



CHEF DAN MARZANO

OUTDOOR LIVING RECIPE SERIES: MAIN COURSE

MARGHERITA PIZZA

PREP TIME: 5 MINUTES*

COOK TIME: 2 - 3 MINUTES

SERVES: 2

*Prep time INCLUDING dough can be up to 24 hours when dough is made from scratch and then depending on whether a fast or slow cold proof is done with the dough

INGREDIENTS

1 8-10 oz pizza dough (See separate recipe for Making the Dough or instructions for Preparing Gluten Free Crust, if you prefer)

All purpose flour

3-4 oz pizza sauce (Crushed tomatoes, sea salt, fresh basil leaves)

8 oz fresh mozzarella, cubed

Pecorino romano or parmesan cheese

Fresh basil

Extra virgin olive oil (omit if using pre-packaged mozzarella)

DIRECTIONS

1. Preheat pizza oven for 20 minutes with door closed until internal temp reaches 450° F and oven floor temperature is 700° F.
2. Prepare crust using the flour to help. (See separate detailed instructions)
3. Rub flour into wooden pizza peel and place crust on top.
4. Add sauce to dough, avoiding last ½ inch of crust.
5. Place fresh basil on top (having under cheese prevents them from burning).
6. Add fresh mozzarella, cubed.
7. Add pecorino romano or parmesan cheese, whichever you prefer.
8. Drizzle with extra virgin olive oil.
9. Bake turning with metal peel until bottom is crispy & crust is evenly cooked.
10. Slice and serve hot!

