

# Egg & Prosciutto Breakfast Pizzas

Preparation time: 25 mins

Serves: 4 people

User Rating: ★★★★★

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## Ingredients

### PIZZA DOUGH

*Makes 2 pizzas*

- 1 ¼ cups warm water
- 3 tsp instant dried yeast

- 1 tsp caster sugar
- 1 tsp sea salt flakes
- 1 tbs olive oil
- 3 cups plain flour

#### TOPPING

- 1/2 cup tomato passata
- 1 1/2 cups shredded pizza cheese
- 100g shaved prosciutto
- 30g baby spinach leaves, plus extra to serve
- 8 eggs
- 1/2 cup finely grated parmesan
- Basil leaves, to serve

## Method

1. Preheat oven to 240°C/220°C fan forced. Line 2 large baking trays with baking paper.
2. To make the pizza dough, whisk water, yeast, sugar, salt and olive oil in a jug. Stand in a warm place for 10 minutes or until frothy. Put flour into a large bowl. Add yeast mixture and stir until a soft dough forms. Turn onto a floured surface and knead for 5 minutes or until smooth.
3. Divide dough in half and roll each half out on a floured surface to make two 26cm rounds. Transfer to prepared trays.
4. Spread pizzas with passata, sprinkle with pizza cheese and spinach leaves. Arrange 4 prosciutto slices on top of each base to make little nests. Gently crack eggs into prosciutto nests and sprinkle with parmesan. Bake for 12-15 minutes or until golden and cooked through.
5. Serve pizzas scattered with basil and extra spinach leaves.

## Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)
<b>408g</b>	<b>3520kJ</b> <b>841kcal</b>	<b>52.4g</b>	<b>35g</b>	<b>14.5g</b>	<b>76.7g</b>	<b>4.4g</b>
Sodium	Fibre	Vitamin D				
<b>1720mg</b>	<b>3.6g</b>	<b>6.9µg</b>				

All nutrition values are per serve.