

My Mother's Kitchen

DANTE'S FAMOUS PIZZA MARGHERITA

INGREDIENTS

For the dough:

250ml water at 10-14°C

12g fine sea salt

1.5g fresh yeast

450g Tipo 00 flour (high grade or bread flour is fine)

For the sauce:

2 x 400g tins whole peeled tomatoes

1 tsp flaky sea salt

For the pizza:

32 large fresh basil leaves

4 x 400g genuine fresh Italian mozzarella

Extra virgin olive oil, for drizzling

METHOD

Makes 4 pizzas

Prepare the dough:

Pour water into a large bowl and stir in salt and yeast. Gradually add flour, stirring it in with your hand at first then kneading in the bowl as the dough begins to form. Continue to knead until you have added enough flour that the dough starts pulling away from the sides and becomes a ball (you should not have used all of the flour in this stage). Tip the remaining flour onto a bench and use some of it to lightly flour one area. Transfer dough onto the lightly floured area and start to knead the dough with a light criss-cross motion, folding the dough back onto itself. Work in the remaining flour as you knead, and continue until the dough has absorbed all of the flour from the work bench.

Divide dough into four equal balls of around 250g each. Place balls on a large lightly floured tray spaced at least 10cm apart from each other. Cover with a wet tea towel and leave for 8 hours to rise, ideally in a room that is 21-22°C.

Prepare the sauce:

Empty tomatoes and their juices into a large bowl. Crush the tomatoes by hand only to keep some texture, and stir in salt.

Make the pizza:

Preheat oven to 250°C on the grill setting, with a pizza stone inside to heat.

Use a rolling pin or your hands to flatten one of the dough balls into a circle 22-25cm in diameter. Try to leave the outside crust area a little bit thicker than the rest of the base, which must be thin. Carefully transfer the base onto a cake disc or large firm piece of cardboard (this will make it easier to transfer the pizza onto the preheated stone).

Spread 60g of sauce onto the base. Arrange 6 basil leaves on top, then scatter over 400g mozzarella, torn into large chunks.