

TRADITIONAL PIZZA MARGHERITA

INGREDIENTS

- 1.5 kg plain flour
- 50 g salt
- 5 g fresh yeast
- 1 l water at room temperature
- 2 tbsp extra virgin olive oil
- Tomato puree as needed
- Salt to taste
- Oregano to taste
- Mozzarella as needed
- 12 basil leaves
- Extra virgin olive oil as needed

PREPARATION

Dissolve the yeast in water in a large bowl, then add the flour. Mix with your hands for a few minutes and before the water is completely absorbed add the salt. Knead vigorously for at least 10 minutes. Add the olive oil and knead for another few minutes until the oil has been completely absorbed.

Leave the dough to rest covered by a cloth for between 2 and 4 hours. In this period the dough should have doubled in volume. Divide the dough into balls of about 280 g each and allow to leaven for another hour.

Roll out the balls directly in a previously oiled baking tin. Season the tomato with salt, oregano and a drizzle of oil, then spread over the pizza.

Preheat the oven to 180° C and cook the pizza for 7-8 minutes. Halfway through cooking, add the well-drained mozzarella and finish cooking.

Remove the pizza from the oven, add a drizzle of extra virgin olive oil and a few basil leaves. Serve hot.