

Pizza, Bread & Savory Pies

Roman White Pizza

Pizza Bianca Romana

Ingredients

extra virgin olive oil

salt

water

Tools

oven

baking tray

pot holders or oven gloves

Procedure

Prepare the [basic pizza dough](#) and cut out a portion of dough depending on the size of your baking pan.

The amount of dough. Here you need a scale! 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 in a greased baking tray](#) and leave it to rise at room temperature for about 30 minutes.

Preheat the oven to maximum temperature.

Season the dough with a generous amount of olive oil. Then wet the surface of the dough by placing your hands in a bowl of water and gently pressing down the dough with your fingers. Continue doing this on all the it's surface.



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wetting the surface of the dough. Since this pizza needs to bake in the oven for a longer amount of time and has no topping on it, the water protects it from burning and keeps it moist when cooking.

Sprinkle some salt on top and 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.



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