

Marinara pizza |

Recipe for 4 pizzas

Description

A traditional pizza from Naples.

Ingredients

Marinara pizza

- 4 Scoop(s) Pizza dough
- 16 Tbsp Tomato sauce
- 16 Clove(s) Garlic
- 4 Tsp Dry oregano
- 20 Unit(s) Basil leaves
- 4 Dash Olive oil

Preparation

- Preparation time **20 mins**
- Preheat your **Broil** at **450 F°**

Prep

Chop your garlic cloves.

Thin out your basil.

Pizza

First cooking

Put the cast iron crepe pan on the fire, place the dough spread to the diameter of the pan.

Spread your tomato sauce, sprinkle your garlic, oregano and a few basil leaves. Finish with a drizzle of olive oil.

Second cooking

Transfer your pan to the oven under the broiler to finish cooking (watch out for browning)

Once out of the oven, add a few more basil leaves.

Bon appétit!