

JUNE'S SEASONAL RECIPE #2

Asparagus Pizza

Makes 3 pizzas

Ingredients

For the dough:

- *250g plain white flour*
- *250g strong white flour*
- *1½ level tsp fine sea salt*
- *1 teaspoon easy-blend (instant) yeast*
- *1 tablespoon rapeseed or olive oil, plus a little extra*

For the topping:

- *4 tablespoon olive oil, plus a little extra for trickling*
- *2 large onions, peeled and finely sliced*
- *Sea salt and freshly ground black pepper*
- *1 bunch slender asparagus spears (about 400g)*
- *150g air-dried ham such as parma or serrano*
- *Hard, matured goat's cheese or parmesan*



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How To Do It

1. *To make the dough, put the flours in a large bowl with the salt and yeast. Mix well.*
2. *Add the oil and 325ml warm water, and mix to a rough dough.*
3. *Flour your hands a little, then tip out the dough on to a work surface and knead rhythmically for five to 10 minutes, until smooth.*
4. *Put the dough into a lightly oiled bowl, cover with a tea towel and leave in a warm place to rise until doubled in size – at least one hour.*
5. *Heat the oven to 240C/465F/gas mark 9, if it goes that high, or at least 220C/425F/gas mark 7, and put in a baking sheet to warm up.*
6. *Meanwhile, prepare the topping. Heat the oil in a frying pan over medium heat.*
7. *Add the onions and a pinch of salt.*
8. *Once sizzling, turn the heat to low and cook gently, stirring from time to time, until the onions are very soft and golden – at least 15 minutes, up to 30.*
9. *Tip the dough on to a lightly floured surface and deflate with your fingers. Leave to rest for a few minutes, then cut into three. Roll out one piece as thinly as you can.*
10. *Take the hot baking sheet from the oven, scatter over a little flour (or fine polenta/cornmeal) and lay the dough base on it.*
11. *Spread a third of the onions over the dough and arrange a third of the asparagus on top.*
12. *Tear the ham into shreds and lay a third of it over the asparagus.*
13. *Season and finish with a generous trickle of oil.*
14. *Bake for 10-12 minutes, until the base is crisp, the edges browned and the asparagus tender.*
15. *Repeat with the remaining dough and topping. Serve hot in slices or wedges, scattered with fine shavings of goat's cheese or parmesan and a splash more oil.*