

## Margherita pizza by the metre *(Pizza & friends)*



### Preparation

When the pizza dough is ready and risen, spread it out softly on a pastry board, then add tomato sauce, mozzarella, basil and extravirgin olive oil. Bake at 280° for 15 minutes.

### Tips

Don't forget to squeeze your mozzarella before using it! While cooking, mozzarella usually release a bit of water, so that the dough could get soaked and loose its crunchy aspect.

### Trivia

According to the tradition, pizza was invented in Naples by Raffaele Esposito, for Queen Margherita of Savoy.

### Information

**Preparation** 20 minutes

**Total Time** 15 minutes

**Serves X** Serves 6 persons

**Level of difficulty** Difficult

la terra di Puglia



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### Ingredients

**Pizza dough** 500 grams

**Tomatoes** (san marzano)

**Buffalo mozzarella**

**Basil**

**Salt**

**Extra virgin olive oil**