



Traditional Italian Anchovy Pizza



2 to 3 Servings



35 minutes

Ingredients :

- Pizza dough
- Tomato sauce
- Mozzarella cheese
- Anchovy fillets
- Olive oil
- Garlic
- Fresh basil



Instructions :

1. Preheat the oven to 500 °F and place a pizza stone inside if using one .
2. Roll out the pizza dough into a thin round shape on a floured surface .
3. Spread a thin layer of tomato sauce over the dough , leaving space for the crust .
4. Add mozzarella cheese evenly on top of the sauce .
5. Place anchovy fillets across the pizza and sprinkle chopped garlic .
6. Drizzle olive oil lightly over the pizza .
7. Bake for 10 to 12 minutes until the crust is golden and cheese is bubbly .
8. Remove from the oven , add fresh basil , slice , and serve hot .