

MOZZARELLA AND ANCHOVY PIZZA



Ingredients (yields 6 pizzas):

- 1 basic pizza dough recipe
- 1 simple tomato sauce recipe
- 200 g of grated mozzarella cheese
- 6 anchovy fillets for each pizza
- 200 g pitted black olives
- 10 capers for each pizza
- 1 large handful of basil leaves
- Freshly ground black pepper to taste

Preparation:

1. Heat the oven to 240° C.
2. Divide the pizza dough into six portions.
3. Open each dough in the shape of a circle.
4. Place the pizza discs in baking sheets.
5. Spread the tomato sauce over the pizzas.
6. Distribute mozzarella cheese, anchovies, olives and capers.
7. Bake in preheated oven and bake for 10 to 15 minutes.
8. Remove from oven and add basil leaves.
9. Season with black pepper to taste.