

Pizza Margherita

Ingredients for the pizza dough:

- 500 grams of "00" type flour
- 325 ml of warm water
- 5 grams of fresh yeast
- 10 grams of salt
- 1 teaspoon of sugar
- 2 tablespoons of olive oil

Ingredients for the topping:

- 400 grams of peeled tomatoes or tomato passata
- 250 grams of buffalo mozzarella DOP
- Fresh basil leaves
- Salt to taste
- Extra virgin olive oil

Preparation

- 1** Prepare the pizza dough: Dissolve the yeast and sugar in warm water and let it sit for a few minutes until a foam forms on the surface. In a bowl, combine the flour and salt. Add olive oil and the yeast water. Mix well until you get a homogeneous dough.
- 2** Transfer the dough onto a lightly floured surface and knead vigorously for about 10-15 minutes, until you obtain a smooth and elastic texture. Shape the dough into a ball and place it in an oiled bowl. Cover the bowl with a damp cloth and let it rise for at least 2 hours, or until the dough doubles in size.
- 3** Preheat the oven to the highest temperature (usually 250-280 degrees Celsius or 480-536 degrees Fahrenheit).
- 4** Divide the dough into smaller portions, depending on the size of the pizzas you want to make. Take a portion of dough and roll it out on a floured surface using your hands or a rolling pin. Gently work the dough to form a thin base, but not too thin.
- 5** Prepare the topping: Spread the peeled tomatoes or tomato passata over the pizza base. Distribute the buffalo mozzarella slices or torn pieces over the tomatoes. Add some fresh basil leaves and a sprinkle of salt.
- 6** Transfer the pizza onto a baking sheet or a hot pizza stone. Bake the pizza in the preheated oven for about 10-15 minutes or until the crust is crispy and the cheese is melted and slightly golden.
- 7** Remove the Neapolitan Margherita pizza from the oven, drizzle it with extra virgin olive oil, and garnish with some fresh basil leaves.

