

Margherita Pizza

1/4 Cup warm water
1 teaspoon active dry yeast
1/2 Tablespoon olive oil
1/2 teaspoon salt
1/2 cup and 2 Tablespoons all-purpose flour
Fresh mozzarella, sliced
Basil leaves

Mix together the yeast and the water and stir to soften the yeast.

Add the salt and oil.

Stir and mash in the flour until a small ball forms.

Turn the dough onto a cutting mat and knead with oiled hands to form a soft dough.

Return the dough to the bowl and let rise 20 minutes.

Using parchment paper, press the dough into a thin rectangle.
Spread sauce on pizza and top with mozzarella and basil leaves.

Preheat the oven to 425 degrees.

Bake 10-12 minutes or until cheese is lightly browned.

Pizza Sauce

1 teaspoon olive oil
1/2 teaspoon minced garlic
1/2 teaspoon dried minced onion
2 Tablespoons tomato sauce
1 1/2 Tablespoon tomato paste
pinch of each; dried basil, oregano and black pepper

Measure oil, garlic, onion into a microwave safe bowl and microwave for 20 seconds. Stir.
Add tomato sauce and paste and microwave for another 20 seconds. Use to top pizza dough.