

pizza margherita

san marzano tomato,
basil, fior di latte,
parmigiano reggiano

Ingredients:

- 2 balls of pizza dough (8 oz. each)
- 4 oz. pomodoro sauce
- 4 oz. grated dry mozzarella
- 1 ball fior di latte (fresh mozzarella)
- basil leaves
- 2 oz. grated parmigiano reggiano
- 2 oz. "bench" flour (for surface dusting)

- **Preheat oven to 450 degrees** (using a fan, if possible)
- **Stretch or roll out pizza dough to an 11 inch round*** (*for more detailed instructions on stretching the dough see below).
- **Top the pizzas:** begin with 2 oz. pomodoro sauce (1/2 of the provided amount each) spread out in a circular motion around the inside 85% of the dough's surface area. Next, top the pomodoro with a scattering of the dry mozzarella. Top the pizza with basil leaves, dollops of the fior di latte and a sprinkle of parmigiano reggiano.
- **Bake:** If using a pizza peel and pizza stone, carefully transfer the topped pizza to the center of the pizza stone and bake for 8 to 10 minutes, checking for doneness after the first 8 minutes. If baking directly on a baking sheet, bake for 9 to 12 minutes, checking for doneness after the first 9 minutes.

***The key to stretching Neapolitan-style pizza dough is paying close attention to the outer edge of the dough portion and trapping as much of the carbon dioxide that has been produced by the proofing (fermentation) of the dough.**

Establish a circle:

To start, generously dust your work surface with flour (we recommend slightly less than half of the provided bench flour per dough ball). Work with one portion at a time. Lightly dust the top of each dough ball with bench flour. Gently flatten the dough with the insides of your fingers until a uniform circle measuring 4-5 inches is achieved.

To begin stretching the dough:

Working from the edge of dough closest to your body, walk your fingers up the dough while pushing firmly with your fingertips down into the dough to flatten. Rotate the dough clockwise 90 degrees and repeat. Repeat this motion 4 total times. For the next step, you will want to position your hands to form two C-shapes with your thumbs and index fingers facing up. Transfer the dough to the tops of these 4 fingers, resting on your hands. Slowly stretch the dough by pulling your hands away from one and other by a couple inches. Rotate dough 90 degree and repeat. Repeat this sequence until you've stretched the dough to about 9-10 inches.

To finish stretching:

From this point on, handling the 1/2" edge of the dough should be avoided as much as possible (that will be your crust). Lift the top 1/3 of the dough circle with both hands and let the bottom edge of the dough rest on the work surface. Rotate the dough slowly and continuously to begin stretching, using gravity to expand the circumference until the dough reaches just over 11 inches in diameter.