



Pizza margherita romana (Roman-style margherita pizza)

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

A thin base, flat crust and crisp bake. Made with a simple topping of tomato sauce, mozzarella and basil – typical Roman and simply good!

Pizza dough

600 g Manitoba flour (type 0)
4 g yeast, crumbled
400 ml cold water
20 g fleur de sel
2 tbsp olive oil

Pizza sauce

400 g (plum) tomatoes
(tinned)
1 tsp fleur de sel
1 tsp olive oil
6 leaves of basil, torn

Shaping and topping

Some Manitoba flour and
semolina 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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