

The First Exact Steps Method To Easily Make The Authentic Neapolitan Pizza At Home

If you're a pizza lover, then you know that there's nothing quite like a perfectly made Neapolitan pizza. With its thin, crispy crust, chewy interior, and flavorful toppings, Neapolitan pizza is a culinary masterpiece that is sure to please everyone at the table.

But what if you don't live near a pizzeria that serves authentic Neapolitan pizza? Or what if you want to try your hand at making it yourself? With the right ingredients and a little bit of practice, you can easily make delicious Neapolitan pizza at home.



HOW TO MAKE REAL ITALIAN PIZZA: The First Exact 6 Steps Method to Easily Make the Authentic Neapolitan Pizza at Home, Even With your Regular Oven. Super-Reliable ... Dough Leavening Method + Baking Tricks

★★★★☆ 4.5 out of 5

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Ingredients

- For the dough:
- 00 flour - 500g

- Water - 300ml
- Active dry yeast - 1g
- Salt - 10g
- For the sauce:
- Whole tomatoes - 400g
- Olive oil - 2 tbsp
- Garlic - 1 clove
- Basil - 5 leaves
- Salt - to taste
- For the toppings:
- Mozzarella cheese - 250g
- Parmesan cheese - 50g
- Fresh basil - 5 leaves

Instructions

1. To make the dough, combine the flour, water, yeast, and salt in a large bowl. Stir until the ingredients are well combined, then knead the dough for 10-12 minutes until it becomes smooth and elastic.
2. Form the dough into a ball, place it in a lightly oiled bowl, and cover it with plastic wrap. Let the dough rise in a warm place for 1 hour, or until it has doubled in size.
3. While the dough is rising, make the sauce. To do this, heat the olive oil in a saucepan over medium heat. Add the garlic and cook for 1-2

minutes, or until fragrant.

4. Add the tomatoes, basil, and salt to the saucepan. Bring the mixture to a boil, then reduce heat to low and simmer for 20-30 minutes, or until the sauce has thickened.
5. Once the dough has risen, preheat your oven to 500 degrees F (260 degrees C).
6. On a lightly floured surface, stretch the dough into a 12-inch circle. Place the dough on a pizza stone or baking sheet.
7. Spread the sauce over the dough, leaving a 1-inch bFree Download around the edges.
8. Sprinkle the mozzarella and Parmesan cheeses over the sauce.
9. Add the fresh basil leaves.
10. Bake the pizza for 10-12 minutes, or until the crust is golden brown and the cheese is melted and bubbly.
11. Let the pizza cool for a few minutes before slicing and serving.

Tips

Here are a few tips for making the perfect Neapolitan pizza at home:

- Use the best ingredients you can find. The quality of your ingredients will have a big impact on the final product.
- Don't overwork the dough. Overworking the dough will make it tough and chewy.
- Use a pizza stone or baking sheet. A pizza stone will help to create a crispy crust.

- Preheat your oven to the highest temperature possible. This will help to create a quick, even cook.
- Don't overload the pizza with toppings. Too many toppings will weigh the pizza down and make it soggy.

Making authentic Neapolitan pizza at home is a fun and rewarding experience. With a little bit of practice, you can easily impress your friends and family with this delicious dish.



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