

LOCKDOWN RECIPES



7th August 2020



MARGHERITA PIZZA

PREPARATION TIME:

Overnight

COOKING TIME:

Less than 10 mins

MAKES:

Makes 4 Large Pizza

James Martin's margherita pizza recipe is serious business! Proving the dough overnight gives a sourdough-style crunchy crust.

METHOD

To make the dough, place the flours, salt, sugar and yeast into a large bowl and stir. Make a well in the centre of the flour and pour in the water, gradually mixing in the flour to form a soft dough.

Tip out and knead on an oiled work surface for about 10 minutes or until the dough is smooth and elastic. Place it into a bowl, cover with cling film and refrigerate for 24 hours.

Preheat the oven to its highest temperature. Place a heavy baking tray or pizza stone in the oven and allow it to heat.

Remove the dough from the bowl and knead for a couple of minutes, then divide into four pieces. Allow to rest for five minutes, then stretch each piece over your hands to form a disc about 5mm/¼in thick.

Place the circles of dough onto upturned floured baking trays or a pizza peel if you have one.

Blend the tinned tomatoes with a stick blender or a food processor. Spoon the blended tomato thinly over the pizzas, scatter over the grated mozzarella, then drizzle over the oil. Season with sea salt and freshly ground black pepper.

Slide each pizza off the baking tray directly onto the heated baking tray or pizza stone in the oven and cook for 5 -10 minutes, or until golden-brown and crisp.

To serve, scatter the basil leaves over the pizza.

INGREDIENTS

For the pizza dough

800g/1lb 14oz '00' flour

200g/7oz semolina flour

1 tsp salt

1 tbs caster sugar

14g/½oz dried yeast

4 tbs extra virgin olive oil

650ml/1 pint 2fl oz water

For the topping

2 x 400g/14oz tins San Marzano tomatoes (or plum tomatoes)

2 large cow's milk mozzarella balls, grated

3 tbs olive oil

sea salt and freshly ground black pepper

1 large handful basil leaves