

Gluten Free Margherita Pizza

Ingredients:

- 1 portion pizza dough
- 4 oz. pizza sauce
- 1/2 ball fresh mozzarella, cubed
- 6 large basil leaves
- 1 tsp extra virgin olive oil
- 1 pinch maldon sea salt



Directions:

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1. Preheat oven to 450F degrees
2. Lightly oil pizza pan with oil and sprinkle corn meal on bottom
3. Lightly pat pizza dough on pan to achieve thin, smooth consistency. Dip your hands in cold water before touching the dough.
4. Ladle pizza sauce on dough, place cheese and basil on dough, drizzle olive oil, and sprinkle salt.
5. Place pizza in oven for 15 minutes or until crispy and the cheese is bubbling.

