

Emperor's Delicacy Pizza

Experience luxury with this Emperor's Delicacy Pizza, featuring a unique blend of ancient grains, creamy cheeses, and exquisite toppings like smoked eel and caramelized figs, finished with a drizzle of truffle oil and a touch of gold.



60 min

Total time

Advanced

Difficulty

850

kcal / serving

Ingredients

- 250 g ancient wheat flour (like spelt)
 - 25 g walnut flour
 - 75 tsp sea salt
 - 150 ml sparkling water
 - 5 tsp dry yeast
 - 5 tbsp cold-pressed olive oil
 - 1 fresh white truffle (grated)
 - 3 rare tomatoes (peeled and diced)
 - 5 tsp 20-year aged balsamic vinegar
 - 1 clove caramelized garlic (mashed)
 - Salt and white pepper to taste
- 75 g Taleggio cheese (sliced)
 - 25 g Parmesan cheese (grated)
 - 2-3 caramelized figs (sliced)
 - 40 g smoked eel (sliced)
 - 5 sage leaves (fried in truffle oil)
 - 1 fennel flower (petals separated)
 - Pinch of Himalayan pink salt
 - Few drops of white truffle oil
 - Warm acacia honey (thin layer)
 - Chili flakes (micro dose)

Steps

- Mix ancient wheat flour, walnut flour, and sea salt in a bowl.
- Dissolve yeast in warm sparkling water, then gradually add to the flour mix to form a soft dough.
- Add olive oil and knead for about 5 minutes. Let it rest in a warm place for 1-2 hours.
- For the sauce, heat olive oil in a pan, add grated truffle, diced tomatoes, balsamic vinegar, and mashed garlic. Simmer for 15-20 minutes.
- Preheat the oven to 250°C (482°F).

- 6 Roll out the dough to your desired thickness and place it on a baking tray.
- 7 Spread the sauce evenly over the dough, then layer with Taleggio and Parmesan cheese.
- 8 Add sliced figs and smoked eel, sprinkle with sage leaves, fennel petals, and a pinch of pink salt.
- 9 Bake for 8–10 minutes until the crust is golden and the cheese is bubbly.
- 10 Finish with a drizzle of truffle oil, warm honey, and a sprinkle of chili flakes. Optionally, garnish with edible gold flakes along the crust.