

Margarita pizza

<p>Ingredients</p> <ul style="list-style-type: none">• 100ml tomato passata (sieved tomatoes)*• 2 tbs chopped basil leaves, plus small leaves to garnish• 1 garlic clove, finely chopped• 4 bocconcini, sliced 1cm thick• 2 tbs freshly grated parmesan• 8 cherry tomatoes, halved• Extra virgin olive oil, to drizzle	<p>Equipment</p> <ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knife• chopping board• pizza trays
<p>What to do</p> <ol style="list-style-type: none">1. Combine passata or sugo with basil and garlic, then spread over pizza bases leaving a 2cm border.2. Divide the bocconcini between bases, then scatter with parmesan and cherry tomatoes (cutside up).3. Drizzle with olive oil and bake for 8-10 minutes until cheese has melted and the pizza bases are crisp and lightly golden around the edges.4. Drizzle the pizzas with a little more olive oil, garnish with small basil leaves then serve immediately.	