# Mini Marguerita Pizza!

## Ingredients (2 mini pizzas)

#### Base:

- 1. 125 grams of flour
- 2. 2 grams of dry yeast
- 3. ¼ teaspoon of salt
- 4. 80 mls water

### **Topping:**

- 1. Canned tomato 1 tablespoon
- 2. Crushed garlic
- 3. Pinch salt & pepper
- 4. Basil leaves x 3
- 5. 1 large sliced mushroom
- 6. Pinch of Oregano
- 7. Mozzarella
- 8. Tablespoon of olive oil

#### **Directions**

- 1. Mix base ingredients
- 2. Knead well and let sit for 2 hours
- 3. Heat oven (& pizza stone) to maximum heat
- 4. Roll pizza base and place on stone
- 5. Dress with above topping ingredients
- 6. Cook in the top of the oven until it starts to brown.

