

Pizza Margherita
From The Cook's Life
Makes 4 small to medium pizzas

1 recipe all-purpose pizza dough, or your favorite dough recipe

olive oil

1-2 cloves garlic, chopped

½ pound fresh mozzarella, sliced into ½-inch slices, slices cut into small wedges

1-2 small tomatoes or a handful of cherry or grape tomatoes, sliced thin or halved if cherry tomatoes

freshly grated Parmesan (not the green can stuff, please)

a handful of basil leaves, left whole or sliced into ribbons (I did some of both)

Preheat the oven to 500 degrees with a pizza stone, if you have one. If you don't, you can still make the pizza.

Roll out a quarter of the dough onto parchment paper, if you are using a stone. If you aren't, press or roll out the dough onto a greased baking sheet.

Top dough with a drizzle of olive oil. Sprinkle with garlic and scatter mozzarella over pizza. Add tomatoes between mozzarella slices. Top with grated Parmesan. Wait to add the basil, or it will burn.

Repeat with remaining dough and toppings as the first pizzas bake.

Bake the pizzas, 1-2 at a time, depending on size until the crust is brown on the bottom and edges and the cheese is starting to brown, 10-15 minutes. Times will be shorter with the stone, and will depend on how thick your crust is. Add the basil after 7-10 minutes, or wait to add it after the pizzas come out of the oven, if you prefer it that way.

Leftovers reheat well, especially in a skillet or on a griddle to re-crisp the bottom.