



# NEAPOLITAN PIZZA

🏠 Intermediate level

## (LONG RISING - DOUGH OF THE PREVIOUS DAY)

### FOCACCIA & PIZZA

water

extra virgin olive oil

yeast

1.000g

500g

20g

5g

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

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.