

How to make

Pizza Caprese

Ingredients:

Pizza dough:
As per recipe.

Pizza Sauce :

- 500ml of tomato passata (smooth tomato sauce)
- 3g of salt
- Some pepper
- Oregano - one teaspoon of dried or, if fresh, about 20 leaves
- 25ml of olive oil
- Mix together with a blender or spoon

Topping:

- 90ml of pizza sauce, spread evenly
- 150g of buffalo mozzarella (break by hand)
- 60g of sun blushed tomatoes or semidried drained tomatoes
- 100g of washed then sliced mushrooms

Preparation:

Cook in 15 minutes if dough is ready – dough takes 2.5 hours to prepare.

Flatten your pizza with a rolling pin to the shape of your baking tray. Put a little bit of oil on the tray and spread evenly before placing on the rolled out pizza dough. Press the pizza dough into the border of the tray to create pizza edges.

Cover the pizza base with tomato sauce and buffalo mozzarella (break the pieces by hand), mushrooms and sundried tomatoes.

Put into a preheated oven (190 degree Celsius) for 12–15 minutes.

