

# Margherita Pizza

**Preparation time:** 25 min

**Difficulty:** Easy

## Ingredients

- EVO oil: to taste
- Fresh basil: to taste
- Mozzarella: 100 gr
- Pizza dough: 250 gr
- Salt: to taste



## 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

**For this recipe we used:**

Chopped Tomatoes  
100 gr

