



# NEAPOLITAN PIZZA

👤 Intermediate level

**(long rising - dough of the previous day)**

## INGREDIENTS

FOCACCIA & PIZZA

water

extra virgin olive oil

yeast

## PREPARATION

1.000g Knead all the ingredients until a smooth and elastic dough is obtained. Let  
500g rest the obtained dough for about 30 minutes, taking care to cover with a  
20g polyethylene cloth.

5g Divide the dough into pieces of 250-280 g, roll and place in plastic  
containers. Cover with thin polyethylene cloth and store the containers in  
refrigerator.

The next day, spent at least 12 hours, remove the containers from the  
refrigerator about half an hour before having to make the pizzas, leaving  
them at room temperature.

Flatten the batter using plenty of flour, stuffed to taste and bake in the oven  
at 300-320°C for a few minutes.