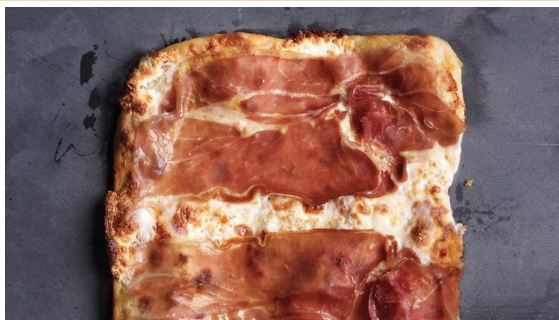


Prosciutto & Mozzarella Pizza: A Crispy, Salty-Silky Homemade Favorite

Prosciutto & Mozzarella Pizza (Crispy, Melty, and Effortlessly Fancy)



OVEN
500°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the pizza:

1 ball pizza dough (store-bought or homemade)

1/2 cup pizza sauce or crushed tomatoes (lightly seasoned)

8 oz fresh mozzarella, torn or sliced

2-4 oz prosciutto (thinly sliced)

1-2 tbsp olive oil (plus more for finishing)

Optional: grated Parmesan (a light sprinkle)

For topping (highly recommended):

1-2 cups arugula

1-2 tsp lemon juice (or a squeeze)

Optional: balsamic glaze or honey (a light drizzle)

Optional: red pepper flakes

DIRECTIONS

1. Preheat the oven hard : Set your oven to 500°F (or as high as it safely goes).
2. If you have a pizza stone or steel, preheat it for 30 minutes.
3. Shape the dough : Stretch dough into a 12-14 inch round.
4. Transfer to parchment paper (easy sliding) or a floured peel if you're using a stone.
5. Add sauce and mozzarella : Spread sauce in a thin layer-don't overdo it.
6. Scatter torn mozzarella evenly across the top.
7. Drizzle lightly with olive oil.
8. Bake : Bake 8-12 minutes (depends on oven and crust thickness) until the crust is deeply golden and the cheese is bubbling.
9. Add prosciutto : For silky prosciutto: add it right after the pizza comes out.
10. For slightly crisp prosciutto: add it during the last 2 minutes of baking.
11. Top with arugula : Toss arugula with lemon juice and a drizzle of olive oil.
12. Pile it right on top of the hot pizza.
13. Finish and slice : Add Parmesan, red pepper flakes, or a drizzle of balsamic glaze/honey.
14. Slice immediately and serve.

SWAPS & NOTES

Use low-moisture mozzarella (shred it) for a less watery, more

classic melt.

Sauce options : Go red sauce, a light smear of pesto, or even olive oil + garlic for a "white" base.

Greens : Arugula is king here, but baby spinach or mixed spring

greens work in a pinch.

Finishers : Balsamic glaze is classic, but a tiny drizzle of honey is wildly good with prosciutto.

TIPS FOR SUCCESS

Hot oven = crispy crust : the hotter, the better.

Go easy on wet ingredients : fresh mozzarella + lots of sauce can get soggy.

Tear mozzarella instead of slicing for better melt pockets.

Add arugula after baking so it stays fresh and peppery.

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

Original recipe: <https://chefmaniac.com/prosciutto-mozzarella-pizza-a-crispy-salty-silky-homemade-favorite/>