

## Margherita Pizza

### Ingredients

- Dough – Purchase some fresh dough from a pizza shop or buy some from the store. Seriously just buy the dough or if you want find a recipe for dough on the internet and spend 2 hours of your life that you will never regain...
- 1 large can peeled San Marzano tomatoes, drained and chopped in a food processor or blender
- ¼ tsp crumbled oregano
- 2 tbsp extra virgin olive oil
- Sea salt and ground pepper to taste
- ½ lb fresh mozzarella sliced thin
- 3 to 4 basil leaves, torn into pieces
- 1 large garlic clove finely chopped
- Pizza stone...a baking sheet can do it but a pizza stone really helps

### Preparation

- **Step 1:** Place the dough on a lightly floured surface (pizza peel) and stretch it to fit within the boundaries of the peel or sheet.
- **Step 2:** Place pizza stone in the oven at 500 degrees allowing approx. 45 minutes to heat.
- **Step 3:** Stir in the oregano and 1 tbs of the olive oil into the tomato sauce and season with salt and pepper.
- **Step 4:** Transfer to the pizza peel and spread a thin layer of the tomato sauce on the dough. Put mozzarella on next without overlapping the slices.
- **Step 5:** Drop the small garlic pieces sparingly to taste and drizzle with olive oil, salt, and pepper.
- **Step 6:** Bake until the bottom is firm and the cheese is melted, about 8 minutes. Remove from oven and place basil leaf pieces randomly on the pizza and let stand for 3 minutes before serving.