

OLIVES AND PECORINO CHEESE PIZZA



Ingredients (yields 6 pizzas):

- 1 basic pizza dough recipe
- 1 simple tomato sauce recipe
- 100 g finely grated pecorino or parmesan cheese
- 100 g pitted black olives
- 2 tsp dry oregano
- 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. Add the pecorino or parmesan cheese and the olives.
7. Sprinkle the oregano.
8. Sprinkle with olive oil and bake in preheated oven for 20 to 25 minutes.
9. Remove from oven and add basil leaves.
10. Season with black pepper to taste.