



## **Pietro's Pizza Dough**

2 Pounds of Caputo Type "00" Flour

1 1/2 Teaspoons of Fresh Yeast dissolved in a very small quantity of very hot water

2 1/2 Cups of Water

1/2 Teaspoon of Sea Salt

1. Measure your yeast, put it in a small bowl and dissolve it in a small quantity of very hot water.
2. Measure your salt, put it in a big bowl and dissolve it in the rest of the water.
3. Add 10% of the flour in the salt and water solution, then add the yeast solution.
4. Add the rest of the flour and mix with your hands until it has reached the point of dough.
5. Remove the dough from the bowl and put it on the counter.
6. Press it fast from the edge in order to prevent it from sticking on the hands.
7. Work the dough pressing with the palm of the hands, then work the dough a second time with punching motions.
8. Once the dough has reached the correct consistency, it should look fat, be smooth to the touch, and extendable but not too elastic.
9. Roll the dough into a big round loaf.
10. Put the dough back into the bowl and cover it.
11. Allow a minimum of 2 hours of time to rise. Maximum rise time is 24 hours.
12. Portion into 11 oz. balls and let sit for 2 hours.
13. Yields 4 pizzas.

## **MARGHERITA PIZZA**

1 Can Whole Peeled Tomatoes

Fresh Mozzarella Cheese (If you don't have any readily available, shredded will do fine)

1 Bunch Fresh Basil

Extra Virgin Olive Oil

### **Procedure:**

1. Strain whole peeled tomatoes in a bowl and lightly crush them with your hands until they are a grainy, sauce-like consistency.
2. Place 1 spoon of crushed tomato onto the pizza and evenly spread 1 inch from the edge.
3. Cut your mozzarella into slices. Slice into strips, do not dice. Add it to your pizza.
4. Remove the basil leaves from the stalk. Place around your pizza.
5. Drizzle a little extra virgin olive oil on the top of your pizza.
6. Cook and MANGIA!

# Pietra's

## **MARINARA PIZZA**

1 Can Whole Peeled Tomatoes

1 Clove Thinly Sliced Garlic

Salt

Oregano

Basil

Parmesan Cheese

Extra Virgin Olive Oil

### **Procedure:**

1. Strain whole peeled tomatoes in a bowl and lightly crush them with your hands until they are a grainy, sauce-like consistency.
2. Place 1 spoon of crushed tomato onto the pizza and evenly spread 1 inch from the edge.
3. Add salt, oregano, basil and parmesan cheese to your taste.
4. Drizzle a little extra virgin olive oil on the top of your pizza.
5. Cook and MANGIA!