



Margherita Pizza



Time: 25 min.

Difficulty: Easy

Ingredients (2 people)

- **Ingredients**

- Puree de tomates 700g 100 gr
- EVO oil to taste
- Fresh basil to taste
- Mozzarella 100 gr
- Pizza dough 250 gr
- Salt to taste

For this recipe we used:



Preparation

1. Cook the **tomato** 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 250° for 8 minutes