

AUTHENTIC MARGHERITA PIZZA RECIPE

SERVES 2-4

PREP 70 MIN | 10-12 MINS

Ingredients

FOR THE DOUGH:

- 500g all-purpose flour
- 325ml warm water
- 7g active dry yeast
- 1 tsp sugar
- 2 tbsp olive oil
- 1.5 tsp salt

FOR THE SAUCE:

- 400g canned tomatoes, crushed
- 2 cloves garlic, minced
- 1 tbsp olive oil
- 1 tsp dried oregano
- Salt and pepper to taste

FOR TOPPING:

- Fresh mozzarella, roughly torn
- Fresh basil leaves
- Extra virgin olive oil (for drizzling)



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Method

1. Prepare dough: In a small bowl, combine warm water, sugar, and yeast. Let it sit for 5-10 minutes until it becomes frothy.
2. In a large mixing bowl, combine flour and salt. Make a well in the centre and pour in the yeast mixture and olive oil.
3. Mix until it forms a dough. Knead on a floured surface for about 8-10 minutes until smooth.
4. Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 45-60 minutes or until it doubles in size.
5. Prepare Sauce: In a saucepan, heat olive oil over medium heat. Add minced garlic and sauté until golden.
6. Add crushed tomatoes, oregano, salt, and pepper. Simmer for 10 minutes, stirring occasionally. Adjust seasoning to taste.
7. Assemble & cook: Preheat your oven to 220°C.
8. Punch down the risen dough and divide it into two equal portions.
9. Roll out each portion on a floured surface to your desired thickness.
10. Place the rolled-out dough on a pizza stone or a baking sheet.
11. Spread a generous amount of tomato sauce over the dough, leaving a border for the crust.
12. Arrange slices of fresh mozzarella on top and add fresh basil leaves.
13. Drizzle with extra virgin olive oil.
14. Bake in the preheated oven for 10-12 minutes or until the crust is golden and the cheese is bubbly.
15. Remove from the oven, let it cool for a minute, slice, and enjoy your authentic Margherita pizza!

