

## 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.