cheese 1 unit

Cured pork meat from the neck
(100g of 'capocollo' cut thickly)