

Homemade FAVOURITES

Margherita Pizza

Prep time: 40 mins Cooking time: 10-12 mins Makes: 1 large pizza

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Ingredients:

150ml warm water (roughly 27 degrees)
1 tsp of sugar
15g fresh yeast or 2 level tsp of dry yeast
225g of plain flour (plus extra for working)
1 and 1/2 tsp of salt
2 tbsp extra virgin olive oil & a little for drizzling
80g of PizzaExpress passata
(or any tomato passata you have)
70g mozzarella (or any cheese you have)
Pinch of oregano
1 Basil leaf (if you have one)
Black pepper

Method:

1. Preheat the oven to 230°C.
2. Add the sugar and crumble the fresh yeast into warm water.
3. Allow the mixture to stand for 10-15 minutes in a warm place (we find a windowsill on a sunny day works best) until froth develops on the surface.
4. Sift the flour and salt into a large mixing bowl, make a well in the middle and pour in the yeast mixture and olive oil.
5. Lightly flour your hands, and slowly mix the ingredients together until they bind.
6. Generously dust your surface with flour.
7. Throw down the dough and begin kneading for 10 minutes until smooth, silky and soft.
8. Place in a lightly oiled bowl and cover with cling film or a towel. Leave to rest until soft to the touch, but not too springy - about 15 mins.
9. On a well floured surface, evenly roll each piece with a rolling pin to make a round, thin pizza base.
10. Place on a lightly oiled, non-stick baking tray (we used a round one, but any shape will do!)
11. Spread the passata on top making sure you almost go to the edge.
12. Evenly place the mozzarella (or other cheese) on top and season with the oregano and black pepper then drizzle with a little olive oil.
13. Cook in the oven for 10 - 12 minutes until the cheese slightly colours. When ready, place the basil leaf on top if you have one.



Serve. Eat. Enjoy.... and share with us @pizzaexpress.