

Italian Pizza

Total time: 1 hour

Servings: 1 person

Author: Ragnhild Utne

INGREDIENTS

DOUGH

400 ml plain flour (or Typo 00)

2 tsp dried yeast

150 ml lukewarm water

3 tbsp olive oil

1 tsp salt

SAUCE

1 medium sized tomato

2 tbsp tomato paste

1 garlic cloves

5 leaves fresh basil

1 tsp salt

1 tsp pepper

TOPPINGS

Fresh mozzarella cheese

Fresh basil

Roquette (after baking)



INSTRUCTIONS:

1. Make the dough first. Mix all the ingredients in a mixing bowl. Knead the dough until it is no longer sticky. Cover the bowl with a kitchen towel and leave it to rise for 30 minutes or until it has doubled in size.
2. Put all the ingredients for the pizza sauce in a blender or use a hand blender. Mix until you have a smooth texture.
3. When the dough has risen, it is ready to be shaped. Use your hands or a rolling pin to create a thin pizza base. Try to leave it a little thick on the edges.
4. Top the base with pizza sauce, mozzarella and fresh basil.
5. Bake for 10-15 minutes on 250 degrees celcius. Use a pizza stone if you have, to get a crispy base.
6. Serve with roquette.

@utne

utnephoto.com