



# HOWTO

## PIZZA

ALWAYS USE CLEAN EQUIPMENT

SPREAD INGREDIENTS **EVENLY**

# PIZZA MARGHERITA V2

### Recipe

- 1 Classic base
- 78g Passata (1 ladle)
- 70g Mozzarella
- pch Oregano
- pch Black pepper
- 5ml Olive oil

### To Finish

- 1 leaf Basil

### Need a Romana?

90g Mozzarella

All other ingredients remain the same

### Key

pch = Pinch  
5ml = Teaspoon



Add passata to a Classic base. Evenly distribute the mozzarella.



Season with oregano and black pepper.



Drizzle over olive oil and cook for approx 5-6 mins.



Once cooked, finish with a basil leaf and serve.



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# MARGHERITA V2

### Description

Mozzarella and tomato.

### Top Tips

- The oil helps the pizza to cook and adds flavour
- Always season all the way to the edge of the pizza



VEGETARIAN? CONTAINS NUTS? GLUTEN FREE? PLEASE REFER TO ALLERGEN SHEETS AND SHELF LIFE POSTERS FOR THE MOST UP TO DATE INFORMATION.