

# INGREDIENTS

10 Servings

## MAKING THE DOUGH

1 L (4 1/4 cups) water

40 – 60g (1.4 - 2.1 oz) salt

3g (1/2 tsp) fresh yeast

1,6 – 1,8 kg (13 1/3 - 15 cups) flour, 00 type (or, all-purpose)

---

## THE TOPPING

60 – 80g (2.1 - 2.8 oz) canned, peeled tomatoes

6 – 7g (1 1/2 tsp) virgin or extra virgin olive oil

80 – 100g (2.8 - 3.5 oz) mozzarella/fior di latte

a few fresh basil leaves

---

5 – 7g (1 1/2 tsp) hard cheese (grated), optional

# PREPARATION

1

## MAKING THE DOUGH

### Step 1/3

Dissolve salt in water, then add the yeast to the water and dissolve. Immediately add a portion of the flour to the water and mix. Add the remaining flour in batches, gauging how much flour is enough.

### Step 2/3

Knead for a minimum of 15-20 minutes, but ideally, 30 minutes — the dough is of ideal consistency when it's a bit sticky on the hands, and on the sides of a bowl, you're mixing it in.

### Step 3/3

Shape it into a ball, then lightly coat with flour, to prevent losing moisture as it rises.

2

## FERMENTING THE DOUGH

### Step 1/3

Place the dough in a large bowl, then cover it with a cloth and store it in a warm place for two hours.

### **Step 2/3**

After two hours have passed, shape the dough into balls weighing either 200 or 280 grams (7-10 oz), depending on the size of the pizza you're making — a 22-24 cm (8.6-9.4-inch) or a 28-35 cm (11-13.5-inch) one.

### **Step 3/3**

Once you've shaped the balls, place them all on a plate and cover them with a damp cloth and let them prove for a minimum of six hours.

3

## **SHAPING THE DOUGH**

### **Step 1/3**

Once at least six hours have passed, take a ball of dough, place it on a lightly floured surface.

### **Step 2/3**

Pressing on the ball of dough with the thumbs of your fingers, starting from the center and going towards the edges, shape into a disc, turning the dough several times in the process.

### **Step 3/3**

As a result of this action, you should end up with a disc that has about a 1-2 cm (1/2-inch) raised rim with a center that should be approximately 0.3 cm (1/8-inch) thick.

4

## **THE TOPPING**

### **Step 1/3**

Arrange the topping (the listed amounts are for a single pizza) as follows; First, place the crushed, peeled tomatoes in the center of the pizza, then spread them with a spoon all over, except the rim, in a spiraling fashion.

### **Step 2/3**

Next, scatter the mozzarella or fior di latte evenly over the surface, followed by a sprinkling of hard grated cheese, if you're using it.

### **Step 3/3**

Place a few basil leaves on top, and to finish, drizzle with extra virgin olive oil, which should be applied in a circular motion, starting from the center outwards.

**5**

## **BAKING**

### **Step 1/3**

Place the pizza on a pizza peel and then slide it into a wood-fired oven with a quick wrist motion, so the topping stays in place.

### **Step 2/3**

Bake for 60-90 seconds in a wood-fired oven at a temperature of about 485°C/905°F, checking the doneness by carefully lifting the edges of the pizza.

### **Step 3/3**

Also, the pizza should be rotated as it bakes but kept in the same cooking area, so every part gets baked evenly.

**6**

## **WHEN DONE**

### **Step 1/1**

The finished pizza should have a thick tomato sauce, with melted mozzarella and basil leaves that have browned but are not burnt.