**Pizza Name: Garlic and Cheese**

**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 fresh white cheese grated

Handful of fresh rosemary

1tsp sea salt

1 cup Ricotta cream (see separate recipe)

**Method:**

* Roll out the proved and knocked back pizza dough onto a 12” pizza tray
* With a ladle spread the Ricotta cream evenly leaving a finger with at the edge
* Spread the grated white cheese evenly over the passata
* Sprinkle the fresh rosemary
* Sprinkle the sea salt evenly
* Cook at 271°C for 3 ½ minutes
* Cut into 8 pieces with a pizza wheel on a chopping board
* Serve straight away