## 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 .

Bake 350 C for only 3 minutes...
and ready....

