

Margherita Pizza

Recipe source: Michael Weldon – SAKGP Youtube

Fresh from the garden Basil, tomato passata Makes 2 x 25 cm pizzas

<u>Equipment</u>	<u>Ingredients</u>
Large bowls and colander	1 quantity pizza dough (<i>see SAKGP pizza dough recipe</i>)
Small bowls	Tomato Sugo:
Measuring spoons and cups	1 brown onion, diced finely
Chopping boards	400 g tomato passata
Vegetable knife	olive oil
Grater	sea salt
Large fry pan	Topping
Wooden spoon, Spatula, large spoons	100 g mozzarella cheese
Rolling pin	50 g grated parmesan cheese
pizza trays	1 bunch basil
	Dried oregano
	chilli flakes (optional)

What to do

Prepare the pizza dough and leave to rise according to recipe. (*see SAKGP pizza dough recipe*)

For the Tomato Sugo

Slice onion and chop into small pieces.

Add 1 tblsp olive oil to frypan, add onions and gently fry the onions over a medium heat until completely softened.

Add the tomato passata and a pinch of salt, simmer very gently for 30 minutes stirring occasionally. Once cooked place sauce into a bowl and cool.

Wash basil leaves and drain in a colander. Dry basil leaves with a tea towel.

Tear or chop basil leaves and place in a bowl.

Grate parmesan cheese.

Weigh out (or grate/slice) mozzarella cheese.

Preheat oven to 220 C.

Make the Pizza Base

Press and roll out the pizza base into a circle and transfer to the pizza trays.

Press out the dough to cover the tray

Topping

Spoon out the tomato sugo, spread the sauce around the dough leaving a small border around the edge.

Top the tomato sugo with the mozzarella cheese and grated parmesan.

Top with a pinch of dried oregano and the basil leaves and a pinch of chilli flakes (if using).

Place the pizzas into the oven and cook until the base is crispy, the crust has bubbled, and the cheese is melted and slightly golden. Cut into wedges and serve. ENJOY!