

# NAPOLITANO PIZZA



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Set oven to 230 °C

Tomato Sauce:

Add all the following into a medium size pot:

450 g tomato puree

1 onion thinly sliced

$\frac{1}{4}$  cup oil

$\frac{1}{2}$  cup water

1 bay leaf

1 portion garlic

salt

pepper

sugar to taste (1 teaspoon)

$\frac{1}{8}$  teaspoon oraganum

$\frac{1}{8}$  teaspoon basil

Simmer for 10 minutes.

Grease a Pyrex dish:

Crust:

Mix together:

2 cups flour

3 teaspoons baking powder

1 teaspoon salt

In a jug add:

$\frac{1}{3}$  cup oil

$\frac{2}{3}$  cup milk

Make a well in center of dry ingredients pour liquid mixture in. Combine until all the dry ingredients are incorporated and your dough is not sticky.

Press dough into Pyrex dish.

Place in oven for 5 minutes.

Remove, press dough flat again with a clean dishtowel.

Reduce oven temperature to 200°C

Cover the dough with a fairly thick layer of grated cheese.

Remove the bay leaf from tomato sauce.

Pour tomato mixture over cheese.

Cover tomato with grated cheese and add toppings of your choice. (Anchovy, bacon, pineapple mushrooms, asparagus)

Then after layering cheese, tomato sauce, cheese and topping back in oven at 200°C for 15 – 20 min.

Without toppings is also yummy.

Photo and recipe: Diana Faith Du Plessis-Swart