

MARGHERITA PIZZA

Named for the queen it was made to impress. A traditional crust with San Marzano tomato, fresh mozzarella and fresh basil.

BAKE
485°F

TIME
8 TO 10 MIN

MAKES
1 PIZZA



METHOD

- 1** Prepare one ball of Basic Pizza Dough (or Advanced Pizza Dough for a more nuanced crust) and bring it to room temperature.
- 2** Strain the San Marzano tomatoes, removing stems and skin.
- 3** Optionally blend the tomato and juice to the desired consistency.
- 4** Mix the olive oil, garlic and salt. Heat in the microwave for 30 seconds, or in a small frying pan, then cool.
- 5** Stretch the dough ball into a pizza base on a screen or floured peel.
- 6** Spread the strained, crushed tomato onto the base.
- 7** Pinch the fresh mozzarella into 1-inch chunks onto the base.
- 8** Place fresh basil leaves on the base, covering well.
- 9** Drizzle the garlic-infused olive oil onto the pizza.
- 10** Bake in a gas or electric oven at 485 degrees for 8 to 10 minutes, or in a high-temperature pizza oven for two minutes.
- 11** Drizzle the remaining garlic olive oil as needed.
- 12** Lightly salt to taste.

INGREDIENTS

SAUCE BASE

- ☐ 1 can peeled San Marzano tomatoes

TOPPINGS BEFORE BAKING

- ☐ 8 oz fresh mozzarella
- ☐ 3/4 cup fresh basil leaves
- ☐ 1/4 cup olive oil
- ☐ 2 Tbsp minced garlic, or 2 cloves fresh garlic, crushed
- ☐ 1 tsp sea salt

TOPPINGS AFTER BAKING

- ☐ Olive oil as needed
- ☐ Sea salt to taste