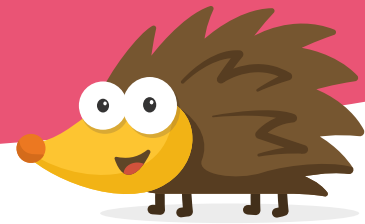


# Margherita pizza with tomato, mozzarella and basil

1 hour prep and cook Serves 2-4



## Grow your own ingredients!

### Shopping list for your local garden centre:

Basil and tomato plants or seeds from your garden centre.

Large plant pot or container for the tomato.

50 litre bag of multi-purpose compost.

Small plant pot for the basil.

Plant food.

### Ingredients:

Ready made pizza base or one portion perfect Neapolitan pizza dough

115g perfect pizza sauce/tomato passata

115g thinly sliced fresh mozzarella cheese

10 fresh basil leaves

Extra-virgin olive oil, for drizzling

Parmesan cheese, for grating

## Method:

1. Set a pizza stone or a suitable alternative on a rack in the top shelf of the oven. Preheat the oven to 240°C for at least 45 minutes. Meanwhile, remove the dough ball from the fridge and let stand for 20 minutes.
2. Either use your ready made pizza base, or working on a floured surface and using your fingers, press and stretch the dough ball out to a 10-inch circle, working from the centre towards the edge. Transfer the dough to a lightly floured pizza paddle or suitable alternative.
3. Spread the pizza sauce/tomato passata onto the dough/pizza base, making sure to leave a 1-inch border around the edge, and top with the mozzarella cheese, **basil leaves, chopped tomato**, a drizzle of the extra-virgin olive oil and a light grating of Parmesan cheese.
4. Slide the pizza onto the pizza stone, opening and closing the oven door as quickly as possible. Bake until the bottom is lightly charred and the toppings are bubbling, 6 - 8 minutes cooking time.

From your garden: **fresh basil and tomato**



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Visit your **local garden centre**  
to start growing your ingredients.

Learn more at [www.childrensgardeningweek.co.uk](http://www.childrensgardeningweek.co.uk)

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