

Yellow paw paw and prosciutto pizza

A delicious sweet and savoury combo



Papaya is an excellent source of vitamin A, provides nearly three times the recommended daily intake of vitamin C, and is a good source of folate, dietary fibre, magnesium, potassium, copper, and vitamin K.

Ingredients (serves 2-4)

- 2 large Lebanese flatbread wraps, or pre-baked pizza bases
- 2 tsp olive oil
- 1 garlic clove
- 250 g yellow [paw paw](#)
- 100 g [prosciutto](#), thinly shaved
- 120g fresh [ricotta](#)
- 2 handfuls rocket

METHOD

Preheat oven to 200°C (400°F). Slice garlic clove in half and rub flatbreads with cut side. Brush breads with olive oil.

Crumble ricotta over bases. Peel, de-seed and thinly slice paw paw, then layer over ricotta. Cut prosciutto slices into large ribbons and arrange over other ingredients.

Bake on a pan or pizza stone for six minutes, until prosciutto is sizzling and bases are just crisp. Top

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with rocket and drizzle with a bit of extra oil, slice into wedges and serve warm.

Tip: For an extra crispy base, bake pizza directly on oven rack.

Recipe and images from [Papaya Australia](#)

NEXT: [Fig, goat's cheese, ricotta and honey sandwich](#)