## **NEAPOLITAN PIZZA**



## (LONG RISING - DOUGH OF THE PREVIOUS DAY)

INGREDIENTS		PREPARATION
FOCACCIA & PIZZA	g 1.000	Knead all the ingredients until a smooth and elastic dough is obtained. Let rest the obtained
WATER	g 500	dough for about 30 minutes, taking care to cover with a polyethylene cloth.
EXTRA VIRGIN OLIVE OIL	g 20	Divide the dough into pieces of 250-280 g, roll and place in plastic containers. Cover with
YEAST	g 5	thin polyethylene cloth and store the containers in refrigerator.
		The next day, spent at least 12 hours, remove the containers from the refrigerator about half

The next day, spent at least 12 hours, remove the containers from the refrigerator about half an hour before having to make the pizzas, leaving them at room temperature.

Flatten the batter using plenty of flour, stuffed to taste and bake in the oven at 300-320°C for a few minutes.

