



Pizza Margarita

YIELD: Makes 4 to 6 servings

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Bake stone Mode

PREPARATION METHOD

1. Position bake stone rack and bake stone in Wolf oven in rack position 1 (lowest position).
2. Preheat oven in BAKE STONE at 550°F. Allow about 1 hour for oven to preheat.
3. Spread tomato sauce over the surface of the pizza crust.
4. Place fresh mozzarella slices evenly on the crust.
5. Tear fresh basil leaves into pieces and place on top.
6. Season with salt and pepper.
7. Sprinkle with Parmesan cheese.
8. Slide onto preheated Wolf bake stone with pizza peel.
9. Bake about 5 minutes or until golden brown.
10. Remove from stone with pizza peel and place on a cutting board. Allow to cool briefly before slicing.

INGREDIENTS

3-4 ounces tomato or pizza sauce

One prepared baked pizza crust

8 slices fresh mozzarella cheese6-

8 fresh basil leaves

Salt and freshly ground black pepper to taste

Grated fresh Parmesan cheese