

Tomato & Mozzarella Pizza



Serves 4

Prep 20 mins

Cooking 25 mins

Easy

Ingredients

2 x 220g pizza dough ready bought
560g jar passata
knob of butter
salt & Pepper

Topping:

100g bocconcini(mozzarella balls), halved
300g cherry tomatoes, halved
small handful of basil leaves, roughly torn
100g pepperoni sausage or yellow pepper slices (optional)
small jar olives (optional)
salt & pepper
freshly shaved parmesan

1. To make the tomato base, place the passata and butter in a small pan over a medium-high heat. Bring to a simmer and cook until reduced by half. Season.
2. Put all the topping ingredients in bowls on the kitchen table. Heat the oven to 220C/ Fan 200C/ Gas 7. Roll out the pizza dough, one dough section at a time on a lightly floured surface to a large round - making it as thin as possible. Place each round on a heavy baking sheet (or a large cast-iron frying pan suitable for use in your oven if you have one) Spread with the tomato base.
3. Top with the mozzarella, cherry tomatoes and basil. Add other toppings as you like, season and scatter over some grated Parmesan. Bake for 8 -10 minutes until golden, then cut each pizza into 4 wedges and serve.