Pizza alla Pala

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A favorite Roman street food, pizza alla pala is topped with fresh ingredients and served on its namesake paddle. Compared to the wood-fired Neapolitan pizza, it's made with a denser dough and baked in an electric oven, giving us a delicious crispy flatbread.

COURSE: Primo piatto

DIFFICULTY: Medium

PREPARATION TIME: 30 minutes

Yield: 1-2 servings (depends on hunger levels)

For the Pizza:
350 grams pizza dough (1 container; get recipe here)

¼ cup tomato sauce
3 ounces extra virgin olive oil
Salt, to taste

For the Toppings (these are in the Pizza Tricolore above, but you can use any fresh ingredients you choose!)
Prosciutto, to taste
Cherry tomatoes, to taste
Stracciatella cheese, to taste

Preheat the oven. We recommend turning your home oven up as high as it will go and cooking the pizza on a cast-iron pizza pan or pizza stone. Put the pan/stone in a cold oven, and let it heat up as the oven heats.

While the over heats, prepare any toppings that will be added to the pizza.

Place the dough ball on a well-floured countertop and flatten it slightly by pressing down on it with the palms of your hands.

Begin pressing into the dough with your fingertips, gently working your fingertips outward and gently pulling the dough with it.

Rotate the dough to make sure you are stretching it into a rounded rectangle, leaving the outer edges a little thicker for the crust.

Drizzle half of the olive oil over the dough, sprinkle lightly with salt, and bake for 10-12 minutes.

Remove the pizza from the oven, top with fresh ingredients, and serve.

Buon appetito!

This recipe was first published courtesy of Eataly Magazine [2].

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