

INTERNATIONAL FOOD FAIR – VIRTUAL TOUR

Pizza



COUNTRY



SERVINGS

2

INGREDIENTS

Dough

- 500g flour
- 3 g dry yeast
- 350 g lukewarm water
- 12g sugar
- 12g salt
- 2 spoon olive oil

Toppings

- Whatever you want
For example:
- Tomato sauce
 - Ham
 - Cheese (mozzarella)



TIME TO PREPARE

Dough: 10 minutes
+ 8 hours to rise



TIME TO COOK

20 minutes

TOOLS NEEDED

- Bowl
- Pizza tray
- Plastic wrap

PROCEDURE

To make the pizza dough

1. Place the lukewarm water in the large bowl
2. Mix yeast, flour and sugar
3. Add them to the bowl and knead all ingredients until smooth
4. When everything is absorbed, add salt
5. Add olive oil
6. If the dough is too sticky, sprinkle in a little more flour
7. Wrap the bowl in plastic wrap
8. Let the dough rise (leave it inside the bowl for at least 8 hours)

To prepare the pizza

1. Divide the dough into two halves
2. Brush olive oil on the pizza tray
3. Stretch each half of the dough on a pizza tray with your fingertips
4. Spread tomato sauce
5. Preheat the oven to at least 450 F.
6. Bake the pizza for about 15 minutes, until it is almost ready
7. Take it out and spread the rest of the ingredients, then bake it again for about 5 minutes.
8. Enjoy!

See more details on:

<https://ricette.giallozafferano.it/Impasto-per-pizza.html>