

Elm Street Bakery Margherita Pizza

For the dough:

- 270g warm water (87 degrees)
- 3g fresh cake yeast
- 170g double zero flour
- 180g bread flour
- 15g kosher salt
- 20g extra virgin olive oil

For the sauce:

- One 28oz can of San Marzano tomatoes
- ½ medium yellow onion minced
- Three cloves of garlic minced
- 1 TBSP salt

Make the pizza dough:

- Mixing takes about 15 minutes for proper gluten development.
- Allow three hours for the dough to rest in your fridge, stretching and folding every hour.
- After three hours, divide the dough into 300 gram portions and shape into smooth dough balls.
- Allow at least another 2-3 hours to proof on your counter before stretching into pizza.
- Spread tomato sauce on stretched dough.
- Spread fresh mozzarella on dough.
- Bake at 500 degrees on a pizza stone for anywhere between 5-15 minutes keeping a very close eye. You might need to turn the dough once in your oven. If you own a wood fire pizza oven it should take 3-5 minutes if not less.
- Garnish with fresh basil, extra virgin olive oil, and flaky salt. Serve.