

Margherita Pizza Series PART 3: Assemble and Bake Your Margherita Pizza in the Monogram Double Wall Oven

Ingredients:

- Pizza dough (from Part 1)
- Tomato sauce (from Part 2)
- Fresh mozzarella (sliced)
- Fresh basil leaves
- Extra virgin olive oil
- Semolina or cornmeal for dusting

Instructions:

1. Preheat Your Oven to 500°F

Use the **Monogram Precision Cooking** setting for pizza or select Convection Bake. Allow the oven to fully preheat—this high temperature is key to a crisp crust and melted cheese.

2. Stretch the Dough

On a floured surface, gently stretch the dough into a 12-inch round. Transfer to a pizza peel or baking sheet dusted with semolina.

3. Assemble

Spread a thin layer of your homemade sauce. Add mozzarella slices and drizzle with a little olive oil.

4. Bake

Place the pizza directly on a pizza stone or baking steel in the oven. Bake for 7–9 minutes until the crust is golden and blistered and the cheese is bubbling.

5. Garnish & Serve

Top with fresh basil just before serving. Slice and enjoy your homemade Margherita pizza with Arizona flair.