

Pizza Margarita

- 1 quantity pizza dough
- 1 bottle passata
- 2 brown onions, sliced thinly.
- 2 cloves garlic, crushed
- handful of chopped oregano
- thyme
- sage
- rosemary
- 1 1/2 cups grated mozzarella

- * Place frypan on stove w/ 1 tbs olive oil.
- * Add garlic and chopped onions and cook until soft.
- * Add passata + herbs + turn heat off.
- * Divide the pizza dough into as many children you have in your group.
- * Roll dough out as thinly as possible and place on greased pizza trays
- * Spread a little passata over the bases to cover the bases but do not make it too thick
- * Sprinkle pizzas with mozzarella
- * Cook in a hot oven (250°) until pizza is crispy.
- * Cut pizzas up so that there is a piece for everyone in the room.