



How to make

Pizza Margherita



You will need:

- // 4 cups flour
- // 5 g block fresh yeast
(or 1 tsp active dry yeast)
- // 1 tsp salt
- // 2 balls fresh buffalo mozzarella
(8 oz container)
- // Basil, salt and pepper
- // 1/3 cup water,
1/4 cup warm water,
1 cup cold water
- // 1 onion
- // 1 tbsp olive oil
- // 1/2 tsp sugar
- // 2 tsp tomato paste
- // 1 1/3 cups peeled
tomatoes
- // 1 bay leaf
- // 3 stems basil
- // 1/2 tsp dried oregano
- // 1 tbsp butter
- // additional fresh basil,
sugar, salt and
pepper to taste

Tomato sauce for pizza:

Finely chop the onions and cook in olive oil over medium heat. Season with sugar and a little salt. Add the tomato paste and brown briefly. Add the peeled tomatoes and top with 1/3 cup water. Add the bay leaf, basil leaves and the dried oregano to the tomato sauce, bring to a boil and then simmer over low heat for 15 minutes. Puree the sauce with a hand blender. Add the butter and puree again. Season with salt, a little pepper and sugar (optional) to taste.

Pizza dough:

Pour 1/4 cup lukewarm water into a bowl, add yeast into the water and stir to dissolve. Mix in another 1 cup cold water and the flour with a little salt. Knead dough for about 5 minutes. Form into a smooth lump, place in a bowl and cover with plastic wrap. Let dough rest for 90 minutes at room temperature.

Place dough on a lightly floured work surface and roll out length-wise without kneading too long roll. Divide the roll into 4 equal pieces and shape them into balls. Place on a lightly floured board and leave 4 inches between them. Sprinkle with flour, cover and let rest 60 more minutes.

Assembly:

Preheat a sheet pan in a hot 475 degree oven. Roll out dough balls on a floured work surface from the center out to create thin circles. Drain the buffalo mozzarella and roughly chop. Sprinkle the each of the rounds with 1/4 of the tomato sauce, sprinkle with 1/4 of the mozzarella and place on parchment paper. Bake in the oven at about 475 degrees in the bottom third rack for 12-15 min. Sprinkle the pizza with fresh basil leaves and finish by seasoning with a little salt and pepper.

Bon appétit!



Did you know?

The yeast metabolizes the sugars and starches in flour to turn them into alcohol and carbon dioxide gas. This is called fermentation. The escaping carbon dioxide bubbles makes the bread rise.