



Pizza margherita napoletana (Neapolitan-style margherita pizza)

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

Everyone's favourite from Naples – that is to say tomatoes, mozzarella and basil atop an elastic dough with an airy crust, or cornicione. The margherita is an undisputed classic.

Starter (poolish)

200 ml water
1 tsp runny honey
5 g yeast, crumbled
200 g Manitoba flour (type 0)

Main dough

225 ml cold water
500 g Manitoba flour (type 0)
20 g fleur de sel
50 ml cold water

Pizza sauce

400 g (plum) tomatoes
(tinned)
1 tsp fleur de sel
1 tsp olive oil





6 leaves basil, torn

Shaping and topping

Some Manitoba flour, for shaping

250 g fior di latte mozzarella, cut into cubes

50 g Parmesan

Some olive oil

Some basil leaves

Additional information

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