



# PIZZA MARGHERITA



## INGREDIENTS

8 LARGE SLICES - 16 SMALL SLICES

- Prepared pizza dough
- 8 large fresh basil leaves (ripped in half)
- Passata mix (prepared)
- 8 thin slices of mozzarella
- 50g grated tasty cheese
- Few fresh rocket leaves to serve - optional

## FROM THE GARDEN

- Rocket
- Tomatoes
- Basil

## EQUIPMENT

- Rolling pin
- Pizza tray
- Knife
- Blender

## TABLE PREPARATION

- Plates
- Serving plates
- Cups

## NOTE

Refer to separate recipe for Passata mix

## INSTRUCTIONS

1. Preheat oven to very hot temperature, 250 °C.
2. Place the pizza dough on a lightly floured surface. Using the palm of your hand, press the dough down into a large flat disc. With the rolling pin roll out the shape of the pizza. *NB: You may need to 'stretch' the dough with your hands. If so, carefully pick up the dough and hold it with both hands on one edge of the dough, letting the rest of the dough hang down. Gently rotate the dough in one direction like turning a wheel. Slowly pull the dough from hand to hand as the dough hangs down. You can then place the dough back onto the bench and re-roll.*
3. Place the dough on the pizza tray, pressing out the shape with your fingers.
4. Spread the passata mix evenly over the pizza base. Scatter a light covering of grated cheese, then top with mozzarella and basil leaves. Drizzle with a little olive oil and a little salt, as desired.
5. Cook in oven for 10-15 mins (depending on how hot the oven is) or until the base is light brown and crisp, and the topping is cooked.
6. If desired, drizzle with a little olive oil and scatter with rocket to serve.  
Buon appetito!