



Pizza Margherita Recipe Kit
by Chef Will Langlois

Pizza Dough

6 pizza doughs (approx. 9 oz per dough ball)

Serves 4 – 6

Ingredients:

7 C Tipo 00 Flour
4 tsp Active Dry Yeast
3 C Warm Water
2 tsp Acacia Blossom Honey
4 tsp Sea Salt

Using a Mixer:

- Combine yeast, water & honey and let sit for 5 min. Yeast mixture should be completely combined. Pour yeast mixture into mixing bowl.
- Add flour and set mixer to a low/medium speed with a dough hook attachment. Mix for 5 min, then let rest for 4 min. Mix again for 3 min. Slowly introduce Sea Salt through the first 5 minutes of mixing.
- Remove dough from mixing bowl and portion into 6 separate pizza dough balls. Shape dough balls by rolling them between your hands until smooth.
- Place doughs in container, lightly drizzle with olive oil, gently cover with plastic wrap and refrigerate overnight.
- Day of pizza preparation, remove doughs from refrigerator and allow to rise for 1 – 2 hours before stretching.

Kneading by Hand:

- Combine yeast, water & honey and let sit for 5 min. Yeast mixture should be completely combined. Pour flour onto smooth table or countertop.
- Make well with your hands and pour yeast-water mixture into center. Using a fork start incorporating flour from the sides of the well into the yeast-water mixture in the center. Season with 4 tsp of sea salt as you are mixing.

- Once the mixture is thick enough that it will not spill, begin mixing with your hands. After mixture is well combined, start kneading for 3–5 min. until dough is smooth.
- From the larger dough ball, portion into 6 separate pizza dough balls. Shape dough balls by rolling them between your hands until smooth.
- Place doughs in container, lightly drizzle with olive oil, gently cover with plastic wrap and refrigerate overnight.
- Day of pizza preparation, remove doughs from refrigerator and allow to rise for 1–2 hours before stretching.

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San Marzano Pizza Sauce

Serves 4 – 6

Ingredients:

- 2 - 28 oz cans San Marzano Tomatoes (1 drained, 1 including tomato puree)
- ¼ cup Extra Virgin Olive Oil
- 4 cloves Fresh Garlic
- 1 TBSP Sea Salt
- 1 TBSP Sicilian Oregano (removed from stems)
- 1 bunch Fresh Basil (whole leaves, removed from stems)

Directions:

- Finely chop garlic.
- Sauté garlic in a sauce pot with extra virgin olive oil until tender, approx. 1 - 2 min. on medium low heat.
- Add San Marzano tomato mixture to pot and season with sea salt.
- Heat mixture over medium heat just until sauce simmers. Once the sauce comes up to a simmer, turn off the heat.
- Add oregano to sauce, then coarsely chop with a blender or food processor until all large pieces are broken apart.
- Pour sauce into container or bowl and add the fresh basil to steep. Cool completely before using on pizza.



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Toppings and Final Preparation

Serves 4 – 6

Pizza Toppings (per 1 Pizza):

½ ball Fresh Mozzarella (sliced or diced)
½ C San Marzano Pizza Sauce
4-5 leaves Fresh Basil
1 TBSP Extra Virgin Olive Oil
1 tsp Sea Salt

Cooking Pizzas:

- Preheat oven to 450 F.
- Spray a baking sheet or pizza pan with oil. If using a pizza stone do not spray.
- Stretch or roll out your pizza dough on a floured surface.
- Place your dough on the baking sheet or pizza stone and apply the toppings evenly. Reserve the fresh basil to apply after the pizza is finished cooking.
- Bake until golden brown and until cheese has melted (around 13 min). If you are making a small pizza, keep in mind the thinner you roll the dough the FASTER it will cook.
- Remove from oven and cut with pizza cutter, top with sea salt, extra virgin olive oil, fresh basil and enjoy!