

Pizza



Ingredients for two round pizzas:

- 500gr of flour
- 300ml of water
- 20gr of olive oil
- Yeast (dry or fridge yeast is the same, if you use the fridge one, use the water in the ingredients and don't add more)
- Some salt
- Tomato sauce (NO KETCHUP)
- Mozzarella (1 or 2 it depends how much of it you want it on the pizza)
- Origano (optional)
- Other toppings (optional. NO PINAPPLE, please).

Steps:

In a bowl, put the flour, the salt (not more than 2 teaspoons) and the yeast in the water. If the yeast is dry, after having mixed the dry ingredients, add the water (better if slightly hot) and the oil. Start to mix carefully everything with a fork. When it is not possible anymore to do so, start doing it with your hands. If the dough you created is still sticky and too soft, add some flour until it is smooth. Create a ball of dough and leave it in the bowl. Cover it with some cloth or insert it into a plastic bag and leave the bowl with the dough in a humid and warm place for one hour and a half. If the yeast has worked well, the dough must have grown at least twice its original size.

After the hour and a half of raising, turn on the oven at 180°C and take the dough out of the bowl.

Work on a clean surface (if you need, put some flour on it, so the dough won't get stuck on it) and with a rolling pin (or with your hands) make a circular shape out of the dough, after you have divided it in halves.

Put the circular dough on a baking tin and with a fork pierce the middle 7 or 8 times in different points.

In a small bowl or plate, pour some tomato sauce, add half of a teaspoon of salt and some origano, if you like. Mix it and taste it to see if the salt is right.

After it, pour the sauce on the pizza leaving 1cm of crust out.

If your oven is really strong, cook the pizza for five minutes, then add the mozzarella and afterwards cook it for another 15 minutes (or more, until the crust is golden and thick); if it cooks normally, put the pizza inside with the mozzarella for 20/25 minutes.

If you also want to add some other ingredients (salami, meat, sardines, etc.) you can add them both over and under the mozzarella. If the ingredient is fresh (like ham or spinach or arugola), you can add them after the cooking once the pizza is out of the oven.