



Pizzette with Fontina, Tomato, Basil, and Prosciutto

READY IN



45 min.

SERVINGS



16

CALORIES



93 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 3 ounces cherry tomatoes quartered
- 2 ounces fontina grated
- 0.3 cup basil fresh thinly sliced
- 2 teaspoons olive oil extra virgin extra-virgin
- 2 tablespoons parmesan cheese grated
- 1.5 ounces pancetta thinly sliced
- 13.8 ounce pizza dough refrigerated

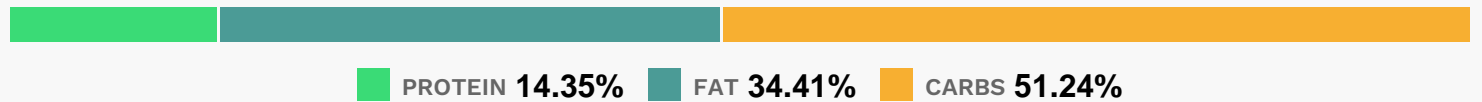
Equipment

- baking sheet
- oven
- cookie cutter

Directions

- Preheat oven to 475°F. Lightly sprinkle rimmed baking sheet with flour.
- Roll out pizza dough on lightly floured surface 1/4-inch thick. Using 2 1/2-inch diameter cookie cutter, cut 16 dough rounds. Arrange rounds on prepared baking sheet.
- Sprinkle rounds with Fontina cheese, dividing equally.
- Place 2 tomato quarters on each round, pressing gently into dough.
- Sprinkle tomatoes with Parmesan cheese. (Can be prepared 2 hours ahead. Cover and chill.)
- Bake pizzette until golden brown, about 12 minutes.
- Drizzle pizzette with olive oil, then sprinkle with basil and lightly with salt and pepper. Drape prosciutto strips over. Arrange on platter and serve immediately.

Nutrition Facts



Properties

Glycemic Index:6.06, Glycemic Load:0.02, Inflammation Score:-1, Nutrition Score:1.211739146839%

Flavonoids

Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 93.14kcal (4.66%), Fat: 3.6g (5.54%), Saturated Fat: 1.39g (8.68%), Carbohydrates: 12.06g (4.02%), Net Carbohydrates: 11.64g (4.23%), Sugar: 1.71g (1.89%), Cholesterol: 6.41mg (2.14%), Sodium: 234.28mg (10.19%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.38g (6.75%), Iron: 0.74mg (4.09%), Calcium: 26.62mg (2.66%), Vitamin K: 2.63µg (2.5%), Phosphorus: 21.82mg (2.18%), Selenium: 1.29µg (1.85%), Vitamin A: 91.11IU (1.82%), Fiber: 0.41g (1.65%), Vitamin C: 1.3mg (1.58%), Vitamin B12: 0.08µg (1.35%), Zinc: 0.19mg (1.29%)