

Margherita pizza |

Recipe for 4 portions

Description

Classic among classics, here is simplicity in its most beautiful form...

Note

The process is quick, pay attention at all time.

Ingredients

Margherita pizza

- 4 Scoop(s) Pizza dough
- 16 Tbsp Tomato sauce
- 400 Gr Mozzarella Ball
- 4 Dash Olive oil
- 20 Unit(s) Basil leaves

Preparation

- Preparation time **20 mins**
- Preheat your **Broil** at **450 F°**

Pizza

Cut your mozzarella into cubes.

First cooking

Put the cast iron crepe pan on the fire, place the dough spread to the diameter of the pan.

Immediately spread the tomato sauce evenly, place the mozzarella cubes and a few basil leaves on top.

Drizzle with olive oil.

Second cooking

Transfer the pan under the grill, finish cooking, be careful with the coloring.

Once out of the oven, decorate with a few basil leaves.

Bon appétit!