

ANNA

White Pizza With Basil And Oregano

This beautiful pizza is garlicky and herbaceous. Served as a starter, or an entrée with our kale Caesar, this recipe is so delicious.

Ingredients

Cornmeal, for dusting
Extra-virgin olive oil, for brushing
1 clove garlic, minced
1/2 cup ricotta
1 teaspoon dried oregano
3 tablespoons freshly grated Parmesan
10-12 fresh basil leaves
Freshly ground black pepper

Pizza dough, store bought

White sauce

1 tablespoon butter
1 clove garlic, minced
1 tablespoon all-purpose flour
1/2 cup milk
Sea salt and freshly ground pepper, to taste

Preparation

For white sauce, in saucepan melt butter with minced garlic over medium heat for 1-2 minutes. Add in flour and whisk to combine. Cook a few more minutes and add in milk, a little at a time, whisking to combine. Bring to simmer and cook for 2 minutes. Season with salt and pepper. Set aside.

Preheat oven to 500°F. Roll out pizza dough on lightly floured surface to 1/2-inch thickness. Dust back of (pre-heated) baking sheet with cornmeal and place rolled-out dough on top. Brush with olive oil and sprinkle with minced garlic. Brush with white sauce, dot with ricotta, sprinkle with oregano and Parmesan. Bake for 10 minutes, until crust is golden and cheese is melted.

To serve, top with fresh basil and season with salt and pepper. Cut into wedges. Serves 4.