Pizza with hard cheese DŽIUGAS® and ham



Ingredients

500 g	of flour
1 teaspoon	of sugar
pinch	salt
2 tablespoons	of olive oil
7 g	of dry yeast
375 ml	of warm water
200 g	of hard cheese DŽIUGAS
1 tablespoon	of balsamic vinegar
1 tablespoon	of honey
2	onions
100 g	of cold-smoked ham

Preparation

Form a crater out of the flour. Add some salt, sugar, olive oil and yeast mixed with warm water in the middle of the crater. Using a fork, gradually start mixing by adding flour from the sides. Finish kneading

with hands until you get a smooth mass. Place the kneaded dough in a bowl, cover with a towel and leave for 1 hour to rise (the dough will double in size).

Knead the risen dough gently, form 4 equal pieces and roll out – you should get pancakes of about 20-25 cm in diameter. Then place them on the baking tray lined with baking paper. Slice the onions in semi-rings and fry with some olive oil. Once the onions soften, add some balsamic vinegar and then add honey, salt, peppers, stir well and fry for another minute or so.

Oil the pizza base, sprinkle cheese, add onion, sliced ham. Bake in a pre-heated oven at 200 degrees for about 25 minutes or until the cheese melts and the pizza crust turns brownish. Serve with herbs.