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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