



**BOSCHENDAL**  
FOUNDED IN 1685

## *Family Style* MARGARITA PIZZA

## INGREDIENTS

### PIZZA DOUGH

4.5kg	flour
20g	instant yeast
112g	salt
3.2kg	water

### TOPPING

100g	mozzarella loaf cheese
50g	fior de latte
10g	fresh basil leaves

### NEAPOLITAN SAUCE

10g	butter
65g	sliced onion
10g	garlic clove chopped
3g	fresh thyme
10g	coarse salt
1kg	whole peeled tomatoes
750g	whole plum tomatoes, blended
10g	origanum
15g	basil
1g	black pepper

## METHOD

### PIZZA DOUGH

1. Mix the dough ingredients together by hand or use a handheld or stand mixer.
2. Knead by hand or beat the dough with your mixer.
3. Place dough into a greased mixing bowl, cover tightly, and set aside to rise for about 90 minutes (or overnight) in the refrigerator.
4. Punch down risen dough to release air bubbles.

Divide dough in two.

5. Roll dough out into a large circle.
6. Cover and rest as you prep the pizza toppings.

### NEAPOLITAN SAUCE

1. Add butter and thyme to a pot.
2. Add the onions and garlic and gently sweat it off.
3. Add the chili, salt and blended tomatoes.
4. Cook the blended tomatoes mix down by half.
5. Remove pot from the heat. Add the rest of the ingredients, and blend roughly with a stick blender.  
Mix must be slightly chunky.

### COOKING INSTRUCTIONS

1. Top pizza base with Neapolitan sauce & pizza toppings.
2. Bake pizza at a very high temperature for 15 minutes.