

Margherita Pizza

Master authentic Margherita pizza with homemade sauce and fresh mozzarella. Simple ingredients, perfect technique for crispy crust and vibrant flavors.

10 min

PREP

20 min

COOK

30 min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Ingredients

- 6 tbsp olive oil
- 2 cup tomato
- 3 clove garlic
- 1 onion
- 2 tbsp oregano
- 2 sprig basil
- 1 lb mozzarella cheese
- 0 black pepper
- 0 granulated sugar
- 0 salt
- 0 parmesan cheese

Instructions

- 1 Make the sauce**

Heat 2 tablespoons olive oil in a large saucepan over medium heat. Add the diced onion and cook for 3-4 minutes until soft and translucent.
- 2** Add 3 cloves minced garlic and cook for 1 minute until fragrant. Stir in 2 cups crushed tomatoes and 2 sprigs fresh oregano leaves.
- 3** Simmer the sauce for 15-20 minutes, stirring occasionally, until it reduces by half and thickens. Season with salt and pepper to taste.
- 4** Remove from heat and let the sauce cool completely while you prepare the pizza.

5 Prepare for baking

Place a pizza stone on the bottom rack of your oven and preheat to 260°C (500°F) for at least 30 minutes.

6 Shape the dough

Stretch 1 pound pizza dough on a well-floured surface into a 12-inch circle, keeping the edges slightly thicker for the crust. Transfer to a floured pizza peel or large cutting board.

7 Assemble the pizza

Spread 1/3 cup of the cooled tomato sauce evenly over the dough, leaving a 1-inch border around the edges. Tear the fresh mozzarella into bite-sized pieces and distribute evenly over the sauce.

8 Bake

Slide the pizza onto the hot stone and bake for 10-12 minutes until the crust is golden brown and the cheese is bubbly with dark spots.

9 Remove the pizza from the oven and immediately top with fresh basil leaves. Drizzle with the remaining 4 tablespoons olive oil and let rest for 2 minutes before slicing and serving.

Tips

Pat fresh mozzarella dry with paper towels and let it sit at room temperature for 30 minutes before using to prevent excess moisture.

Use a pizza stone or steel preheated for at least 30 minutes to achieve maximum heat transfer and crispy bottom crust.

Stretch dough at room temperature for easier handling - cold dough springs back and tears more easily.

Leave a 1-inch border when spreading sauce to allow for crust expansion and prevent sauce from burning on the stone.

Add fresh basil leaves after baking to preserve their bright color and prevent them from wilting or burning.

Less is more with toppings - too much cheese or sauce will make the pizza soggy and difficult to handle.

Use semolina flour or cornmeal on your pizza peel to help the dough slide easily onto the hot stone.

Let the finished pizza rest for 2-3 minutes before slicing to allow the cheese to set slightly and prevent toppings from sliding off.