



# 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

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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

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

## Shaping and topping

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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

