

Pizza Margherita with lievito madre



PREPARATION:
ABOUT 2,35 HOURS



BAKING- COOKING TIME:
ABOUT 20 MINUTES



INGREDIENTS:

Dough:

500 g soft wheat flour (no. 2)

35 g lievito madre + yeast (or 9 g dried yeast)

300 ml water (28°C)

25 ml olive oil

10 g salt

Topping:

Tomato sauce

Mozzarella

Basil

PREPARATION:

Mix all the ingredients and knead for approx. 12 minutes until the elastic dough separates from the rim of the bowl.

Cover the dough and let it rise at 23°C – 35°C for approx. 45 – 70 minutes until it's doubled in size.

Oil the baking tray, flatten and stretch the dough with your fingers and cover it. Let it rise at 23°C – 35°C for approx. 60 – 90 minutes.

Spoon on the tomato sauce. Bake at 230°C upper and lower heat (preheated) for approx. 20 minutes. Sprinkle with mozzarella cheese only toward the end of the cooking time.