Pizza with black truffles, rocket and sheep’s cheese

Ingredients

For the pastry:

- 400gr of wheat flour
- 200ml lukewarm water
- 2 tablespoons olive oil
- 15g fresh yeast
- Pinch of salt
- Pinch of sugar

For the Pizza

- 30g Tartuflanghe Summer Truffle Slices
- 20ml Tartuflanghe Extra Virgin Olive Oil with Winter Truffle
- 125 gr of sheep's cheese
- Arugula

- To make our homemade pizza dough we need a bowl where we’ll pour the flour, and we’ll make a hole in the middle where we’ll put the yeast with a pinch of sugar and mix well with all the flour. Next we make a hole in the middle where we add the olive oil, the warm water, the pinch of salt, and if we want to give the dough a more tender texture, we add a little milk. Start stirring well with your hands to integrate all the ingredients and obtain homogenous dough that is easy to shape with your hands. We will obtain a paste that easily detaches from the fingers, and form a ball that we leave in our bowl with a damp cloth covered, in a dark place, for at least 1 hour so that the fermentation process occurs and our dough rises.
- After the pizza dough rises, we preheat the oven to 180º and, already on the tray, we spread it out on kitchen paper and with a little flour to prevent our dough from sticking, and with the help of a rolling pin we spread our pizza dough, giving it the shape we’re looking for. Once spread, we distribute the truffle olive oil over the entire surface, the 125 grams of sheep’s cheese and we bake it for approximately 20 minutes, until we see that the pizza is ready and finally, after removing it from the oven, we decorate it with the sliced black truffle and rocket leaves in the center.