



Neapolitanische Pizza 🍕



Ingredients Pizza-dough

3 x 280g

- 500 g Flour 00
- 330 ml water
- 4g yeast
- 4g Honey
- 18g salt
- 10g olive oil
- 1 tbsp baking malt

Ingredients toppings

- 1 can San Marzano tomatoes (400ml)
- 5g Salt
- Basil
- Splash Olive Oil

- 1 mozzarella cheese (fior di latte)
- Parmigiano Reggiano
- Toppings of choice



1.

Poolish

- 250 g Flour
- 150ml water
- 4g yeast
- 4g Honey

2.

Final dough

- Poolish
- 250 g Flour
- 180ml cold water
- 18g Salt
- 10g olive oil
- 1 tbsp baking malt (opt)



1. Mix all Ingredients of the poolish together

2. Put in the fridge

3. Let it sit for about 3 days

4. Mix Poolish with water and baking malt

5. Little by little flour

6. add salt and olive oil

7. Mix for about 10 minutes

8. Fold the dough and shape into a ball

9. Put it again in the fridge for 1-3 days

10. Take it out and let it sit for 1,5 h at room temp

11. Divide in 3 equal parts ($\approx 280g$) shape it in balls and let it sit for another 1,5 h

12. Preheat the pizzastone for 20 min ($250^{\circ}C$)

13. Sprinkle the work surface & the dough with semola and shape it round like a pizza

14. Put some tomato sauce following by toppings on the pizza and let it bake for 5-6 min by $250^{\circ}C$

