

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

30–35 Min

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

Preparation

1. Place cherry tomatoes, almonds, garlic, basil leaves, and Kotányi Provenciale 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.