



Margherita Pizza

Ingredients

For the Dough (Base):

- 300g strong bread flour
- 1 tsp instant yeast (from a sachet or tub)
- 1 tsp salt
- 1 tbsp olive oil (plus extra for drizzling)
- 200ml warm water

For the Tomato Sauce:

- 100ml passata
- 1 garlic clove, crushed
- Handful of fresh basil (or 1 tsp dried)
- Salt & pepper, to taste

For the Topping:

- 125g ball of mozzarella, sliced
- A handful of grated or shaved Parmesan (or vegetarian alternative)
- A handful of cherry tomatoes, halved

To Finish:

- Fresh basil leaves (optional)
- Extra olive oil, for drizzling

Instructions

1. Make the Dough

In a large mixing bowl, combine the flour, yeast, and salt. Make a well in the center and pour in the warm water and olive oil. Mix with a spoon until you get a soft, slightly sticky dough.

Turn the dough onto a floured surface and knead for about 5 minutes, until smooth. Cover with a tea towel and set aside to rest while you make the sauce. (*Rising is optional for thin crust.*)

2. Prepare the Sauce

In a bowl, stir together the passata, garlic, and basil. Season with salt and pepper. Let it sit at room temperature to let the flavors develop.

3. Roll Out the Dough

If the dough has risen, punch it down. Divide into two balls. On a floured surface, roll each ball into a thin, 25cm-wide round. Transfer each round to a floured baking sheet.

4. Assemble and Bake

Preheat the oven to 240°C (220°C fan) / Gas 8. Place an extra baking tray or upturned oven tray on the top shelf to heat.

Spread the sauce evenly over the bases. Add slices of mozzarella, scatter Parmesan, and arrange cherry tomatoes on top. Drizzle with olive oil and season.

5. Bake One Pizza at a Time

Slide the baking sheet with one pizza onto the hot tray in the oven. Bake for 8–10 minutes, or until the crust is crisp and the cheese is bubbling.

Repeat with the second pizza.

6. Serve

Top with fresh basil leaves and another drizzle of olive oil, if desired. Serve hot and enjoy!

Nutrition Facts Per serving (1/4 of recipe = ~1/2 pizza):

- Calories: 430 kcal
- Protein: 17g
- Carbohydrates: 47g
 - Sugars: 4g
 - Fiber: 3g
- Total Fat: 18g
 - Saturated Fat: 6g
- Cholesterol: 25mg
- Sodium: 640mg
- Calcium: 250mg (≈25% DV)
- Iron: 2.5mg (≈14% DV)
- Potassium: 420mg