



## **Name of the Recipe: Pizza Margherita**

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**Make sure you have everything you need and place them on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!**

### **Ingredients:**

1. 600 grs plain flour
2. 330 cc lukewarm water
3. 10 grs salt (1 tbsp)
4. 20 cc olive oil (2 tbsp)
5. 15 grs instant dry yeast (1,5 tbsp)
6. 10 grs sugar (1 tbsp)

### **Preparation:**

1. Place the flour on the table and make a hole in the centre.
2. Add the yeast, sugar and oil in that hollow space.
3. Outside this “volcano”, sprinkle the salt.
4. Add lukewarm water in the centre little by little blending with both hands.
5. Whilst you are mixing, check the water and add some as needed.
6. You must make an elastic dough.
7. Place your dough in a bowl and cover for 90 minutes at room temperature or until it doubles its volume.
8. After this time, roll out to the shape of your pizza.
9. You can do this with a rolling pin, a bottle or a glass.
10. Add tomato sauce, cheese, basil or whatever you wish.

***Mamma mia!***

**Baking time ...20.....mins. Temp:.....150.....°C**

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