

Pizza Margherita

*Courtesy of **In Our Grandmothers' Kitchens***

Ingredients:

1 pizza crust, store bought or homemade
olive oil as needed
1/2 pound fresh mozzarella cheese, sliced thinly
grated Parmesan-Reggiano cheese to taste
2 to 3 medium-sized ripe yet firm tomatoes, sliced thinly
salt and pepper to taste
several basil leaves, torn

Instructions:

Bring the pizza dough to room temperature and preheat the oven as indicated in your dough instructions.

Roll and/or stretch the pizza dough out gently (this may take a few tries) so that it forms a 14-inch circle (or a rectangle to go onto a cookie sheet if you don't have a pizza pan). Use a little flour to help with this if necessary.

Spray your pan lightly with cooking spray and oil it even more lightly. Place the dough on the pan. Spread a very thin film of olive oil on top.

Arrange the mozzarella pieces over the crust, and top them with the grated cheese. Arrange the tomato slices on top. Sprinkle salt and pepper on top, and drizzle a tad more olive oil over all.

Bake the pizza until the cheese is nicely melted and the bottom of the crust turns golden brown. With my crust (from Trader Joe's) and my oven this took about 20 minutes.

Remove the pizza from the oven, and arrange the basil leaves on top of the tomatoes.

Serves 4 to 6.