



THE J.M. SMUCKER Co

Prosciutto and Hot Pepper Breadsticks

Prep Time Cook Time Serves Difficulty

1 hr 20 mins 8 N/A

Ingredients

- **Dough:**

- 1 cup (250 mL) warm water, 100-110°F (38-43°C)
- 1 tsp (5 mL) active dry yeast
- 2-2 3/4 cups (500-675 mL) **Robin Hood®** 00 Style Pizza Flour, plus additional for kneading

Robin Hood® 00 Style Pizza Flour

- 1 tsp (5 mL) salt
- 1/2 cup (125 mL) prosciutto, chopped
- 1/4 cup (50 mL) **Bick's®** Hot Pepper Rings, drained and chopped
- **Topping:**
- 1 clove garlic, crushed
- 1/4 cup (50 mL) olive oil
- 8 slices prosciutto
- 1/2 cup (125 mL) parmesan or shredded Italian cheese
- **Bick's®** Hot Pepper Rings

Directions

Step 2:

Combine water and yeast in large bowl of electric mixer. Let sit until frothy, about 2 minutes. Add 2 cups (500 mL) flour and salt. Beat on low speed 1 minute, increase to medium high and beat 2 minutes. Dough will be sticky. Add 1/4 cup (50 mL) chopped hot pepper rings and 1/2 cup (125 mL) chopped prosciutto and mix until blended into dough. Add additional flour to form a smooth dough that pulls away from the side of the bowl. Remove to greased bowl. Cover with plastic wrap and tea towel. Let rise in warm place, 45-60 minutes.

Step 3:

Line a baking sheet with parchment paper. Preheat oven to 400°F (220°C).

Step 4:

Remove dough to well-floured surface. Roll dough to 10" x 13" (25 cm x 33 cm) rectangle. With floured knife or pizza cutter, cut dough into 8 strips. Roll each strip into rope about 10" (25 cm) long, twisting each rope with 1 slice of prosciutto. Place on prepared baking sheet. Cover with tea towel. Meanwhile, prepare topping.

Step 6:

Combine garlic and olive oil in microwave safe bowl. Heat on high 30-45 seconds, or until fragrant. Remove and mix. Brush dough with garlic olive oil mixture and sprinkle with cheese and additional hot pepper rings.

Step 7:

Bake in preheated oven, 18-20 minutes or until an internal temperature of 190°F (88°C). Let cool on pan 5 minutes, then remove to cooling rack. Serve warm.

Images

