

HOW TO MAKE A PIZZA MARGHERITA

INGREDIENTS for the dough:

220 g water (neither hot nor cold)

1 teaspoon of sugar

20 g brewer's yeast → I don't know if this is the correct name in English, I mean this:



400 g flour

30 g extra virgin olive oil

1 teaspoon of salt

INGREDIENTS for sauce:

400 g peeled tomatoes → I mean these:



300 g mozzarella → do you have mozzarella in England?



40 g extra virgin olive oil

Salt

If you want, and if you want to make a “more Italian” pizza, you can add basil.

You mix water and yeast in a glass or in a little bowl, so the yeast melts, then you add all the ingredients for the dough together and knead to have a dough like this:



At school you can make it into a big bowl (it is easier and you make not too dirty around!)



Leave the dough in the bowl and cover with a kitchen film. Leave it there for two hours, so it grows.

In the meantime you can cut the mozzarella in little pieces like these:



You can put tomatoes in a bowl, put inside salt and oil and mix.

Prepare a baking tin, putting some oil on it



When the dough is ready (after 2 hours) you can roll out the dough and put it on the baking tin



Put the tomatoes with salt and oil over the dough



If you want, you can add a little more of oil on the tomatoes

Bake it 250° for 15-20 minutes, then remove from oven and put mozzarella and some leaves of basil over it. Bake again for 5 minutes or more, till the mozzarella has melted. Eat!!



Regarding the time of baking, it depends on the oven and the temperature: the real Italian pizza bakes for only three minutes but if the temperature is very high. When you cook it at home, you bake for 15-20 minutes before putting mozzarella and other 5-10 minutes after mozzarella (temperature 250°). If you bake with a temperature of 220° it needs obviously some minutes more.