



Pinsa with Trapanese pesto, prosciutto, burrata, sun-dried tomatoes, and arugula

⌚ 30–35 Min   

Preparation

Ingredients 6 Portions

♦ = Kotányi Produkte

2 Pinsa bases (usually sold frozen)

For the Trapanese pesto:

100 g Ripe cherry tomatoes
30 g Almonds (blanched and peeled)
1 Garlic clove
30 g Fresh basil (leaves only)
50 ml Extra virgin olive oil
Salt, to taste
1 tsp ♦ Herbes Provençal

For the topping:

130 g Sliced prosciutto
1 Burrata
50 g Sun-dried tomatoes
50 g Fresh arugula
0.5 tsp ♦ Herbes Provençal
Extra virgin olive oil, for serving

- 1 Place cherry tomatoes, almonds, garlic, basil leaves, and Kotányi Provençiale Mix in a blender or food processor. Blend until you get a thick but slightly textured mixture. Gradually add olive oil while blending, until the desired consistency is reached. Season with salt, mix well, and set aside.
- 2 Preheat the oven to 220°C (or as instructed on the pinsa package). Place the pinsa bases directly on the oven rack or on a baking tray lined with parchment paper. Bake the empty pinsa bases for 5–7 minutes, or until golden and crispy.
- 3 Remove the baked pinsas from the oven. Spread about 2–3 tablespoons of Trapanese pesto evenly over each one. Distribute the sliced sun-dried tomatoes on top of the pesto and return the pinsas to the oven for another 2–3 minutes.
- 4 Remove the pinsas from the oven. Top each with thin slices of prosciutto and arugula. Gently tear the burrata into smaller pieces and distribute evenly. Drizzle with a bit of extra virgin olive oil and sprinkle with Kotányi Dalmatian herb mix. Slice and serve.

