

Pizza, Bread & Savory Pies

Margherita Pizza

Pizza Margherita

Ingredients

pelati canned tomatoes
mozzarella, diced or sliced
extra virgin olive oil
salt
fresh basil leaves

Notes. The amounts of tomatoes and mozzarella depend on how many pizzas you are making. For 4 people, consider about 250 g (8.8 oz) tomatoes and 250 g (8.8 oz) mozzarella. Get a can of peeled tomatoes, if possible, and choose a low-moisture mozzarella (specific mozzarella for pizza that comes in vacuum-sealed bags or braided mozzarella which contains less moisture). If not, drain and squeeze the excess liquids from a regular mozzarella.

Tools

oven
baking tray (optional)
baking stone (optional)
pizza peel (optional)
pot holders or oven gloves

Procedure

Prepare the [basic pizza dough](#) and cut out the dough into smaller portions of 250 g (8.8 oz) if you want to make round pizza or into larger portions if you want to make pizza on a baking tray.



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The amount of dough. Here you need a scale! If you want to prepare round pizzas, divide the dough into portions of 250 g (8.8 oz) each. If you want to prepare the pizza in a medium-sized pan (about 30 x 40 cm / 11.8 x 15.7 in), divide the dough into portions of about 600 g (21.2 oz). In Italy, we use a specific formula to calculate the amount of dough needed for a baking pan (square or rectangular). The formula can only be used with centimeters and grams and it's **Base x Height / 2**. First multiply the base by the height of the pan (ex. 30 cm x 40 cm = 1200). Then divide the result by 2 (1200 / 2 = 600 g). So for a 30 cm x 40 cm baking pan you need 600 g of dough.

Stretch out the dough.

Preheat the oven to maximum temperature.

Place the tomatoes in a large bowl and season with salt and olive oil. Squeeze the peeled tomatoes with your hands until chunky.

Put the tomato sauce on the dough starting from the center and spread it evenly with a spoon up to 1-2 cm (0.4-0.8 in) from the edges.

When to add the mozzarella. If you are making round pizzas and have an oven that reaches very high temperatures (above 250°C / 482°F), add the mozzarella to your uncooked pizza dough. If your oven is not that powerful or you are making pizza on the baking tray (therefore more cooking time is required), first bake the pizza with the tomato sauce only then, 3-5 minutes before the pizza is fully cooked, remove the pizza from the oven, add the mozzarella, and place it back in the oven for the remaining time.

Bake until golden brown.

Note. There is not a specific cooking time for pizza. This depends on the maximum temperature of your oven and the thickness of the baking tray. The pizza is ready when the crust reaches a golden brown color.

Break the basil leaves with your hands and put them on the pizza. Serve hot.



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