



ITALY

LUNCH

[PRINTABLE RECIPE PDF](#)

Italian Pizza Margherita

Pizza Margherita originated in Naples, Italy, and is named after Queen Margherita of Savoy. This classic dish represents the colors of the Italian flag with its red

PREP

15 min

COOK

10 min

SERVINGS

2

DIFFICULTY

Easy

SHOPPING LIST

Ingredients

- **250 g** all-purpose flour - preferably '00' flour for a softer crust
- **160 ml** warm water - around 38°C (100°F)
- **1 tsp** active dry yeast - or fresh yeast if available
- **1/2 tsp** salt
- **1 tbsp** extra virgin olive oil - plus extra for drizzling
- **100 g** San Marzano tomatoes - or any high-quality canned tomatoes
- **125 g** fresh mozzarella cheese - lightly drained and sliced
- **a few** fresh basil leaves - for garnish
- **to taste** sea salt

WHY THIS WORKS

About this recipe

A printable Italian Pizza Margherita recipe PDF with ingredients, cooking times and step-by-step instructions.

MEDITERRANEAN NOTE

Pizza Margherita originated in Naples, Italy, and is named after Queen Margherita of Savoy. This classic dish represents the colors of the Italian flag with its red tomatoes, white mozzarella, and green basil, symbolizing

ORIGIN & TRADITION

Mediterranean context

Pizza Margherita originated in Naples, Italy, and is named after Queen Margherita of Savoy. This classic dish represents the colors of the Italian flag with its red tomatoes, white mozzarella, and green basil, symbolizing national pride and culinary tradition.

METHOD

Step-by-step instructions

1

In a small bowl, mix warm water with the yeast and let it sit for about 5 minutes until foamy.

2

In a large mixing bowl, combine the flour and salt. Make a well in the center and add the yeast mixture and olive oil.

3

Mix until a dough begins to form, then knead on a floured surface for about 8-10 minutes until smooth and elastic.

4

Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for about 1 hour or until doubled in size.

5

Preheat your oven to its highest setting (around 250°C/482°F) with a pizza stone or baking sheet inside.

6

Once the dough has risen, punch it down and divide it into two equal parts. Roll out each piece on a floured surface to about 10 inches in diameter.

7

Spread crushed San Marzano tomatoes over the base, leaving a small border for the crust. Season with sea salt.

8

Arrange slices of fresh mozzarella evenly on top of the sauce.

METHOD

Instructions continued

9

Carefully transfer the pizza onto the preheated pizza stone or baking sheet and bake for about 7-10 minutes, until the crust is golden and the cheese is bubbling.

10

Remove from the oven, top with fresh basil leaves, and drizzle with extra virgin olive oil before serving.

CHEF'S TIP

For an authentic taste, use high-quality ingredients, especially the tomatoes and mozzarella, and avoid overloading the pizza with toppings.

NUTRITION PER SERVING (EST.)

Calories	600 kcal	Fat	24 g
Protein	24 g	Fiber	3 g
Carbohydrates	70 g	Sodium	500 mg

SERVING SUGGESTION

Traditionally served hot out of the oven, alongside a fresh arugula salad and a glass of Italian red wine.

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