



Neapolitan pizza dough

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

A pizza dough with character: very moist and long-matured – giving the taste, structure and elasticity that are characteristic of a real Neapolitan pizza.

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

Portioning

Some Manitoba flour for
shaping

