

Fresh pizza

Preheat the oven to 260°C (500°F).

Place the dough on a lightly floured surface and roll it out into a circle about 5mm thick.

Spread tomato sauce over the dough, leaving a small border around the edge.

Scatter the mozzarella cheese over the sauce.

Arrange the tomato slices on top of the cheese.

Sprinkle the oregano leaves over the pizza.

Bake for 35 minutes, or until the crust is golden brown and the cheese is melted.

Remove from the oven and let stand for 5 minutes before slicing and serving.

Enjoy!

Note: You can use store-bought pizza dough or make your own.

Ingredients:

- * 1 pound pizza dough
- * 1 cup tomato sauce
- * 1 cup mozzarella cheese
- * 1 tomato, sliced
- * 1 tablespoon oregano leaves

Tools:

- * Rolling pin
- * Baking sheet
- * Parchment paper