

Margharita Pizza Large 12"



Ingredients & Prep

480 g plain oo flour
200 g semolina fine flour
440 ml water warm 40°C
7 g yeast dried
40 ml olive oil
20 g sugar
1 tsp salt

Tomato Sauce

400 g tomato passata
100 g tomato puree
2 tbsp olive oil
2 tbsp water
2 garlic clove finely grated
1 tsp sugar
1 tsp salt

Topping

400 g Mozzarella cows grated
4 Mozzarella buffalo balls cut into 5 mm slices
10 g fresh basil torn

Recipe By FoodieBook

Ref: 483

Heading: Bread & Baking

Cuisine: Italian

Food Type: Vegetarian

No of Portions: 4

Method

Step 1 - Make the starter by placing warm (body temp) water, sugar & yeast into a jug whisk together & set aside for an hour or until it gets frothy.

Step 2 - Place flours & salt in a mixing bowl give the ingredients a good mix with a wooden spoon, then add oil & the starter, mix well with spoon, either put in a food mixer fitted with the dough hook (best) or tip out onto a semolina floured worktop & knead with oiled hands for 15 mins until springy to the touch.

Step 3 - Clean the mixing bowl then oil the inside, place dough back in & cover with cling film with 1 pricked hole, leave to double in size. (You don't have to do this but for best results put the bowl of dough in the fridge, punch back after 2 hours then leave to mature for 24 hours covered.)

Step 4 - Make the tomato sauce by placing oil & garlic into a saucepan then cook out garlic for 1 minute, add passata, puree. Salt, & the sugar, bring to the boil & simmer for 2 mins, if too thick add water, consistency should be like ketchup, set aside & allow to go cold covered.

Step 5 - Pre-heat oven to 220°C.

Step 6 - For best results use 33 cm pizza pans, the ones with holes in the bottom. Cut pizza dough into 300g portions, roll out to fit pans, use a pastry/pizza short roller is best as you can use in the pan.

Step 7 - When rolled out & in the pan spoon on tomato sauce then using the back of the spoon move it in a circular motion up to the edge of the pizza to evenly coat, place 4 basil leaves on top (more if you wish) sliced buffalo mozzarella, then sprinkle 125g on cheese on each one, leave pizza for 10 mins to rise a little before baking.

Step 8 - Place pizza in the oven & cook for about 8 to 15 mins, keep looking through the glass & as soon as the base around the edge starts to brown & the cheese melts & bubbles it's done.

Suggestion & Tips

From here you can add toppings of choice.