

**SEDE DI FISCIANO**

**MY CULTURAL HERITAGE: FAMILY AND TRADITIONAL RECIPES**

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| ***name of the recipe :* Pizza** |
| **Author** : **Rosanna noschese** |
| **Origin: Naples, Campania, Italy** |
| **Characteristics :It is a famous dish all over the world** |
| **Who created it ?It was created by Raffaele Esposito in 1889 to** **honor the queen of Italy** **Margherita of Savoy** |
| **Why is it special? Because it is a recipe that my mom has been** |

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| **making since I was little** **and it is very f un to stuff** **pizza** |
| **When do I eat it? Pizza is always good, but I eat it on Saturdays** |
| **Ingredients:-1 kg of flour 00** **-7 g of yeast** **-800 ml of water** **-2 tablespoons of seed oi**l **-25 g of salt** |
| **Preparation: We combine all the ingredients in a bowl and** **cover to let the dough** **rest for 10 hours. After** **leavening we form loaves** **with the dough and let** **them rest for another 3** **hours. After we can roll** **out the pizza and add the** **ingredients and bake** |

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| **Servings: 7/10 pizze** |
| **Cooking time : 200 degrees for 10/15 minutes** |

**Picture:**