

Pizza recipe :

****Ingredients:****

For the Pizza Dough:

- 2 1/4 teaspoons (1 packet) active dry yeast
- 1 cup warm water (about 110°F/43°C)
- 2 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 tablespoon olive oil

For the Pizza Topping:

- 1/2 cup pizza sauce
- 1 1/2 cups shredded mozzarella cheese
- Fresh basil leaves
- 2-3 ripe tomatoes, thinly sliced
- 2 cloves garlic, minced (optional)
- Olive oil for drizzling
- Salt and pepper to taste

****Instructions:****

1. **Prepare the Pizza Dough:**

- In a small bowl, combine the warm water and yeast. Let it sit for about 5-10 minutes until it becomes frothy.
- In a large mixing bowl, combine the flour and salt. Make a well in the center and pour in the yeast mixture and olive oil.
- Stir everything together until a dough forms. If it's too sticky, you can add a little more flour.
- Knead the dough on a floured surface for about 5-7 minutes until it becomes smooth and elastic.
- Place the dough in a greased bowl, cover it with a kitchen towel, and let it rise for about 1 hour, or until it has doubled in size.

2. **Preheat the Oven:**

- Preheat your oven to 475°F (245°C). If you have a pizza stone, place it in the oven while preheating.

3. **Roll Out the Dough:**

- Punch down the risen dough and divide it into two equal portions for two medium-sized pizzas or leave it whole for one large pizza.
- Roll out the dough on a floured surface to your desired thickness. You can make it thin or a bit thicker, depending on your preference.

4. **Assemble the Pizza:**

- Transfer the rolled-out dough to a pizza peel or a baking sheet dusted with cornmeal or flour to prevent sticking.
- Spread the pizza sauce evenly over the dough, leaving a small border for the crust.
- Sprinkle shredded mozzarella cheese over the sauce.
- Add tomato slices, minced garlic (if using), and season with salt and pepper.

5. **Bake the Pizza:**

- If you're using a pizza stone, carefully slide the pizza onto the preheated stone in the oven. If not, simply place the baking sheet in the oven.
- Bake for about 12-15 minutes, or until the crust is golden and the cheese is bubbly and slightly browned.

6. **Finish and Serve:**

- Remove the pizza from the oven and immediately top it with fresh basil leaves.
- Drizzle a little olive oil over the top, slice, and serve your delicious homemade Margherita pizza.

Enjoy your homemade Margherita pizza! Feel free to customize it with additional toppings like olives, mushrooms, or pepperoni if you like.