



## Margherita Pizza

Gaggenau Appliances: EB/BO/BX/BOP Ovens  
 Heating Mode(s): Dough Proofing / Baking Stone  
 Temperature(s): 100°F / 500°F

Required Accessories: Large Rack + Heating Element + Support Rack + Baking Stone + Pizza Peel

Preparation Time: 2 hours, including 1 hour 40 minutes dough proofing

Cooking Time: 4 minutes each pizza + 10 minutes for pizza sauce

Makes: Two 10-inch round pizzas, 12 - 16 slices

### For the pizza dough:

- 1 cup (250 ml) warm water (110°F)
- 2 ¼ tsp (16 ml) active dry yeast
- 1 tsp (5 ml) Kosher salt
- 3 cups (750 ml) 00 flour
- 1 tsp (5 ml) olive oil

### For the pizza sauce:

- 1 cup (250 ml) canned whole San Marzano tomatoes
- 1 tbsp (15 ml) finely chopped basil
- 1 tbsp (15 ml) olive oil
- ½ tsp (2 ml) Kosher salt

### For the topping:

- 4 oz (112 g) fresh mozzarella, sliced
- ¼ cup (60 ml) fresh basil leaves, coarsely chopped
- Pinch of dried red chili flakes (optional)
- 1 tsp (5 ml) corn meal (added to the peel for easy transfer of the pizza to the Baking Stone)

### To make the pizza dough:

Place the Large Rack on the bottom rails of the oven. Using the left control knob, set the oven to **Dough Proofing** mode, the temperature will default automatically to 100°F and the oven light will remain off. In the bowl of a stand mixer, whisk together the warm water, yeast, salt and ½ cup of flour. Place the bowl in the oven for 10 minutes until bubbles begin to form in the mixture. Place the dough hook attachment in the stand mixer, remove the bowl from the oven and on low speed, stir in the remaining flour until the mixture comes together. Increase the speed to medium-high and knead dough for 2 - 3 minutes until it's smooth, comes away cleanly from the bowl, and forms a ball. Add the olive oil to the bowl and gently roll the dough in the oil to evenly coat the surface. Place the bowl back in the oven and proof for 40-45 minutes or until the dough has doubled in size, then remove the bowl and turn off the oven. Turn the dough onto a lightly floured surface; punch down the dough and knead for a few minutes. Divide the dough into two balls and leave it to rise in a warm spot for another 40 minutes, loosely covered with a flour sack towel or plastic wrap.

### To make the pizza sauce:

Place the tomatoes, basil, olive oil and salt in a blender. Hold the lid down firmly and blend on medium speed until smooth. Scrape mixture into a saucepan and bring to a boil. Reduce the heat to medium - low and simmer for 10 minutes until thickened. Cool completely.

### To assemble and bake the pizza:

Insert the Heating Element into the receptacle in the rear of the oven. Set Baking Stone onto Support Rack and slide onto bottom rails in the oven. Using the left control knob, set the oven to Baking Stone mode. Using the right control knob, set the temperature to 500°F. Sprinkle ½ tsp of cornmeal over the Pizza Peel. Punch down one of the dough balls, and roll or stretch into a 10" diameter circle. Place the dough on the prepared Pizza Peel and spread approximately ¼ cup of the sauce over the dough, leaving a 1" border around the edge and top with half of the mozzarella. Carefully slide the pizza onto the Baking Stone, using a thin spatula to help release the dough if needed. Bake the pizza for 3 - 4 minutes until the cheese is melted, and the crust has crisped. Before removing the pizza from the oven with the Pizza Peel, check to make sure the bottom of the crust has properly baked through. Garnish with the chopped basil before serving and a touch of chili flakes. Repeat process with the second pizza.

**Tip:** Additional toppings such as arugula, thinly sliced prosciutto or shaved Parmigiano Reggiano can be added to the pizza after baking.