



# PIZZA FIORENTINA

*From the heart of Naples, pizza Fiorentina places the humble egg quite literally centre stage. This indulgent recipe makes four medium sized pizzas, perfect for sharing, but you can easily pop the dough in the freezer for impromptu feasts at a later stage.*

Prep time 45 minutes | Cook time 15 minutes | Makes 4

500g strong white bread flour, plus extra for dusting  
½ teaspoon salt  
1 x 7g sachet fresh yeast  
1 teaspoon runny honey  
Extra virgin olive oil  
200g ricotta cheese  
50g finely grated Parmesan, plus extra for serving

Zest of 1 lemon  
Freshly ground black pepper  
300g frozen spinach, defrosted  
Coarse polenta, for sprinkling  
2 good quality mozzarella balls, torn  
4 Burford Brown eggs  
Rocket leaves, to serve

Place the flour and salt into a mixing bowl and make a well in the centre. Fill a measuring jug with 325ml hot water, then stir in the yeast, honey and a tablespoon of extra virgin olive oil. Allow the yeast to become frothy. Stir the liquid into the well and gradually mix the flour in from the edges to form a rough dough. Transfer to a lightly dusted work surface and knead for 5 minutes until elastic. Lightly oil a large bowl and place the dough inside. Cover with cling film and leave in a warm place for 30 minutes or until doubled in size.

Mix the ricotta, Parmesan and lemon zest in a bowl and season with black pepper, then place in the fridge. Squeeze out any excess moisture from the spinach, by using a clean tea towel. Preheat the oven to 220°C/200°C fan. Sprinkle two baking trays with a little polenta (you'll be baking two pizzas at a time.)

Once the dough has risen, divide into four. Take one piece at a time and cover the rest. Lightly dust the surface with polenta and roll out the dough to a rough circle about ½cm thick. Transfer to a baking sheet. Spread a quarter of the ricotta over the pizza, top with spinach and mozzarella, making sure there is a space in the centre to place the egg. Drizzle with olive oil.



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Repeat the process with the second pizza and bake for 8 minutes. You may need to swap over their oven positions halfway through to ensure an even bake. After 8 minutes, quickly remove the pizzas from the oven and crack a Burford Brown onto the centre of each. Cook for a further 5 minutes until the egg white is set but the golden yolk is still gloriously runny. Remove from the oven and serve straight away with a sprinkling of fresh Parmesan and rocket leaves. Repeat the pizza baking process with the remaining two pieces of dough, if not freezing.



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