

Caprese Pizzas

1 tsp plus 2 tbsp olive oil
1 packet pizza base mix (or I used 1 quantity of standard bread dough made from 1 sachet easyblend yeast, 1/3 bag of flour, 1 tsp sugar and salt, warm water and a glug of olive oil)
1-2 cloves garlic
25g fresh parmesan cheese
3 large vine ripened tomatoes (as red/ripe as possible)
1 tsp sea salt
2tbsp chopped fresh basil
225g mozzarella cheese (best quality that budget will stretch to)
Black pepper to serve

- 1 Prepare dough for bread/pizza and roll out to fit the large rectangle stone.
- 2 Preheat oven to 200g
- 3 Using garlic press squish garlic into prep bowl and add 1tbsp olive oil. Brush over pizza bases
- 4 Grate parmesan cheese over dough. Cut lengthways into thirds with pizza cutter. Cover with greased clingfilm or a clean tea towel and leave somewhere warm for 15 mins.
- 5 For toppings slice tomatoes into 5mm slices, place on cutting board lined with kitchen paper, sprinkle both sides evenly with sea salt and leave.
- 6 Bake pizza bases 10-15 mins until light golden brown.
- 7 Chop basil using santoku knife, combine with 1tbsp oil in a prep bowl and set aside for serving.
- 8 Blot tops of tomatoes. Thickly slice mozzarella (5mm to match tomatoes)
- 9 Arrange cheese and tomatoes in overlapping slices on top of dough.
- 10 Return to oven for 5-10 mins until cheese is melted and tomatoes hot
- 11 Remove stone from oven, brush pizzas with basil oil and liberally sprinkle with black pepper.