

# SPONTINI PIZZA RIGHT IN YOUR OWN HOME



Make a well in the flour.



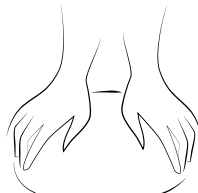
Melt the yeast in the water



and pour gradually into the well.



Add the salt at the end.



Work with your hands to obtain a soft consistency.

*The dough should be elastic and not too wet.*

## INGREDIENTS AND PROPORTIONS

required for either a round 45/50 cm diameter baking tray or a rectangular 50x30x3 cm tray.

## SUMMER INGREDIENTS

- 1.5 kg 00 flour
- 1 liter of warm, almost cold, water (10°-15°C)
- 15 g of bread yeast
- 15 g of sea salt

## WINTER INGREDIENTS

- 1.8 kg of 00 flour
- about 1.2 liters of warm, almost hot water (20°-25°C)
- 25 g of bread yeast
- 15 g of salt

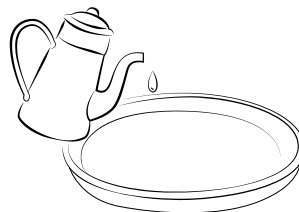
## FOR THE TOPPING

(proportions are standard)

- 1 kg of fresh, cows' milk mozzarella, dried and cut into thin slices
- 500 g of fleshy tomatoes seasoned with a handful of oregano, 10 g of salt and a little freshly ground black pepper
- 5 Sciacca anchovies
- soya or vegetable oil



Leave to rise for 20-30 minutes.



Then oil a pizza pan with oil



and roll out the dough in it,



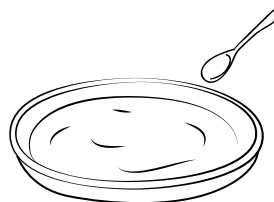
leaving it to rise for another 30 minutes.



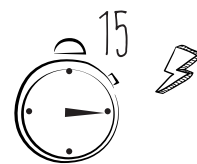
In the meantime, press the tomatoes well with a fork and season with salt, pepper and oregano, and the anchovies cut into pieces. Add five spoons of soya or vegetable oil.



The mozzarella must be well dried: drain it and cut into slices as regular as possible, around 5 mm thick.



Spread the tomato sauce on top of the pizza and put it in the oven at 250°C.



Use a fork to prick the pizza to check it's cooked. After 15 minutes add the mozzarella. After three minutes when the mozzarella has melted your pizza will be ready to eat.

Enjoy your pizza, everyone

*Massimo Innocenti*