

# Margherita Pizza

Preparation time: 25 min

**Difficulty**: Easy

#### **Ingredients**

EVO oil: to taste
Fresh basil: to taste
Mozzarella: 3.5 oz
Pizza dough: 8.8 oz
Salt: to taste



## **Preparation**

Seriously- who doesn't love pizza?! This thin-crust Margherita Pizza is exactly how it's done in Italy- right down to the genuine Italian tomato sauce. Pomì Chopped Tomatoes are just what you need to take your homemade pizza game from 0 to 100!

### Directions:

- 1. Cook the tomatoes for 10 minutes on a high flame, with a drizzle of extra virgin oil, salt and fresh basil.
- 2. Roll out the dough by pressing with your fingers from the middle outwards, to create the classic crust edge.
- 3. Place the dough on a tray and top with the tomato, coarsely chopped mozzarella and extra virgin oil; bake in a preheated oven at  $482^{\circ}$  for 8 minutes.

# For this recipe we used:

Chopped Tomatoes 3.5 oz

