

Pizza margherita *(Pizza & friends)*



Preparation

Prepare the pizza base by combining the flour, water, yeast, salt and sugar. Let the dough rise for at least two hours. Prepare the tomato sauce by mixing the passata with a little sugar, salt and oregano. Cut the mozzarella into cubes. Divide the dough into 4 each of which will make a pizza: roll out the dough into a circular shape and then brush with oil. Spread the tomato sauce on top and sprinkle with the diced mozzarella. Put in the oven for 20 minutes at 180°C. Serve with a few leaves of fresh basil and a drizzle of olive oil.

Tips

In its divine simplicity, the pizza margherita is even more flavoursome if one adds a basil leaf, which should be added only just before serving the pizza, or else the baking process will release a bitter taste.

Trivia

The pizza margherita, which in essence constitutes the invention of the pizza more generally, was created by Raffaele Esposito in Naples to honour the Queen Margherita of Savoy in 1889.

Information

Preparation 150 minutes

Total Time 20 minutes

Serves X Serves 4 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Italian 00 flour 500 grams

Yeast 15 grams

Sugar 10 grams

Salt 10 grams

Tomato passata 400 millilitres

Oregano

Mozzarella cheese 2 units

Extra virgin olive oil

Water 300 millilitres