



PIZZA MARGHERITA

- Pizza dough
- 200g tomato puree
- 100ml tap water
- Tablespoon dried oregano
- 100g grated mozzarella
- 100g grated cheddar
- 2 x balls fresh mozzarella
- 300g cherry tomatoes
- 1 bunch basil

PIZZA DOUGH (MADE 24HRS BEFORE NEEDED)

- 400gm strong white flour
- 250ml warm tap water
- 25gm dried yeast
- 1 tsp salt

Dissolve the yeast in the warm water and add to the flour and using a dough hook, mix in the machine. This can also be done by hand and you will need to do this until the dough starts to look shiny and has elasticity.

Place in a floured bowl, clingfilm and leave overnight. Weigh out 70g per pizza and roll out the bases into a circle. You can use either semolina or flour on your board to do this. Layer the bases up with silicone paper.



For the sauce mix the puree, touch of the dried oregano and water. Spread evenly onto the base, and check that your oven is set to 220 degrees (if using a standard kitchen oven instead of pizza oven, the temperature should be at 160 degrees fan).

Cut the tomatoes in half and season well, drizzle a little olive oil over them and set aside. Tear the mozzarella into nice chunks.

Place your cheeses on top of the base. Bake for 10 minutes – in a pizza oven bake for 1 minute then rotate the pizza.

Take the pizza out when ready, drizzle with olive oil, sprinkle some basil leaves on and some more cherry tomatoes.