

# Classic Margherita Pizza

## with Rocket Salad and Balsamic Dressing

**hellóchef**

The classic margherita needs no explaining; tomato, mozzarella and fresh basil is a winner amongst everyone!

Cals 1105 • Prot 48 • Carbs 144 • Fat 37

**Vegetarian**

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🕒 cook: 40 min

R3190



Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Toppings	2 ppl	3 ppl	4 ppl	
Grated mozzarella <b>4*</b>	120	200	240	Grams
Olive oil	0.5	0.5	1	Tbsp
Mozzarella ball <b>4*</b>	125	125	250	Grams
Fresh basil	15	15	15	Grams
Tomato sauce				
Tomato passata	200	400	400	Grams
Olive oil	1	2	2	Tbsp
Garlic powder	2	4	4	Grams
Dried oregano	2	4	4	Grams
Brown sugar	5	10	10	Grams
Salt	0.5	0.5	1	Tsp
Pizza base				
Semolina <b>10*, 11*</b>	30	45	60	Grams
Plain flour <b>10*, 11*</b>	10	15	20	Grams
Pizza dough ball <b>10*, 11*</b>	2	3	4	Piece
Rocket salad				
Balsamic vinegar <b>14*</b>	15	22	30	ML
Olive oil	2	3	4	Tbsp
Salt	0.5	0.5	1	Tsp
Rocket	40	80	80	Grams

Allergens

\*4 Milk, \*10 Wheat, \*11 Gluten, \*14 Sulphur Dioxide

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide** and **Celery**.

Nutritional information	Per Serving*
Energy (kJ/kcal)	4620 / 1105
Fat (g)	36.6
of which saturates (g)	15.7
Carbohydrate (g)	144
of which sugars (g)	8.7
Fiber (g)	2.5
Protein (g)	47.5
Salt (g)	1.5

\*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Make sauce

Preheat the oven to 220°C/200°C fan. Preheat your baking trays. In a bowl, combine the **tomato passata, olive oil, garlic powder, dried oregano** and **brown sugar** with the **salt**. This is your **tomato sauce**.

**Tip!** Remove the pizza dough from the fridge at least 10 min before cooking. Allowing the dough to come to room temp makes it easier to roll out.



2 Roll pizza

Sprinkle half of the **semolina** onto a clean surface. Sprinkle the **flour** onto a rolling pin and roll out the **dough balls**, then allow them to rest for 3 min. After 3 min, continue to roll out the **dough** until roughly the size of a dinner plate. Sprinkle the remaining **semolina** onto the pre-heated baking trays. Carefully transfer the rolled out **dough** onto the trays. Spoon over the **tomato sauce**.



3 Bake

Top the **pizza base** with the **grated mozzarella**. Brush the crust with **olive oil**. Bake for 15-20 min or until the crust begins to crisp and brown.



4 Make dressing

Meanwhile, in a small bowl, whisk together the **balsamic vinegar, olive oil** and **salt**. This is your **dressing**.



5 Serve

Drain the **fresh mozzarella** and tear it into smaller pieces. Once the **pizza** is ready, toss the **rocket salad** with the **dressing**. Add the **fresh mozzarella** to the hot **pizza**. Tear the **basil** onto the **pizza**. Slice, and serve immediately!