

## Master the Art of Classic Margherita Pizza: An Italian Favorite

If you're a fan of Italian cuisine and crave a simple yet flavorful dish, this



**OVEN**  
**500°F**

**TIME**  
**5-10 min**

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**SAVE**  
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### INGREDIENTS

- 2 ... tsp active dry yeast
- 1 % cups warm water
- 3 % cups all-purpose flour
- 2 tbsp olive oil
- 1 tsp salt
- 1 tsp sugar
- 1 cup canned crushed tomatoes (San Marzano preferred)
- 8 oz fresh mozzarella, sliced
- Fresh basil leaves
- Salt to taste

#### Instructions:

**Prepare the Dough:**In a small bowl, dissolve the yeast and sugar in warm water. Let it sit for 5-10 minutes until foamy. In a large mixing bowl, combine the flour and salt. Gradually add the yeast mixture and olive oil, mixing until a dough forms. Knead for 8-10 minutes until smooth and elastic. Cover and let rise for 1-2 hours, or until doubled in size.

**Preheat the Oven:**Preheat your oven to 500°F (260°C) with a pizza stone or baking sheet inside.

**Shape the Dough:**Punch down the risen dough and divide it into two equal portions. Roll out each portion on a floured surface into a thin circle.

**Add the Sauce:**Spread a thin layer of crushed tomatoes over each pizza base. Sprinkle lightly with salt to enhance the flavor.

**Layer the Toppings:** Evenly distribute the fresh mozzarella slices and scatter basil leaves over the sauce. Drizzle with olive oil for extra richness.

**Bake to Perfection:** Carefully transfer the pizza to the preheated stone or baking sheet. Bake for 7-10 minutes or until the crust is golden and the cheese is bubbling.

**Serve:** Remove from the oven and let cool for a minute. Slice and enjoy your homemade classic Margherita pizza!

**Tips for the Best Margherita Pizza:**

**Use Fresh Ingredients:** Opt for fresh mozzarella, high-quality canned tomatoes, and fragrant basil for the best flavor.

**Hot Oven is Key:** A very hot oven ensures a crispy crust and perfectly melted cheese.

**Customize the Crust:** If you like your crust extra crispy, roll it thinner; for a chewier texture, keep it slightly thicker.

**Why You'll Love This Recipe:**

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11. Why You'll Love This Recipe: The Classic Margherita Pizza is a delightful combination of simplicity and flavor. It's quick to make, easy to customize, and always hits the spot. Whether you're a seasoned chef or new to the kitchen, this recipe is approachable and rewarding.
12. Try it out and let me know if it becomes your go-to pizza recipe. And don't forget to share this with friends who love authentic Italian flavors! For more timeless recipes like this, visit I Wuv Cooking.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/master-the-art-of-classic-margherita-pizza-an-italian-favorite/>