**Pizza Name: Mozzarella, Fresh Tomato and basil**

**For the dough follow the separate recipe.**

**A video of how to Knock back and knead the dough is on the T drive**



**Ingredients per pizza:**

100g Mozzarella pinched into small chunks

8 fresh baby tomatoes cut in half

Handful of fresh basil roughly chopped

1 cup of tomato base mix (passata)

**Method:**

* Roll out the proved and knocked back pizza dough onto a 12” pizza tray
* With a ladle spread the passata evenly leaving a finger with at the edge
* Spread the Mozzarella evenly over the passata
* Arrange the tomatoes seed side up evenly over the pizza
* Sprinkle the fresh basil
* Cook at 271°C for 3 ½ minutes
* Cut into 8 pieces with a pizza wheel on a chopping board
* Serve straight away