

Neapolitan Margherita Pizza

Ingredients:

1 28 ounce can of tomato
¼ cup olive oil
8 ounces mozzarella cheese(grated and cured with 2 T olive oil)
Grated pecorino cheese
Basil leaves
Salt
Olive oil
1 recipe of lazy pizza dough

Heat oven with pizza stone to 500 degrees

Shape dough:

1. Lightly flour parchment paper to move pizza easily.
2. Place pizza dough onto parchment paper.
3. Gently spread dough with fingertips to conform to the parchment round.
4. Rotate periodically to keep a circle shape.
5. Carefully transfer parchment with dough to the pizza pan.
6. Cover with a flour cloth.
7. Let rise for 45 minutes to 1 hour.

Make sauce:

1. Drain juice from tomatoes
2. Crush tomato in pan with hands or spoon
3. Add olive oil
4. Cook at gentle simmer until thick (about 30 minutes)
5. Stir very frequently so the sauce does not stick to the pan or burn.

Assemble and cook the pizza:

1. Cover the top of the pizza with sauce leaving a rim around the edge free of sauce.
2. Sprinkle the pizza with salt and drizzle with olive oil.
3. Bake for 5 - 10 minutes until the bottom crust is set and starting to brown. Check at 5 minutes.
4. Remove the pizza carefully from the oven.
5. Remove parchment paper from under pizza.
6. Cover the pizza with mozzarella cheese and sprinkle with grated cheese.
7. Return to the oven and cook until the cheese is melted and the top of the pizza is brown.
8. Garnish with hand ripped basil leaves.

