

Pizza Margherita

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/pizza-margherita-recipe-in-italy>

Ingredients:

- 1 tablespoon active dry yeast
- 3/4 cup water lukewarm, 105°F
- 2 3/4 cups all-purpose flour plus 1/2 cup for
- 1 teaspoon salt
- 1 tablespoon extra-virgin olive oil
- 7 ounces mozzarella cheese thinly sliced
- 8 plum tomatoes fresh, peeled and chopped
- plum tomatoes or canned, drained and
- 1 handful fresh basil leaves
- freshly ground pepper
- salt
- 4 tablespoons extra-virgin olive oil

Nutrition:

1. Calories: 660 calories
2. Carbohydrate: 76 grams
3. Cholesterol: 40 milligrams
4. Fat: 29 grams
5. Fiber: 6 grams
6. Protein: 23 grams
7. SaturatedFat: 9 grams
8. Sodium: 1110 milligrams
9. Sugar: 5 grams

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