

Fresh Tomato and Mozzarella Pizza

FLAVOR PROFILE: EUROPEAN/MEDITERRANEAN—MAKES ENOUGH FOR ONE 14-INCH PIZZA

This is a simple pizza topping for summertime, when tomatoes are at their peak flavor. Throughout Europe this is called Pizza Margaritha.

What you need:

- 2 TABLESPOONS (TBSP) EXTRA VIRGIN OLIVE OIL
- 1 POUND (LB) FRESH PLUM OR OTHER TOMATOES, THINLY SLICED
- 10 FRESH BASIL LEAVES, COARSELY CHOPPED
- 1/3 to 1/2 LB MOZZARELLA CHEESE, SLICED OR GRATED

What to do:

1. Rub pizza crust with olive oil.
2. Layer with tomatoes and basil, then cover with cheese.
3. Follow baking instructions for pizza crust.

SUGGESTION: Add thinly sliced zucchini to the tomatoes.