Roasted Tomato, Basil & Bocconcini Pizza

Ingredients:
- 1 qty. Pizza Dough
- 1 qty. Tomato sauce
- 2 Cloves Garlic
- Roasted Tomatoes
- 6 bocconcini
- ½ cup shredded Basil
- Mozzarella Cheese
- Olive oil
- Flour for dusting

Equipment:
- Chopping Board & nonslip mat
- Knives
- Rolling pin
- Spoons
- Grater
- Pastry brush
- Baking trays
- Serving Plates and tongs

Garden Harvest:
- Tomatoes
- Basil
- Garlic

Method:
1. Collect all ingredients and equipment
2. Wash and dry tomatoes. Cut in half
3. Place tomatoes onto a tray cut side up, drizzle with oil then season with salt and pepper
4. Place into the preheated oven and roast for 30mins[ use the tomatoes prepared earlier]
5. Peel and finely chop the garlic
6. Wash, dry and shred the basil
7. Slice the bocconcini cheese
8. Roll the dough into a circle
9. Place onto an oiled tray
10. Spread with the tomato sauce
11. Sprinkle with some of the grated cheese
12. Arrange the roasted tomatoes and sliced bocconcini on top
13. Sprinkle with the shredded basil
14. Place into the preheated oven. Bake for 20 mins or until golden
15. Remove from oven to a board. Cut into portions
16. Serve on plates garnish with herbs. Tongs on the side to serve