



# Pizza Margherita

A RECIPE BY EAT & WALK ITALY

## Ingredients

- 100 grams of 00 flour
- 1 grams of yeast
- 50 ml of water (half glass)
- 1 pinch of salt
- 1 drop of extra virgin olive oil

## Directions

- Put the flour in a pyramid shape in the centre of you plate and create a hole.
- Then add half of the water available and melt the yeast on it.
- Add a pinch of salt, the oil and start kneading starting from the middle, and add the rest of the water gradually.
- Knead for 5 minutes until you get a uniform and smooth dough.
- Close the dough ball as shown during the lesson and leave it rise for almost 8 hours, 4 hours outside the fridge and the rest of the time on the fridge for a maximum 48 total hours.

**Preparing time 30 min**

**Cooking time 30 min**

**Serves 1**



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## Baking

- Preheat the oven up at the highest level (220°), roll the dough out on the baking tray with a drop of oil, otherwise, use baking paper.
- For the first 15 minutes bake the dough in the lowest part of the oven with tomato sauce and all other ingredients except from the mozzarella cheese, after the 15 minutes add the mozzarella cheese and bake for other 5 minutes in the middle part of the oven.

## Types of pizza

- Marinara: tomato sauce, oregano, garlic
- Capricciosa: tomato sauce, mushrooms, mozzarella cheese, black olives, ham, artichokes
- Diavola: tomato sauce, mozzarella cheese, spicy salami
- Napoli: tomato sauce, anchovies and capers
- Crostino: mozzarella cheese, ham
- Quattro formaggi (Four cheeses): mozzarella cheese, gorgonzola and various cheeses)
- Patate: mozzarella cheese, potatoes
- Fiori di zucca: mozzarella cheese, salted anchovies, pumpkin flowers
- Ortolana: mozzarella cheese, grilled zucchini, grilled eggplants, grilled pepperoni, various grilled vegetables