

## Classic pizza with the flavours of the south and starter dough (Pizza & friends)



### Preparation

Put the flour, the mature starter dough, the yeast and water in a food mixer. Knead thoroughly. Then add salt and oil. The dough is finished when you get a nice elastic ball. Put it in a container to rise before making the individual balls for each pizza. When it has risen, pull the dough gently with your fingertips giving the pizza a round shape, leaving a ridge. Top with tomato, mozzarella, anchovies, capers and salami. Then bake at 300°C for 3-4 minutes.

### Tips

If you want to use a starter dough to make pizza, it requires the use of a particularly strong flour. Search through our recipes to discover how to make the starter dough.

### Trivia

The sausage used in our recipe is from Castelpoto in the province of Benevento, and is characterized by a reddish colour.

### Information

**Preparation** 10 minutes

**Total Time** 4 minutes

**Serves X** Serves 6 persons

**Level of difficulty** Difficult

## la terra di Puglia



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### Ingredients

**Plain flour** 1000 grams

**Water** 700 millilitres

**Dough** 300 grams

**Brewer's yeast** 20 grams

**Salt** 20 grams

**Extra virgin olive oil** 20 millilitres

**Tomatoes** (San Marzano tomatoes, as many as you want)

**Buffalo mozzarella** (To taste)

**Capers** (To taste)

**Anchovies** (To taste)

**Sausages** (To taste)