

Margherita Pizza on Focaccia

Recipe By *Sina Mizrahi*



Cooking and Prep:  30
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Serves:  4

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Nine Days

Diet: Vegetarian, Pescetarian

Source: Relish by Binah

Magazine

Soft, airy focaccia is the perfect backdrop for this classic flavor combination. It's so quick and delicious, you might give up on making actual pizza.

Ingredients (6)

Main ingredients

- 1 large focaccia, cut into 4 pieces and sliced into 2 layers
- 1/2 cup **Gefen Marinara Sauce**
- 6 large basil leaves, roughly torn
- 8 (1/2-inch thick) slices fresh mozzarella cheese (approximately 2 mozzarella balls)
- 2-3 tablespoons pesto sauce



3-4 tablespoons butter

Start Cooking

For the Sandwiches

1. To assemble, smear marinara sauce on half the pieces of focaccia, then top with basil and mozzarella. Smear the pesto on the other pieces and assemble the sandwiches.
2. Heat a large skillet over a medium-high flame. Melt 1 tablespoon of butter in the preheated skillet. Once melted, place 1 or 2 sandwiches in the pan (depending on space) and fry on both sides until the cheese melts, about 4 to 6 minutes on each side. (If the bread begins to burn before the cheese melts, reduce the heat and cover the skillet.) Add 1 tablespoon butter in between every sandwich. Serve hot.