

Neapolitan Pizza



INGREDIENTS:

Primo Mulino® Neapolitan-Style Flour	1 kg (full bag)
Salt	1 Tbsp.
Instant Active Yeast	4 ½ tsp.
Water	2 ¾ cups

Preparation instructions on reverse



Scan for recipe demonstration

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PREPARATIONS:

1. Add flour, salt, yeast in mixing bowl and mix for 1 minute on 1st speed, using a mixer, or by hand.
 2. Add water. Mix for 2 minutes on 1st speed, then for 8 minutes on 2nd speed.
 3. Dough temperature should be 26°C (80°F). Let dough bulk ferment for 15 minutes.
 4. Scale dough into desired pieces, round and place in floured container then cover. Cold ferment 24 to 48 hours.
 5. Remove dough from fridge and let rest for 1 hour, to bring to room temperature.
 6. Preheat oven to 245°C (475°F) and place your pizza stone into the oven on the middle rack to bring to temperature. 4 minutes before putting the pizza in, turn the oven to Broil – High.
 7. Shape and stretch dough ball into rounded pizza shape.
 8. Spread 3.5 oz. of fresh tomato sauce on pizza. Top with 3 oz. buffalo mozzarella.
 9. Change oven to Bake – 245°C (475°F), and bake 6 minutes, and then switch to Broil – High, for a final 4 minutes, or until crispy crust is achieved.
 10. Top with 6 fresh basil leaves and serve!
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TIP: A pizza stone will make a nice crispy crust. If you do not have a pizza stone preheat your pan in the oven and use parchment paper when baking.

Leftover dough balls can be frozen and thawed prior to use for up to 2 weeks.