

Heart-Shaped Margherita Pizza

90–100 Min

Preparation

1. Combine the flour and salt in a bowl. In a small bowl, mix the yeast, sugar and 100 ml of water. Let stand for 5 minutes. Add the yeast mixture, remaining water and olive oil to the flour and knead into a soft dough (5–7 minutes).
2. Shape the dough into a ball and place it in an oiled bowl. Cover with plastic wrap or a damp cloth and let rise in a warm place for about 1 hour, until doubled in size.
3. Meanwhile, mix the tomatoes, Italian seasoning, salt, pepper and olive oil in a bowl. Tear the mozzarella into pieces.
4. Preheat the oven to 250°C (place a pizza stone in the oven if using one). Roll out the dough into a heart shape, about 0.5 cm thick.
5. Spread the tomato sauce over the dough, top with mozzarella and transfer to a baking tray or pizza peel. Bake for 7–9 minutes, until golden. Sprinkle with Parmesan and dried basil before serving.

Ingredients 1 Portions

= Kotányi Produkte

Dough

400 g	00 flour or all-purpose flour
1 tsp	Himalayan Salt
12 g	Fresh yeast
1 tsp	Sugar
220 ml	Lukewarm water
40 ml	Olive oil

Topping

120 ml	Chopped tomatoes
	Salt and pepper
	A drizzle of olive oil
1 tsp	Italian Herbs
100 g	Mozzarella
0.5 tsp	Basil, Crushed
	Parmesan, for serving