

Margarita Pizza

Authentic homemade Margherita pizza recipe with fresh mozzarella, basil, and homemade tomato sauce. Easy step-by-step instructions included.

10

HAZIRLIK DK

20

PIRME DK

30

TOPLAM DK

6

PORSIYON

Medium

ZORLUK

Margarita Pizza

Malzemeler

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

Yapılışı

- Make the Pizza Sauce**

Heat 2 tablespoons olive oil in a medium saucepan over medium heat until shimmering, about 1-2 minutes.
- Add 3 cloves minced garlic and cook until fragrant but not browned, about 30 seconds.
- Add 2 cups crushed tomatoes and 2 sprigs fresh thyme, then simmer for 10-12 minutes until the sauce thickens and reduces by about one-third.
- Season with salt and pepper to taste, then remove from heat and let cool completely while you prepare the pizza.
- Prepare for Baking**

Preheat oven to 260°C (500°F) and place a pizza stone or large baking sheet on the middle rack to heat for at least 30 minutes.
- Lightly flour a clean work surface and stretch the pizza dough from the center outward into a 12-inch circle, leaving the edges slightly thicker for the crust.
- Transfer the stretched dough to a piece of parchment paper or a floured pizza peel.
- Assemble the Pizza**

Spread the cooled tomato sauce evenly over the dough using the back of a spoon, leaving a 2cm border around the edges.

- 9 Tear 500g fresh mozzarella into bite-sized pieces and distribute evenly over the sauce.
- 10 Drizzle the remaining 4 tablespoons olive oil over the cheese and season lightly with salt and pepper.
- 11 **Bake and Serve**
Slide the pizza onto the preheated stone or baking sheet and bake for 10-12 minutes until the crust is golden brown and the cheese is bubbling with light brown spots.
- 12 Remove from oven and immediately scatter fresh basil leaves over the hot pizza, then let cool for 2-3 minutes before slicing and serving.

?puçlar?

Pre-bake the pizza dough for 3-4 minutes before adding toppings to ensure a crispy bottom crust.

Use a light hand when spreading the sauce - too much will make the pizza soggy and overpower the other flavors.

Tear the mozzarella by hand rather than slicing it with a knife for better melting and texture.

Add fresh basil leaves after baking, not before, to preserve their vibrant color and prevent burning.

Let the dough rest at room temperature for 30 minutes before shaping to make it easier to stretch.

Drizzle a small amount of good quality olive oil over the finished pizza for enhanced flavor.

Use a pizza peel dusted with flour or cornmeal to easily transfer the pizza to and from the oven.

Allow the pizza to cool for 2-3 minutes before slicing to prevent the toppings from sliding off.