

Pizza



INGREDIENTS (3 pizzas)

DOUGH

600 g strong white bread flour
20 g fresh yeast
10 g sugar
10 g (1 small spoonful of fine salt)
20 ml olive oil
320 ml warm water (not hot)
Some butter to prep the pan

TOMATO SAUCE

300 g tomato passata
1 clove of garlic
a pinch of origan
olive oil
Salt

TOPPING

90 g drained mozzarella cheese
a few basil leaves

METHOD

Step 1: to test the yeast

MELT yeast and sugar half glass of water and cover with a saucer
LEAVE for 10 minutes, until it becomes bubbly

Step 2: to make the pizza dough

POUR the mixture in a large bowl

ADD the rest of the water, flour, oil and salt

MIX well until the ingredients come together

KNEAD the dough to create a ball

TRANSFER to a floured surface

KNEAD with energy for about 5/10 minutes, until it becomes smooth and not sticky

TRANSFER to a lightly oiled bowl

COVER with cling film

LEAVE to rise for about 1,5 hours in a warm place or until doubled in size



Step 3: for the sauce

POUR the sauce into a bowl

CUT the garlic clove in half

ADD the garlic, salt, olive oil and origan

LEAVE to season for 30 minutes

Step 4: to assemble

DIVIDE the dough in 3 balls

FLOWER each ball and **WRAP** in cling film (it will be easier to roll it)

LEAVE TO REST for 15 mins

SPREAD some butter in a pizza pan (this is a very useful trick)

ROLL OUT the pizza dough with your hands directly in the pan

SPREAD the tomato sauce over the pizza

ADD the mozzarella cheese

COOK in oven preheated to 250° for 10/15 mins.

Little hint: to make sure the mozzarella doesn't get burnt you can add it at half cooking

Grade of difficulty: easy

Preparation time: 25 mins

Raising time: 1,5 hours

cooking time: 15 mins each pizza

Region: Campania