



**AUTHENTIC ITALIAN
RESTAURANT AND BAKERY**



**Yield: 1
12" Pizza**

PIZZA MARGHERITA

1 pkg. Il Fornaio Pizza Dough Mix
4 oz + 2 ½ TBS Water (105-110° F)
1 TBS Il Fornaio extra-virgin olive oil
½ tsp. Sea salt
1 can (14.5 oz) Whole peeled tomatoes
¼ tsp. Sea salt
⅛ tsp. Black pepper
pinch Oregano
3 oz Grated mozzarella
½ TBS Grated Parmesan
3 drizzles Il Fornaio extra-virgin olive oil
2 pinches Dried oregano (or to your taste)
4-6 med. Basil leaves, hand torn

BAKING INSTRUCTIONS

Preheat the oven to 400°F.

In a large bowl, hand-crush the tomatoes. Add ¼ tsp. sea salt, ⅛ tsp. of black pepper and a pinch of oregano. You will need 4 oz of this mix for the pizza – reserve the rest for pasta or soup dishes.

Empty the Il Fornaio pizza dough mix into a large bowl. Heat the water to 100-105° F. Add 1 TBS Il Fornaio extra-virgin olive oil and ½ tsp. of sea salt to the heated water and mix. Pour the liquid into the center of the pizza dough mix and combine with a fork. As the dough starts to come together, use the back of the fork to incorporate all of the dough mix and liquid. When all of the mix is incorporated, knead with your hands. Knead the dough well for 3 minutes and form into a ball.

Drizzle a 12" round pizza pan with Il Fornaio extra-virgin olive oil and spread the oil to cover the surface of the pan. Place the dough in the center and slowly press the dough out with your hands to cover the whole pan, turning the dough over several times. If you want a larger thinner crust, you can bake the pizza on a thin baking sheet.

Spoon 4 oz of the hand-crushed tomatoes onto the dough and use the back of the spoon to spread the tomatoes over the dough with a circular motion. Sprinkle the grated mozzarella over the tomatoes. Top with 2 pinches of oregano (or to your taste) then sprinkle with grated Parmesan. Drizzle the pizza with Il Fornaio extra-virgin olive oil and bake in the oven at 400° F for 17-20 minutes.

Remove the pizza from the oven and top with the hand-torn basil leaves. Drizzle cooked pizza with extra-virgin olive oil (optional).

Variations:

For a spicy pizza, drizzle the pizza with Il Fornaio Peperoncino extra-virgin oil after baking.

Top with grilled vegetables or thinly sliced ham or salami before baking.

If you prefer a more focaccia-like crust, add an extra 1 TBS extra-virgin olive oil to the warm water.

Buon Appetito!


Maurizio Mazzon