
Neapolitan Style Pizza (Classic Margherita Pizza)

INGREDIENTS

7 oz.	Caputo Dough Ball (3813979)
2 oz.	Tomato, Whole W/ Basil in Puree Peeled Canned Italian (1972918)
4-6 ea.	Fresh Basil Leaves (7017429)
2 oz.	Belgioioso Fresh Mozzarella Sliced Thin (5425301)
1 tsp.	Rykoff Sexton® Olive Oil Italian Imported (1945534)
1 tsp.	Roseli® Shredded Parmesan (3377074)

PREPARATION

Proof frozen Caputo Dough Ball over night in the cooler, pulling it out the next day and let dough temper at Room Temperature for about 15 minutes.

Rub dough ball with flour and hand stretch dough into roughly a 10"-11" size. The dough can be placed on a Pizza Screen for easier handling.

Prepare the whole peeled tomatoes with a mixer or blender until tomatoes have a thick crushed tomato texture.

Add the crushed tomato sauce evenly over crust and space out the fresh mozzarella, leaving about 1/3 of the Pizza with out cheese.

Add the fresh basil leaves and swirl olive oil over the top of the pizza.

Bake at a minimum of 550° for about 4 minutes or until cheese is browning and crust is golden brown with some possible black or darker spots.

Let pizza cool for a few minutes before slicing.

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