



Margherita Pizza

A simple, tasty pizza with fresh tomatoes, mozzarella and basil leaves.

Recipe adapted from King Arthur Flour. For more information, visit kingarthurfLOUR.com.

Ingredients

Dough

2 teaspoons instant yeast
1½ cups warm water
2 tablespoons honey
3½ – 3¾ cups King Arthur 100% Organic White Whole Wheat Flour
1 tablespoon vital wheat gluten
1½ teaspoons salt
2 tablespoons extra-virgin olive oil
2 tablespoons sesame seeds

Toppings

3 tablespoons extra-virgin olive oil
4 ripe plum tomatoes, sliced into thin rounds
2 cups diced fresh mozzarella cheese
12 fresh basil leaves
½ teaspoon bread salt or other fine salt

Instructions

Set the EGG for indirect cooking at 450°F/232°C.

Dough

Stir together the yeast, water, honey, and 1 cup of the flour in a large mixing bowl, in the bowl of a stand mixer, or in the bucket of a bread machine. Cover the mixture and let it stand for 30 minutes; it'll be very soupy.

Add 2 cups of the remaining flour, the vital wheat gluten, and the salt to the yeast mixture, along with the olive oil and sesame seeds. Mix and knead the dough-by hand, mixer, or bread machine-for about 5 minutes, adding more flour as necessary to make a smooth, elastic dough. Place it in a lightly greased bowl, cover the bowl tightly with plastic wrap, and allow the dough to rise for at least 2 hours, or until it's doubled in size.

Assembling the Pizza

Divide the dough in half and roll each piece to the desired size.

Brush each round with 1 tablespoon of the olive oil. Divide the tomato slices between the rounds. Divide the cheese and sprinkle it on top of the tomatoes. Divide the basil leaves and sprinkle them on top of the cheese. Divide and sprinkle on the salt and the remaining 1 tablespoon of oil.

Place the pizza on a preheated Pizza & Baking Stone dusted with corn meal and bake for 15 to 25 minutes, or until the crust is nicely browned on the bottom. Cut into wedges and serve immediately, garnished with additional fresh basil, if desired.

Makes 2 pizzas