

Pizza Napolentana

Ingredients:

Dough:

- 1 tsp (5mL) active dry yeast
- 1 scant tsp (5mL) sugar
- 3 ¾ cups (975mL) all purpose flour
- 2 Tbsp (30mL) oil
- 1 ¼ tsp (6mL) salt

Topping (your choice or use the following as a guide)

- Mozzarella cheese, drained and sliced
- 6-7 Tbsp tomato passata
- Extra virgin olive oil
- Fresh basil leaves

Method:

1. Dissolve the yeast in a bowl with 2/3 cup (150mL) lukewarm water and add the sugar. Sift the flours into a mound in a large bowl or on a clean work surface and make a well in the center. Make a groove around the edge and sprinkle the salt in it. Pour the yeast mixture, 2 Tbsp (30mL) oil, and another 2/3 cup (150mL) lukewarm water into the well.
2. Mix to make a soft dough and knead until smooth. Shape into a ball, then place in a lightly oiled bowl, cover with plastic wrap and let rise in a warm place for about 2 hours. Lightly punch down the dough.
3. Cover with a slightly damp dishtowel and let rise for 1 hour. Shape the dough ball into a disk with slightly raised edges around the outside.
4. Preheat the oven to 425F. Cut the mozzarella into slices. Spread the tomato passata on top of the disk and add a drizzle of oil and the mozzarella. Bake for 15-20 minutes. Add a few basil leaves, torn into pieces and serve.