Pomì
O Così. O Pomì.

Pizza arrabbiata

Preparation time: 0 min
Difficulty: Easy

Ingredients

- Basil leaves: 10
- Black pepper: 1 tsp
- Crushed red pepper: 1 tsp
- Fresh ricotta cheese: 1 C
- Garlic cloves crushed: 3
- Olive oil: ¼ C
- Pizza dough:
- Small assorted peppers: 6-8

Preparation

To make arrabbiata sauce:

1. Using a medium saucepan, pour olive oil, tomatoes, garlic, crushed red pepper and black pepper into pan and cook covered over medium heat for 30 minutes, stirring occasionally.
2. Add 4-6 basil leaves torn to sauce and stir in (sauce can be made up to a week in advance).

To assemble the pizza:

1. Preheat oven to 450°F.
2. To roast peppers, turn the gas burner on and place directly in the flame until the peppers are completely blackened and charred. Place on a plate and allow to cool. Rub charred skin off peppers and chop into ½ inch pieces using your hands.
3. To prepare pizza, roll the dough out on a floured surface until its desired thickness.
4. Place dough onto pizza pan and top with sauce and roasted peppers and place in oven for 5 minutes.
5. Remove the pizza, place spoonfuls of ricotta on the pizza, return to the oven, and bake until the crust is golden brown. About 7-10 minutes.
6. Top with remaining basil leaves and enjoy.

For this recipe we used:

None 1-pint