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Pizza Napoletana

INGREDIENTS FOR THE DOUGH

- 500 g of all-purpose flour (type 00)
- 325 ml of lukewarm water
- 15 g of salt
- 3 g of fresh yeast (or 1 g of dry yeast)

INGREDIENTS FOR STUFFING

- 400 g of canned peeled tomatoes
- 250 g of buffalo mozzarella
- 2-3 tablespoons of extra virgin olive oil
- Fresh basil leaves
- Salt to taste



APPROVED

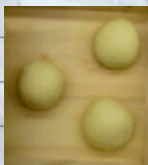
PREPARING THE DOUGH

- Dissolve the yeast in a little lukewarm water.
- In a large bowl, mix the flour with the water, adding the water gradually.
- Add the salt and continue to knead until you obtain a smooth and homogeneous dough.
- Let the dough rest covered with a damp cloth for about 2 hours, or until it doubles in size.



SHAPING THE DOUGH

- Divide the dough into 2-3 equal parts and form balls.
- Let the dough balls rest for another 30 minutes.



PREPARING THE BASE

- Preheat the oven to the highest temperature ($250\text{-}300^{\circ}\text{C}$ or $482\text{-}572^{\circ}\text{F}$), and if possible, use a pizza stone.
- On a floured surface, stretch each dough ball by hand to form a thin disk with slightly thicker edges.



TOPPING

- Crush the peeled tomatoes with your hands or a fork and season with a pinch of salt, sugar and oil, taste it and correct it until you get the desired taste
- Spread the tomatoes sauce over the pizza base.
- Add the mozzarella, sliced thinly or better cut into cubes
- Drizzle with extra virgin olive oil and add a few fresh basil leaves.



BAKING

- Bake the pizza in the hot oven. If using a pizza stone, place the pizza on the stone.
- Bake for 7-10 minutes, until the edges are golden brown and the mozzarella is melted and slightly browned.
- Remove from the oven, add olive oil and serve it.

