



Margherita Pizza

SERVES: 2 Pizza's

INGREDIENTS:

- Use our Tomato & Garlic Sauce
- 2 tbsp chopped basil leaves, plus small leaves to garnish
- 1 garlic clove, finely chopped
- 4 bocconcini, sliced 1cm thick
- 2 tbsp freshly grated parmesan
- 8 cherry tomatoes, halved
- Extra virgin olive oil to drizzle

Pizza Bases:

- Use our Basic Pizza Dough recipe

METHOD:

1. Preheat oven to 220°C
2. Spread the tomato and Garlic Sauce over the pizza bases leaving a 2cm border
3. Divide the bocconcini between bases, the scatter with parmesan and cherry tomatoes (cut side up)
4. Drizzle with olive oil and bake for 8-10minutes until cheese has melted and the pizza bases are crisp and lightly golden around the edges
5. Drizzle the pizzas with a little more olive oil, garnish with small basil leaves then serve immediately

