

Authentic Pizza Margherita



Inspired by the pizza at Bar Del Corso, this Pizza Margherita features tomato sauce, mozzarella, and basil, with just a hint of sea salt.

Prep: 30 mins

Cook: 10 mins

Additional: 1 hr 5 mins

Total: 1 hr 45 mins

Servings: 4

Yield: 4 pizzas



Ingredients

3 ½ cups all-purpose flour

1 teaspoon salt

1 cup water

1 (.25 ounce) package active dry yeast

1 pinch white sugar

¼ cup flour for dusting

2 cups pizza sauce

20 slices fresh mozzarella cheese

20 leaves fresh basil

olive oil

sea salt to taste

Directions

Step 1

Stir flour and 1 teaspoon salt in a bowl. Set aside.

Step 2

Mix water, yeast, and sugar in a large bowl. Let stand until yeast begins to form a creamy foam, about 5 minutes.

Step 3

Stir half the flour mixture into yeast mixture until no dry spots remain. Stir in remaining flour, 1/2 cup at a time, mixing well after each addition. When dough pulls together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Step 4

Lightly oil a large bowl, then place dough in the bowl and turn to coat with oil. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, about 1 hour. Punch dough down, divide into 4 equal pieces, and form each into a ball.

Step 5

Preheat oven with a pizza stone to 500 degrees F (260 degrees C).

Step 6

Stretch out and pat 1 dough ball to form a circle 10 to 12 inches in diameter. Place dough on a lightly floured pizza peel. Top with 1/2 cup of tomato sauce and spread to cover within an inch of the edge of the dough. Arrange 5 slices of mozzarella cheese on top of the tomato sauce, then place 5 basil leaves on top. Drizzle pizza with 1 tablespoon olive oil and sprinkle with sea salt to taste. Repeat for 3 remaining dough balls.

Step 7

Slide each pizza onto the pizza stone in the preheated oven. Bake until cheese is bubbly and the underside of the crust is golden brown, 5 to 7

minutes.

Nutrition Facts

Per Serving:

966 calories; protein 48.7g; carbohydrates 105.8g; fat 37g; cholesterol 89.6mg; sodium 2187.4mg.

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