



Gourmet Anchovy Pizza



2-3 Servings



55 minutes

Ingredients :

- Pizza dough
- Tomato sauce
- Burrata cheese
- Anchovy fillets
- Cherry tomatoes
- Garlic cloves
- Olive oil
- Balsamic glaze
- Microgreens
- Salt



Instructions :

1. Preheat the oven to 475°F and let it heat fully .
2. Roll the pizza dough on a floured surface into a round shape .
3. Spread a thin layer of tomato sauce over the dough .
4. Tear burrata and place it evenly on the pizza .
5. Add anchovy fillets , sliced cherry tomatoes , and minced garlic .
6. Drizzle olive oil lightly over the top .
7. Bake for 10 to 12minutes until the crust is golden .
8. Remove from the oven and drizzle balsamic glaze on top .
9. Finish with microgreens , slice , and serve warm .