



Margherita pizza

35'
Hands on

4 hours'
Hands off

45'
Cook Time

18-20
Portion(s)

2
Difficulty



Ingredients

For the dough

- 250 g water, at room temperature
- 2 g yeast
- 1 teaspoon(s) honey
- 375 g hard flour
- 7 g salt
- 2 tablespoon(s) olive oil
- hard flour

To assemble

- 300 g [tomato sauce](#)
- 60 g parmesan cheese, grated
- 150 g mozzarella, grated
- 150 g mozzarella
- 3 tablespoon(s) olive oil
- pepper

To serve

- basil
- mozzarella
- olive oil

Method

For the dough

- In a mixer's bowl add the water, the yeast, the honey, and whisk well.
- Add the flour, the salt, the olive oil, and beat with the hook attachment at medium speed, for 13-15 minutes, until there is an elastic dough.
- Transfer to a floured bowl, cover with plastic wrap, and allow 2 hours for the dough to rise. The dough will not rise a lot.
- Divide it into 3 pieces, transfer the pieces to a floured [baking pan](#), cover with plastic wrap, and let them rise for 2-3 hours. Alternatively, refrigerate them for 1-2 days.

To assemble

- Preheat the oven to 220-230° C (430° F) set to fan.
- Roll out one of the dough pieces in a baking pan.
- Optionally, add the parmesan into the sauce. Spread 1/3 of the sauce over the dough, the grated mozzarella, the mozzarella pieces, the olive oil, and pepper. The mozzarella should be well dried from its moisture.
- Follow the same process for the other two dough pieces and the remaining ingredients.
- Transfer the pizzas -one at a time- to the hot pan and bake each one for 10-15 minutes.
- Serve with basil, mozzarella, and olive oil.

Διατροφικός πίνακας

Nutrition information per portion

| | | | |
|---------------------------|----------------------|-----------------------------|----------------------------|
| 169 Calories (kcal) | 8.0 Total Fat (g) | 3.1 Saturated Fat (g) | 16.0 Total Carbs (g) |
| 8% | 11% | 16% | 6% |
| 1.2 Sugars (g) | 7.2 Protein (g) | 0.9 Fibre (g) | 0.65 Sodium (g) |
| 1% | 14% | 4% | 11% |