



# pizza margherita

NIBBLEDISH CONTRIBUTOR

## Ingredients

Pizza dough:

1. 1 tbs yeast
2. 1 liter cold water( for summer)
3. 180 gr 00 flour
4. 40 gr olive oil
5. 50 gr salt

Mozzarella, parmesan cheese for topping

## Instructions

( first sorry for my english) Mix yeast and water. Put 1/3 flour on the bowl and mix with yeast water add another 1/3 flour add salt 1/3 flour and olive oil and last the flour.  
You can mix with machine if you haven't , use hand ( for sport).

after mix well leave for 20 minutes for relax.....

cut each for 200 gr and make a ball

leaved for 30 minutes and dough is ready.

Using u finger make pizza dough round and add mozzarella and parmesan cheese .

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Bake 350 C for only 3 minutes...

and ready....