

Italian Margherita Pizza

Yield: 4 min
Total Time: 70 min

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

Ingredients:

- 3 cups water divided, 700 g.
- 1/2 teaspoon dried yeast instant, 2 g.
- 7 3/4 cups white flour unbleached, 1000 g.
- 1 tablespoon fine sea salt 20 g.
- 1 can San Marzano tomatoes 28 oz.
- 1 1/2 tablespoons olive oil
- 1 clove garlic minced
- 1 1/2 teaspoons sea salt
- 1/4 teaspoon dried oregano
- 1 dash red pepper flakes adjust to taste
- 1 pound fresh mozzarella cheese torn
- fresh basil
- fresh Parmesan cheese

Nutrition:

1. Calories: 1290 calories
2. Carbohydrate: 190 grams
3. Cholesterol: 90 milligrams
4. Fat: 33 grams
5. Fiber: 8 grams
6. Protein: 50 grams
7. SaturatedFat: 15 grams
8. Sodium: 3380 milligrams
9. Sugar: 4 grams

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