

HOW TO MAKE A PIZZA

*Before we eat it, we bake it.
And before we bake it, we make it!*

Chef Charlotte from Naples will show us how to make a pizza with our hands, a spoon, and a bowl.

WE NEED 1 KG (2.2 LB.) OF FLOUR.
There are lots of different sorts, and the one we shall use is "pizza flour," or type 00, which is soft wheat flour, white and starchy.

BREWER'S YEAST.
Just 7 g (0.25 oz.) of dry yeast will make the dough swell a lot before it's baked.

SEA SALT.
If you can't pop down to the beach and evaporate some fresh sea water, then do what Charlotte did: she bought some at the supermarket.

A CAN OF WHOLE TOMATOES
(400 g [14 oz]),
1 onion, 1 tablespoon
of **BASIL**, and some
SALT and **PEPPER**.

THEN WE NEED WATER.
The weight of the water should be 80% of the weight of the flour, so for 1 kg (2.2 lb.) of flour, we'll use 800 ml (27 fl. oz.) of lukewarm water.

EXTRA-VIRGIN OLIVE OIL,
just one tablespoon of it.
If you haven't got an olive tree in the garden, then back you go to the supermarket.

MOZZARELLA CHEESE
(or any other type you prefer)
and **BASIL** that you put
fresh on the pizza once
it comes out of the oven.

