

COLDPRESSED

the Good Oil



50% LESS
SATURATED FAT
THAN OLIVE OIL

IDEAL FOR FRYING,
ROASTING, DRESSING
AND BAKING

GROWN
AND PRESSED IN
NEW ZEALAND

PIZZA MARGHERITA

Ingredients

2 homemade pizza bases (recipe found on The Good Oil website, or use your favourite store bought ones)
2 cloves garlic minced
3 Tbsp **The Good Oil**
2 cups tomato pizza sauce (homemade recipe found on The Good Oil website, or store bought)
2 cups grated pizza cheese
250g fresh mozzarella cheese, thinly sliced
Fresh basil leaves

Method

Preheat oven to 230°C. Preheat two pizza stones or two oven trays.

Place each base onto a piece of baking paper, so it's easy to transfer to the preheated pizza stones or trays.

Combine the garlic with **The Good Oil**, then brush onto each base. Spread each base with about $\frac{3}{4}$ –1 cup of pizza sauce, then top with $\frac{1}{4}$ cup of the grated cheese. Place slices of fresh mozzarella evenly across bases, then sprinkle with remaining cheese and season.

Transfer bases to pizza stones or trays, by carefully lifting the baking paper and sliding the pizzas off and onto the stones or trays. Use a fish slice to help with this if needed.

Place in oven and cook for 12–15 minutes until base is golden and crispy and cheese is bubbling. Swapping trays halfway through for evening cooking. You could use fan bake for a better result.

Allow to cool for about 5 minutes before eating, as the sauce and cheese will be piping hot.

Just before serving top with fresh basil leaves and enjoy!

We topped our base directly on the hot pizza stone, but it's a bit fiddly and you have to move quickly – but give it a go, if you're game, just be really careful as the stone will be very hot! We used a grated cheese mix of mozzarella, Colby and Parmesan cheeses.