

Pizza Bianca

<p>Ingredients</p> <ul style="list-style-type: none">• 1 quantity prepared pizza dough• <p>Topping:</p> <ul style="list-style-type: none">• 2 tablespoons olive oil (approximately)• 1 teaspoon fine sea salt• 2 cloves garlic, chopped• Leaves from 3 sprigs rosemary (approximately 2 tablespoons)	<p>Equipment</p> <ul style="list-style-type: none">• knives• chopping boards• measuring cups & spoons• baking trays
<p>What to do</p> <ol style="list-style-type: none">1. Roll out your pizza dough and stretch it to cover the baking sheet in a rectangle approximately 37 x 29cm.2. Brush top of pizza with oil, then dimple the surface all over with your fingers. Sprinkle garlic, sea salt and then optional rosemary leaves.3. Place baking sheet on the bottom rack of the preheated oven and bake until the crust around the edge is slightly golden, 5 to 8 minutes, depending on how thin the pizza is. Remove from oven, brush crusts lightly with olive oil and also the center if you wish.4. Cut into large squares and serve warm or hot.	