PIZZA MARINARA



INGREDIENTS FOR 1 PIZZA

- 50g Pasta Sauce “Marinara”
- 40g Crushed Tomatoes "Polpapizza"
- 7 Cantabrian Sea Anchovies Fillets in Olive Oil
- q.s. Extra-Virgin Olive Oil
- q.s. Salted Rock Capers
- q.s. Oregano, Dried
- q.s. Sliced Garlic

METHOD

- Spread the pizza base with a mixture of the pasta sauce “marinara” and crushed tomatoes “polpapizza”.
- Top with sliced garlic and desalted salted rock capers, then bake in the oven.
- Once baked, finish with the cantabrian sea anchovies fillets in olive oil, oregano dried and a drizzle of extra virgin olive oil.

PRODUCTS IN THIS RECIPE



Pasta Sauce “Marinara”



Crushed Tomatoes "Polpapizza"



Cantabrian Sea Anchovies Fillets in Olive Oil



Extra-Virgin Olive Oil



Salted Rock Capers



Oregano, Dried



Sliced Garlic