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

Additional information

Created on	02.09.2025