

# Pizza Margherita

## Ingredients

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### Dough:

- 5 cups flour (unbleached, non-enriched, organic)
- 1/2 cup olive oil
- 1 1/2 Tbs sugar
- 1 Tbs salt
- 2 cups warm water
- 2 packets yeast
- 1/4 cup white wine
- Cornmeal

### Toppings:

- Pizza sauce
- Mozzarella (strained)
- Spinach
- Basil

## How To Prepare

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Activate yeast: in a medium mixing bowl, stir both packets into warm water. Mix in sugar and let set for about 5 minutes. Add salt and olive oil to flour in a large mixing bowl. Add wine to the flour mixture and mix with a flat-bottomed wood spoon. Make a well in the flour and add the yeast mixture. Mix with the spoon until it's got an elastic consistency. Sprinkle flour on a countertop and work the dough by hand. Make sure it's not watery by adding flour when necessary. Continue to kneed until the dough is almost tacky. With a little bit of olive oil in a mixing bowl, move the dough around until covered in oil. Cover the bowl and let it rest at room temperature until it doubles in size (2-3 hours). Cover the mozzarella with saran wrap and strain in a sink.

Set oven to 500 degrees and place pizza stone inside. Dust countertop with flour and place the dough on top. Cut in 3 equal pieces with baker's knife. Spread each into the desired shape (circular or rectangular). Pinch the edges for a crust, and push tears and breaks together. Let set for 15-20 minutes. Take out stone and dust with cornmeal (or flour), then place the dough on top. Spread olive oil on the dough, then cover with pizza sauce. Place in the back of the oven for 7-10 minutes. Cut up the mozzarella into slices. Carefully remove the stone and add the mozzarella, basil, and spinach. Place back in oven for 5-8 minutes (don't cook for more than 15 minutes total).



*Bon Appétit!*

