MArgarita Pizza

INGREDIENTS

HOMEMADE PIZZA DOUGH:

* 150g all-purpose flour
* 1/2 teaspoon caster sugar
* 1/2 teaspoon dry active yeast
* 1/2 teaspoon salt
* 100ml warm water
* ½ tablespoon extra virgin olive oil

PIZZA SAUCE:

* ½ cup pureed or crushed San Marzano (or Italian plum) canned tomatoes
* 2 fresh garlic cloves, minced with a garlic press
* 1/2 teaspoon extra virgin olive oil, plus more for drizzling
* 1/8 teaspoon freshly ground black pepper
* 2 large pinches of salt

TOPPINGS:

* 2 tablespoons finely grated parmesan cheese, plus more for serving
* 100g fresh mozzarella cheese, cut into 1cm cubes (\*preferably fresh mozzarella not packed in water)
* 3-4 large fresh basil leaves, plus more for garnishing
* 1 tomato, sliced (optional)
* crushed dried red pepper flakes (optional)

Method:

**Dough**

* 1. Combine the water, yeast and sugar in a small bowl. Set aside for 5 minutes or until foamy.
  2. Combine the flour and salt in a large bowl and make a well in the centre.
  3. Add the yeast mixture and oil.
  4. Use a round-bladed knife in a cutting motion to mix until the mixture is combined. Use your hands to bring the dough together in the bowl.
  5. Put the dough onto a lightly floured bench and knead for 10 minutes or until smooth and elastic.
  6. Place dough in the bowl. Cover with plastic wrap and set aside in a warm, place to rise for 30 minutes or until dough doubles in size.

**Preheat Oven and Pizza Stone:**

1. Preheat oven to 250° and place pizza stone inside

**Assemble the Toppings:**

1. In a small bowl, stir together the pureed tomatoes, minced garlic, extra virgin olive oil, pepper, and salt.

1. Set aside another small bowl with the cubed mozzarella cheese (pat the cheese with a paper towel to remove any excess moisture).
2. Set aside the basil leaves and grated parmesan cheese for easy grabbing.
3. Place the dough on a floured pastry mat, cover gently with plastic wrap, and allow the dough to rest for 5 to 10 minutes.

**Assemble the Pizza:**

1. Roll out pizza dough on a floured pastry mat to fit the size of the pizza stone.
2. Carefully place dough on hot pizza stone.
3. Use the back of a spoon to spread pizza sauce over pizza
4. Distribute basil, parmesan and mozzarella evenly over the pizza.
5. Cook in over for 10 – 15 minutes.