

Pizza Italiano with seafood and Fourme d'Ambert AOP La Réserve des Crémiers



Informations

People : 4

Preparation : 20 min.

Cooking time : 9 min.

Ingredients

- 400 g Fourme d'Ambert AOP La Réserve des Crémiers
- 600 g flour
- 300 ml water
- 4 tablespoons olive oil
- 4 teaspoons salt
- 8 tomatoes
- 4 tablespoons red wine
- ½ onion
- Oregano
- Seafood

Preparation steps



1. Mix the flour, water, olive oil and salt until you get a smooth dough. Leave the dough to rest in a cool place for 30 minutes.
2. Roll out the dough thinly to form a pizza.
3. Cut the tomatoes and the onion into small pieces, and mix them with the red wine, a little water and the oregano until you get a very thick tomato sauce. Spread this sauce evenly over the dough.
4. Then top the pizza with the seafood.
5. Cut the Fourme d'Ambert AOP into small strips, and distribute them generously over the pizza.
6. Put the pizza in the oven and cook at 250°C for 9 minutes.
7. Before serving, drizzle with a little olive oil.

???**Why this cheese?** Fourme d'Ambert AOP blends perfectly with seafood and, when combined with olive oil, it reveals all its flavours.