

ANNA

The Best Margherita Pizza, Even If You Don't Have A Pizza Oven

The king of pizza's...where it all began. Don't let the simplicity of these ingredients fool you, there is a reason it is the most loved pizza in the world—as long as you start with the very best ingredients.

Making Margherita pizza without a pizza oven or pizza stone can be challenging but our founder Mari Loewen, figured out a way.

Ingredients

1 store-bought pizza dough
1 ½ cups pizza sauce (see recipe)
2 cups buffalo mozzarella or fresh mozzarella balls, sliced
10 fresh basil leaves, torn
2 cups arugula drizzled with extra-virgin olive oil and lemon, optional

Preparation

Preheat oven to 450°F. Drizzle 1 teaspoon light olive oil onto a heavy baking sheet and stretch dough into large round and onto the baking sheet. Bake for 3 minutes, then transfer baking sheet to your stove top and place over 2 elements over medium to high heat for 2 minutes, turning the sheet to distribute heat evenly. Watch so not to burn, but crisp up bottom of crust. The trick is to cook the bottom of the pizza over high heat.

Now top crust with pizza sauce and mozzarella. Bake 8 minutes, until crust is crisp on top and cheese is bubbly. Add basil leaves on top. Serve immediately.

Although not traditional, but to get some greens in, top pizza with arugula, or serve on the side. It's a nice peppery flavour to add this and any pizza.