



A n c h o v y P i z z a



2 to 3 Servings



35 minutes

Ingredients :

- Pizza dough
- Anchovy fillets in oil
- Mozzarella cheese
- Pizza sauce
- Olive oil
- Garlic cloves
- Dried oregano
- Black olives
- Capers



Instructions :

1. Preheat the oven to 475°F and allow it to fully heat .
2. Roll out the pizza dough on a floured surface to your desired thickness .
3. Transfer the dough to a baking tray or pizza stone and brush lightly with olive oil .
4. Spread an even layer of pizza sauce over the dough , leaving the edges clear .
5. Scatter mozzarella cheese evenly across the surface .
6. Arrange anchovy fillets on top , spacing them evenly .
7. Add sliced garlic , olives , capers , and a sprinkle of dried oregano .
8. Bake the pizza for 10 to 12 minutes until the crust is golden and the cheese bubbles .
9. Remove from the oven , rest for a few minutes , slice , and serve warm .