



MARGHERITA PIZZA

A traditional Neopolitan pizza uses simple ingredients from Italy: sweet San Marzano tomatoes, mozzarella di bufala (mozzarella from the milk of a water buffalo), high-quality extra virgin olive oil, and fresh basil. To create a similar style Margherita pizza, use fresh whole milk mozzarella and sliced Roma tomatoes for a superb complement of textures and flavors, highlighted by the herbal tang of fresh basil.

Yield: 4 servings

INGREDIENTS

- 1 Each **RICH'S** 16" Proof & Bake Sheeted Pizza Dough, 20 26-Oz (#35086)
- 1 tbsp. Olive oil
- 12 oz Mozzarella cheese, sliced
- 1/2 C Parmesan cheese, grated
- 1/2 tsp. Ground pepper
- 1 Pinch Fresh basil, chopped fine

DIRECTIONS

- 1 Overnight: removed sheeted dough from case, leaving wax paper intact. Place on sheet pans and cover with oiled plastic to prevent drying. Refrigerate overnight. Place thawed dough sheets on oiled pizza pans or screens.
- 2 Dock to prevent bubbling or blistering.
- 3 Brush dough with olive oil.



- 4 Evenly distribute tomatoes and Mozzarella cheese over dough leaving a border around the edge. Season with ground black pepper and sprinkle Parmesan cheese evenly over pizza.
- 5 Bake pizza, following directions on case.
- 6 Garnish with fresh basil.