



Caprese pizza

20'
Hands on

150'
Cook Time

2-4
Portion(s)

1
Difficulty



Ingredients

- 500 g tomatoes
- 1 tablespoon(s) basil, fresh, + extra to serve
- 2 tablespoon(s) vinegar, white wine
- 50 g olive oil
- 1 tablespoon(s) granulated sugar
- 400 g ready-made pizza crust
- 100 g mozzarella, ball

Διατροφικός πίνακας

Nutrition information per portion

427 Calories (kcal)	16.0 Total Fat (g)	5.8 Saturated Fat (g)	54.0 Total Carbs (g)
21%	23%	29%	21%
13.0 Sugars (g)	15.0 Protein (g)	3.2 Fibre (g)	2.2 Sodium (g)
14%	30%	13%	37%

Method

- Preheat the oven to 150° C (300° F) set to fan.
- Cut the tomatoes into 4, finely chop the basil, and transfer them into a [bowl](#).
- Add the vinegar, the olive oil, and the sugar into the bowl, and mix.
- Pour the bowl's ingredients into a [baking pan](#) and bake in the oven for 2 hours.
- Remove the baking pan from the oven, pass the mixture through a sieve, and keep the juices into a bowl. This is your sauce.
- Increase the oven's temperature to 200° C (390° F) set to fan.
- Line a 30x40 cm baking pan with parchment paper and spread the pizza dough.
- With a spoon, spread the sauce over the pizza dough so to cover the whole surface.
- Cut the mozzarella into pieces and scatter them over the sauce.
- Fold the edges of the dough inwards to crimp it.
- Bake for 10-15 minutes until the pizza dough is cooked through.
- Remove the baking pan from the oven, cut into pieces, and serve with basil leaves.