

Maricittillattavarute smarakanna].

- - Marita

Description: -

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Notes: In Malayalam

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Marita

Add small amounts of flour as necessary to prevent sticking. Create a slightly thicker rim around the outside of the dough and continue to stretch into a 9- to 10-inch 23-25 cm round.

Pizza Margherita by Mario Batali Recipe by Tasty

Leave to cook for 2-3 minutes the dough should begin bubbling up until lightly tanned with a few dark spots. Watch closely and move to a lower rack if necessary. Place in a warm place for 10 minutes, or until yeast is foamy.

Pizza Margherita by Mario Batali Recipe by Tasty

Cover with a towel and let rise in a warm place for 1-2 hours, until the dough has doubled in size. .

Pizza Margherita by Mario Batali Recipe by Tasty

Stir the wet ingredients into the dry ingredients until the dough comes together and becomes difficult to stir.

Marita

Flip and continue to cook on the other side for 1-2 minutes longer, until the crust is completely dry. Turn out onto a lightly floured surface and divide the dough into 6-8 pieces, and shape each into a small ball. .

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