



COREY SIEGEL

FRESH MOZZARELLA AND TOMATO PIZZA

YIELD: 3 Pizzas

INGREDIENTS:

- 375g AP Flour
- 260g Cold Water
- 7g Dry Active Yeast
- 9g Salt
- 30g Olive Oil
- 300g Fresh Mozzarella
- 4ea Roma Tomatoes Sliced
- 9ea Basil Leaves

METHOD:

1. In a mixing bowl, combine the flour, water and yeast
2. Using a dough hook, mix the dough for 4 minutes on low speed
3. Now, add in the salt and oil then continue to mix for 4 more minutes on low speed.
4. Cover the bowl with a damp towel and allow to sit at room temperature for 1 hour or until the dough has doubled in size.
5. Turn the dough out onto a lightly floured surface and portion into 225g pieces
6. Shape the dough into balls and allow them to rest for 20 minutes covered with plastic wrap
7. Press the dough out into a circle and transfer to a lightly oiled baking tray
8. Arrange the sliced tomatoes and mozzarella and bake at 450F for about 8 minutes or until the crust is nice and golden brown.
9. Finish with torn basil and brush the crust with garlic oil before serving

