




Pizza margherita

1h 20 min 

1 

4 

35-40 min at 180° C. (350°F/Gas mark 4)  

Ingredients

Ingredients for the dough: 500 gr. (1 lb. 2 oz.) Schär gluten-free Classic bread mix, 10 gr. (1 tablespoon) Schär dried yeast or 15 gr. (1 1/2 tablespoons) fresh yeast, 40 gr. (1 1/2 oz.) margarine, 500 ml. (2 cups) lukewarm water.

Ingredients for the topping: 750 gr. (1 lb. 10 oz.) canned tomatoes, 1 tablespoon oregano, 300 gr. (11 oz.) mozzarella cheese cut into slices, 1 tablespoon salt, a pinch of pepper, 3 tablespoons olive oil, 1 tablespoon oil to grease the baking tray.

Method

Mix the baking powder with the flour or dissolve the fresh yeast in some water. Mix the flour, margarine, water and yeast together until it forms a smooth dough. With a damp spatula, spread the dough on a greased baking tray and allow it to rise for about half an hour.

Coat the top of the pizza dough with the tomato sauce, cover with mozzarella cheese, sprinkle with oregano, and then drizzle the pizza with olive oil. Allow to rise for another 7 minutes and then bake in a preheated oven for around 35-40 minutes at 180° C. (350° F. / Gas mark 4).

