Pomì
O Così. O Pomì.

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° for 8 minutes.

For this recipe we used:

Chopped Tomatoes 3.5 oz

