

FOR THE DOUGH IN A HIGH HEAT OVEN:

1 kg 00 flour (100%)

600 g water (60%)

25 g salt (2.5%)

1.5 g fresh yeast (0.15%)

1. In a bowl, mix cold water and salt. Once combined, add 10% of the flour and mix well. Add the yeast and the remaining flour. Once you have a compact dough, take it out of the bowl and start kneading on the counter for about 10-12 minutes.
2. When ready, let the dough rest for about 10 minutes. After 10 minutes, portion the dough into 250-gram balls and place them in the refrigerator for 48 hours.
3. After 48 hours, allow the dough to rise at room temperature for about 2 hours. After 2 hours, stretch, top with ingredients and bake at 650 F for 60-90 seconds.

FOR THE DOUGH IN A HOME OVEN:

1 kg wheat flour (100%)

600 g water (60%)

25 g salt (2.5%)

1.5 g fresh yeast (0.15%)

1. Mix water with salt until dissolved. Add half of the flour and mix. Once mixed, add the remaining flour and yeast. Mix for 5 minutes until homogenized and the gluten develops.
2. Let it rest in the fridge for 24 hours. The next day, take it out of the fridge, portion it, and let it rise until it doubles in size.
3. One hour before you start baking, preheat the oven to the maximum temperature with the pizza stone.

4. Stretch and parbake the dough with a bit of tomato sauce. After 4 minutes, add the remaining ingredients and bake until the pizza is golden and the ingredients are cooked.

FOR TOMATO SAUCE:

1 28 oz can of San Marzano D.O.P tomatoes (100%)

8-10 g Kosher salt (2.5%)

1. In a bowl, add the tomatoes and salt. Crush with your hands until you obtain a homogeneous sauce

FOR MARGHERITA PIZZA:

60-80 g tomato sauce

80-100 g fior di latte

5-6 medium basil leaves

6-7 g extra virgin olive oil

1. With a spoon, add the tomato sauce to the center of the pizza base. With a spiral motion, cover the entire surface of the base without touching the edges.
2. Cut the cheese into strips that are not too thick and distribute them over the entire pizza. Add the basil leaves.
3. Drizzle the olive oil in a circular motion from the center outward, forming the number 6

FOR MARINARA PIZZA:

70-100 g tomato sauce

6-8 g extra virgin olive oil

3 g garlic (1 clove)

0.5 g oregano (a pinch)

1. Using a spoon, add the tomato sauce to the center of the pizza base. With a spiral motion, cover the entire surface of the base without touching the edges.
2. Cut the garlic and sprinkle it over the pizza. Add the oregano.
3. Drizzle the olive oil in a circular motion from the center outward, forming the number 6.