DEEP-PAN PIZZA

Basic level

SOFT PIZZA

PIZZA DOUGH

INGREDIENTS

FOCACCIA & PIZZA	1.000g
water	450-500g
extra virgin olive oil	30g
yeast	20g

PREPARATION

Knead FOCACCIA & PIZZA, water and yeast for 5 minutes at low speed and 7 minutes at medium speed; then add the oil and finish the dough until you get a smooth dough.

Divide the dough into pieces from 1100 to 1300 gr (for 60x40 pan) depending on whether you want a finished pizza more or less high.

Leave to rest for about 20 minutes at room temperature, taking care to cover the dough with plastic sheeting.

Place the dough on previously oiled trays and widen it to cover the entire surface.

For this operation you can help yourself with a rolling pin or with the dough sheeter machine, then drill small holes with the use of a sheet roller.

Put to rise for about 30-40 minutes before garnishing and cook.

Alternatively, the leavening can be postponed for a few hours by placing the baking pans in the refrigerator or in the appropriate cells until cooking is required.

Final composition

Roll out on the leavened pasta about 400 grams of tomato puree salted to taste (approximately 1.5-2%) and bake at 250°C for 15 minutes.

Then remove from the oven and distribute the mozzarella (about 300-350 g) cut into small cubes or cut into "giulienne". Alternatively you can have very thin slices of mozzarella more or less close to each other and bake again for about 10 minutes until the pasta is cooked and the mozzarella is melted.

Finish with a few drops of oil and a sprinkle of oregano. Different toppings compared to the above can create inviting and appetizing alternatives.