

Pistachio and Ham Pizza - A Gourmet Twist You'll Love

Pistachio and Ham Pizza Recipe: A Crunchy, Creamy, Savory Upgrade ??



OVEN
475°F

TIME
5 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Dough:

2 1/4 cups all-purpose flour

1 tsp salt

1 tbsp olive oil

1 tsp sugar

1 tsp active dry yeast

3/4 cup warm water (around 110°F or 43°C)

For the Topping:

1/2 cup pesto sauce (store-bought or homemade)

1 1/2 cups fresh mozzarella cheese (shredded or sliced)

5-6 slices of cooked ham (preferably prosciutto cotto or deli-style ham)

1/4 cup pistachios (crushed)

Freshly ground black pepper (to taste)

Pinch of salt (optional)

DIRECTIONS

1. Make the Pizza Dough: In a large bowl, mix flour and salt.
2. In a separate small bowl, dissolve sugar and yeast in warm water. Let sit for 5 minutes until frothy.
3. Pour yeast mixture into the flour mixture, stir to combine.
4. Add olive oil and knead the dough on a floured surface for 7-10 minutes until smooth and elastic.
5. Cover and let rise in a warm place for 1-2 hours, or until doubled in size.
6. Preheat the Oven: Preheat oven to 475°F (245°C).
7. Place a pizza stone or an inverted baking sheet in the oven to preheat as well.
8. Shape the Dough: Punch down the dough and divide in half if you want smaller pizzas.
9. Roll out into a circle or oval, depending on your preference for thin or thick crust.
10. Assemble the Pizza: Spread pesto evenly over the dough, leaving a small border around the edge.
11. Layer with mozzarella.
12. Place the shaped pizza on a piece of parchment paper or a floured pizza peel.
13. Bake the Pizza: Carefully transfer the pizza to the preheated stone or sheet.
14. Bake for 10-12 minutes, until the crust is golden and the cheese is bubbling and lightly browned.
15. Top and Serve: Remove from oven. Immediately top with sliced ham and crushed pistachios.
16. Add freshly ground black pepper to taste.

17. Slice and serve warm.

SWAPS & NOTES

Cheese: Burrata or goat cheese can replace mozzarella for a tangy twist.

Ham Alternative: Prosciutto or pancetta brings more punch, while turkey ham keeps it lighter.

Pesto: Basil pesto is classic, but arugula or sun-dried tomato pesto also works beautifully.

Make the Pizza Dough In a large bowl, mix flour and salt.

TIPS FOR SUCCESS

Don't skimp on preheating your stone or sheet.

It keeps the texture soft and savory instead of dried out.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pistachio-and-ham-pizza-a-gourmet-twist-youll-love/>