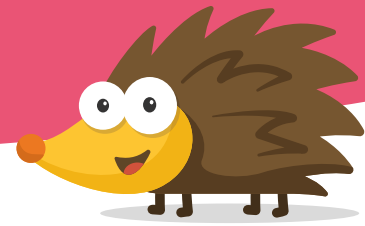


# Margherita pizza with tomato, mozzarella and basil

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:

One portion perfect Neapolitan pizza dough

1/2 cup perfect pizza sauce

1/4 pound thinly sliced fresh mozzarella cheese

10 fresh basil leaves

Extra-virgin olive oil, for drizzling

Parmigiano-Reggiano cheese, for grating

## Method:

1. Set a pizza stone on a rack in the top third of the oven. Preheat the oven to 500° for at least 45 minutes. Meanwhile, remove the dough ball from the refrigerator and let stand for 20 minutes.
2. Working on a floured surface and using your fingers, press and stretch the dough ball out to a 10-inch round, working from the centre toward the edge. Transfer the dough to a lightly floured pizza peel.
3. Spread the Pizza Sauce onto the dough, 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 Parmigiano-Reggiano 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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to start growing your ingredients.

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