PIZZA STUNDE.COM RECIPE CARD · KLAUSI

Pizza Margherita – Authentic Neapolitan

The classic Neapolitan Pizza Margherita – with La Carmela tomatoes, Fior di Latte and fresh basil. Simple, true to the original and unbelievably good!



PREP	BAKE	TOTAL
5 min	2 min	7 min

Ingredients

for 1 pizza

- [ ] 270 g pizza dough
- [ ] 90 g crushed San Marzano tomatoes – *e.g. La Carmela*
- [ ] 90 g Fior di Latte – *or well-drained mozzarella*
- [ ] fresh basil leaves
- [ ] 1 tbsp olive oil
- [ ] 1 tsp freshly grated Parmesan – *optional*

Method

1. Take the dough ball out of the box and **stretch it with your hands**, don't roll it out.
2. Mix the tomatoes with a little salt and spread them over the dough in a spiral.
3. Tear the Fior di Latte and spread it evenly over the top.
4. Bake in the preheated pizza oven at **450–500 °C** for about **90 seconds**.
5. Alternatively: home oven with a pizza stone at 250 °C for 6–8 minutes.
6. After baking, add the basil and drizzle with olive oil.

Notes

Tip:

For an authentic flavor, make sure to use San Marzano tomatoes and Fior di Latte.

Stretch the dough by hand – that way the air stays in the rim.

You'll find all the gear at PizzaLaden.at

Photos, tips & questions

Scan or visit pizzastunde.com/en/🍕-pizza-margherita-the-queen-of-neapolitan-pizza-👑/

INGREDIENTS & OVENS AT PizzaLaden.at