

MARGARITA"ish" PIZZA

makes 1 large Pizza,
(feel free to double the recipe for a large crowd)

Cook's Note: this recipe isn't gluten free, I haven't found a solid recipe for dough I love. When I develop one I'll post it here! At the moment I tend to buy plain GF pizza crusts, a few I like are:

Bonza
Cauliflower Power
Milton's GF
Trader Joe's Brand

INGREDIENTS:

- 1 premade herb dough ball (or plain if you prefer)
- 1 large 28oz ((794g) of good quality tinned whole peeled san marzano style tomatoes (If you're in the states use Bianco Di Napoli they are the BEST!)
- olive oil
- 2 cloves of garlic, peeled kept whole (I give a good smash to get the peel off)
- about 4 oz of fresh buffalo Mozzarella Cheese
- 1 bunch of fresh basil
- Kosher Salt + fresh ground pepper to taste
- Crush red pepper if desired
- flour for dusting

METHOD:

1. Preheat your oven to 525F if it goes that high. If you have a pizza stone you could use it here, and place it on the bottom rack.
In a large bowl, by hand crush the tomatoes and set aside. If my kids are in the kitchen I usually give them this task. Otherwise do it yourself and your hands will thank you for the exfoliation. :)

2. Preheat a large heavy bottom sauté pan on medium high, put a good amount of olive oil in the pan, (enough to coat the whole thing), add your garlic and cook until fragrant, then take out the garlic and place in a small dish, set aside. Keep the oil. Lower the heat, add in the tomatoes, season with salt and pepper, and a pinch of crushed red pepper. Let it simmer on low while you roll out your dough.

3. On a clean work surface, dust some flour, start rolling out your dough, try your best to keep it in a circle, I also toss in the air a few times, and then roll it a bit with a rolling pin. Put your rolled out dough on a large sheet pan, or pizza peel (if using the stone), then add your tomato sauce, be sure to leave a little edge for the crust, then pull apart your mozzarella and scatter around the pizza. I like to add a little bit of olive oil to the top, then bake in the oven on the bottom rack for 9-14 min until golden. Set a timer and check at the 9 min mark. When finished gently tear fresh basil, and top your pizza. Enjoy.