

*From the kitchen of David and Jennifer Deaven*

Sid: pizza\_margherita,v 1.2 2018/11/26 04:48:07 deaven Exp \$  
Servings: 8  
stone surface 4-8 minutes.

## Vegetarian/Pizza Margherita

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A: 200g warm water  
8g salt  
2g dry yeast  
4g olive oil

B: 153g 00 flour  
153g white flour

C: 6T tomato sauce  
2T olive oil  
6oz fresh mozzarella cheese  
8 basil leaves, torn into small pieces

1. Combine (A) in small bowl. Pour into (B) and knead just to combine. Let rest fo 15 minutes, then knead another 3 minutes. Divide into 2 equal balls, store on floured surface under damp towel for 3-4 hours, or up to 24 hours refrigerated.
2. Place dough on floured surface, use hands to shape edge and stretch into desired shape.
3. Top each pie with half of (C), bake in 500-800F oven on



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