

# PIZZA FOR A QUEEN

Raffaele Esposito cooked several pizzas, and the one that Queen Margherita liked best was green, white, and red—the colors of the Italian flag!



THE RED is tomato sauce.



THE WHITE is mozzarella cheese.



THE GREEN is basil.

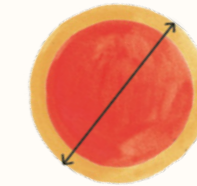


THE DOUGH is made with flour, water, yeast, and salt.

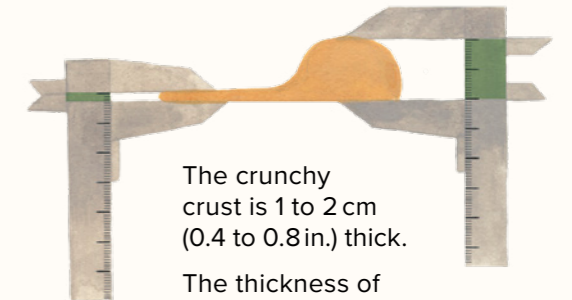


THE CRUST is soft and elastic—easy to fold.

*Margherita, Margherita,  
Everyone heats her and eats her.  
Instead of being a powerful queen,  
She's now a much-loved pizza.*



The diameter is a maximum of 35 cm (14 in.).



The crunchy crust is 1 to 2 cm (0.4 to 0.8 in.) thick.

The thickness of the central part is approximately 0.25 cm (0.1 in.).



The chef has only 10 seconds to put on the toppings. Pizza Margherita is baked in a wood oven at a temperature of up to 485°C (905°F).



It takes just 60 to 90 seconds to cook! The pizza is served piping hot. It is best to eat it straight from the oven.