



Fried Peach and Pancetta Pizza

Savannah · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr

Description

Growing up I always loved when my family made pizza from scratch but what I loved even more was what came after the meal Any extra dough and scraps were rolled out left to rise fried and sprinkled with sugar to create a simple but delicious donutlike treat Here were doing a savory twist using the same technique to make a pizza featuring ricotta pancetta and peaches Garnish with extra sprig of thyme if desired

Ingredients

- - 8 ounces pancetta bacon
- thickly sliced - 1 teaspoon olive oil
- or as needed - 12 ounces pizza dough
- or more to taste
- cut into quarters - 1 tablespoon all-purpose flour
- or as needed - 1 cup olive oil
- or as needed - ½ cup ricotta cheese - 2 teaspoons chopped fresh thyme
- or to taste - ground black pepper to taste - 20 slices fresh peach - ¼ cup freshly grated Parmigiano-Reggiano cheese
- or to taste - 4 teaspoons extra-virgin olive oil
- or to taste

Instructions

1. Preheat an oven to 475 degrees F (245 degrees C). Line baking sheets with aluminum foil. Sprinkle pancetta into a cold skillet and drizzle 1 teaspoon olive oil over pancetta. Cook and stir pancetta over medium heat until browned and caramelized
2. 5 to 10 minutes. Remove pan from heat and cool pancetta in the oil in the skillet. Place 1 dough quarter on a work surface and lightly dust with flour; roll into a 1/8-inch-thick irregularly shaped crust. Stretch dough with your hands to an even thickness; let rest on the work surface for 5 minutes. Repeat with remaining dough. Heat about 1 cup olive oil
3. reaching about 1/2-inch depth
4. in a heavy cast iron skillet over medium-high heat. Fry each piece of dough until browned and cooked through
5. about 2 minutes per side. The first side will be lighter than the second side. Drain the crusts on paper towels. Transfer pizza crusts
6. lighter-side up
7. to prepared baking sheets. Spread about 2 tablespoons ricotta cheese onto each crust using the back of a spoon. Sprinkle about 1/2 teaspoon fresh thyme over ricotta layer. Sprinkle pancetta over the ricotta-thyme layer; season with black pepper. Nestle about 5 peach slices onto each pizza
8. working around the pancetta pieces. Sprinkle 1 tablespoon Parmesan-Reggiano cheese over each pizza. Drizzle about 1 teaspoon extra-virgin olive oil over Parmesan-Reggiano layer. Bake in the preheated oven until cheese is melted and peaches are lightly browned and tender
9. 12 to 15 minutes. Cool pizzas for 5 to 10 minutes on the baking sheet. Cook's Notes: The fried pizza crusts can be made ahead of time. Fresh basil can be used in place of the thyme for a sweeter flavor. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
10. ingredient density
11. and the specific type of oil used.