



HOMEMADE PIZZA DOUGH

Pizza Margherita is almost truly the Italian flag. According to popular tradition, in 1889, 28 years after the unification of Italy, during a visit to Naples of Queen Margherita of Savoy, wife of King Umberto I, chef Raffaele Esposito of Pizzeria Brandi and his wife created a pizza resembling the colours of the Italian flag, red (tomato), white (mozzarella) and green (basil). They named it after the Queen - Pizza Margherita.

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HOMEMADE PIZZA DOUGH



Makes

10 doughs

Region

Naples, Italy.

Toppings

The most traditional of the toppings for pizza is the "Margherita" All you need is good quality tinned tomato, like the San Marzano variety from Italy, extra virgin olive oil, salt, basil, mozzarella cheese and a sprinkle of grated "Parmigiano".



**Say no! to
pineapple on pizza!**

Ingredients

Available at Mediterranean Foods

- 50g Salt
- 1.75kg Flour "00" W 260/300
(This is the measure of the strength and protein content in the flour which is around 12.5% protein)
- 1 Litre of water
- 3g Fresh yeast or 1.5g dry active yeast

1. Place the flour on a clean bench. Make a well and pour the water into it. Add the yeast and melt it.

2. Start to incorporate the flour into the water until thick. Add the salt and start to knead energetically until you form a smooth and soft ball of dough.

3. Let the dough rest for 1/2 and hour then cut the dough in approximately 10 pieces of 280g each.

4. The dough balls need to be refrigerated for 16 - 20 hours for the maturation process. Our dough will store in the fridge for up to 3 days.

5. Take the dough balls out of the fridge 2 hours before using and let them rise.

6. Using the tips of your fingers push and turn the dough to create an edge. Do not use a rolling pin. Stretch and spread into a circular shape. Dress with your favourite toppings and cook your pizza in the oven at 220 degrees. A pizza stone is highly recommended but a flat baking tray is just fine.



WE WOULD LOVE TO SEE THE RESULTS!
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