

Name \_\_\_\_\_

## Marvelous Margherita Pizza Magic

### Ingredients for the Pizza Dough:

2 1/4 teaspoons active dry yeast

1 cup warm water

2 1/2 cups all-purpose flour

2 tablespoons olive oil

1 teaspoon sugar

1 teaspoon salt



### Ingredients for the Pizza Sauce:

1 can (14 ounces) crushed tomatoes

2 cloves garlic, minced

1 teaspoon dried basil

1 teaspoon dried oregano

Salt and pepper to taste

### Ingredients for the Toppings:

Fresh mozzarella cheese, sliced

Fresh basil leaves

Olive oil for drizzling

Salt and pepper for seasoning

### Instructions:

#### **Activate the Yeast:**

In a small bowl, combine the active dry yeast, warm water, and sugar. Stir gently and let it sit for about 5 minutes until it becomes frothy. This means the yeast is activated.

#### **Make the Pizza Dough:**

- In a large mixing bowl, combine the all-purpose flour and salt. Create a well in the center.
- Pour the activated yeast mixture and olive oil into the well.
- Stir everything together until a dough forms.

#### **Knead the Dough:**

Turn the dough onto a floured surface and knead it for about 5-7 minutes until it's smooth and elastic. You can add a little more flour if it's too sticky.

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### **Let it Rise:**

Place the dough in a greased bowl, cover it with a clean cloth, and let it rise in a warm place for about 1 hour or until it doubles in size.

### **Prepare the Pizza Sauce:**

- In a small saucepan, combine the crushed tomatoes, minced garlic, dried basil, dried oregano, salt, and pepper.
- Simmer the sauce over low heat for about 10 minutes, stirring occasionally.

### **Roll Out the Dough:**

- Preheat your oven to 475°F (245°C).
- Roll out the risen dough on a floured surface into a 12-inch circle or your desired pizza shape.

### **Assemble the Pizza:**

- Transfer the rolled-out dough to a pizza stone or baking sheet.
- Spread the pizza sauce evenly over the dough, leaving a small border around the edges.
- Arrange slices of fresh mozzarella cheese on top of the sauce.
- Tear fresh basil leaves and scatter them over the cheese.
- Drizzle a little olive oil over the pizza and season with salt and pepper.

### **Bake:**

Place the pizza in the preheated oven and bake for about 10-12 minutes or until the crust is golden brown and the cheese is bubbly and slightly browned.

### **Cool and Slice:**

- Let the Margherita pizza cool for a few minutes before slicing it into delicious wedges.
- Enjoy your marvelous Margherita pizza magic!

