

## ARTICHOKE AND CHEESES PIZZA



### Ingredients (yields 6 pizzas):

- 1 basic pizza dough recipe
- 1 simple tomato sauce recipe
- 200 g of grated mozzarella cheese
- 200 g of crumbled feta cheese
- 2 pickled artichokes
- 1 large handful of basil leaves
- Olive oil to taste
- 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 pizza.
6. Distribute feta and mozzarella cheese.
7. Cut the artichokes and distribute over the pizzas.
8. Bake in the preheated oven and bake for 20 to 25 minutes or until dough is crispy.
9. Remove from oven and add basil leaves.
10. Season with black pepper to taste.
11. Sprinkle with a drizzle of olive oil.
12. For a different presentation you can change the pizza molds to small iron fry pan.