

Mozzarella, anchovy, olive and sage pizza

Pizza con mozzarella, acciughe, olive e salvia

The Adriatic coast is not as well known for its pizza as some other regions in Italy, but you can still find great pizzerias. Like any true Neapolitan, I'm always on the lookout for great pizza and after a day's filming I enjoy nothing more than relaxing with a slice of pizza in one hand and a beer in the other. The pizza always has anchovies and the beer is always Italian.

Makes 4

400g strong white flour, plus extra for dusting

2 x 7g sachets of fast-action (easy-blend) dried yeast

1½ teaspoons salt

4 tablespoons extra virgin olive oil, plus extra for greasing and brushing

For the topping

400g passata

2 garlic cloves, peeled and crushed

1 tablespoon chopped fresh oregano

2 x 125g balls of mozzarella cheese, roughly chopped

20 anchovy fillets in oil, drained

40 pitted black olives, drained and halved

4 tablespoons extra virgin olive oil

20 small fresh sage leaves

Salt and freshly ground black pepper

1. First make the dough (see steps 1–3, page 141). Brush 4 baking sheets with oil and set aside. Preheat the oven to 220°C/gas mark 7.

2. Meanwhile, make the topping. Pour the passata into a medium saucepan and add the garlic and oregano. Season with salt and pepper. Cook over a low to medium heat for 10 minutes or until the sauce starts to thicken. Set aside.

3. Turn out the dough onto a lightly floured surface and knead just 3 or 4 times to knock out the air. Quarter the dough and roll out each quarter directly onto an oiled baking sheet, rolling and stretching the dough to make 4 rounds about 25cm in diameter and 1–2cm thick. Make a small rim by pulling up the edges slightly.

4. Using the back of a tablespoon, spread the passata mixture evenly over the pizza bases, avoiding the rim. Scatter over the mozzarella, anchovies and olives. Drizzle 1 tablespoon of oil over each pizza.

5. Bake for 12–14 minutes or until golden brown. Remove from the oven, scatter over the sage and return to the oven for 2 further minutes. Grind over some black pepper just before serving.

