

# margarita pizza

**Equipment:**

knife, chopping board, measuring cup and spoon.

**Ingredients:****For each pizza you will need:**

pizza dough - enough for 1 large base

crushed tomatoes- we used passata

1-2 sprigs oregano

1-2 sprigs young rosemary

10 chives

250 gms mozzarella, grated

**method:**

-Hot oven 200c- 220c

Wash oregano, rosemary, chives and finely chop.

Cover pizza base with crushed tomato. Sprinkle over the herbs. Sprinkle mozzarella on top, then bake for about 15-20 minutes. Slide off tray onto oven rack to cook for 5 minutes to crisp base. Slice and serve.

