

Homemade Neapolitan Pizza

Authentic Neapolitan pizza recipe with 24-hour fermented dough. Learn to make restaurant-quality Italian pizza at home with simple ingredients.

24h

PREP

10 min

COOK

24h 10min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 5 cup flour
- 1 cup water
- 1 tbsp salt
- 1 tbsp yeast
- 300 g tomato
- 1 tsp sea salt
- 1 tsp black pepper
- 2 cup mozzarella cheese
- 3 tbsp parmesan cheese
- 3 tbsp olive oil
- 1 cup basil

Instructions

1 Make the dough

Combine 5 cups 00 flour and 1 tablespoon salt in a large mixing bowl. Make a well in the center and add 1 cup lukewarm water and 1 tablespoon olive oil.

2 Mix with your hands or a wooden spoon until a shaggy dough forms, about 2-3 minutes. The dough should hold together but will look rough.

3 Turn the dough onto a lightly floured surface and knead for 8-10 minutes until smooth and elastic. The dough should spring back when poked gently.

- 4 Place the dough in a lightly oiled bowl, cover with plastic wrap, and let rise at room temperature for 20-24 hours until doubled in size and bubbly on the surface.
- 5 **Divide and shape**

Divide the risen dough into 4 equal portions using a bench scraper. Shape each portion into a smooth ball by tucking the edges underneath.
- 6 Place the dough balls in individual covered containers or on a floured tray covered with a damp towel. Let rest for 4-6 hours at room temperature until puffy and nearly doubled.
- 7 **Make the sauce**

Combine 300g plum tomatoes, 3 tablespoons tomato puree, 1 teaspoon salt, and 1 teaspoon black pepper in a blender. Blend until smooth but still slightly chunky.
- 8 **Preheat and prepare**

Place a pizza stone or heavy baking sheet on the bottom rack of your oven. Preheat to maximum temperature (usually 500-550°F/260-288°C) for at least 45 minutes.
- 9 **Shape the pizza**

Generously flour your work surface and transfer one dough ball onto it. Gently press from the center outward, leaving a 1-inch border, until you have a 10-12 inch circle.
- 10 **Assemble and bake**

Transfer the shaped dough to a floured pizza peel or inverted baking sheet. Spread 3-4 tablespoons of the tomato sauce evenly, leaving the border clear.
- 11 Tear 2 cups fresh mozzarella into small pieces and distribute over the sauce. Sprinkle with 3 tablespoons grated Parmesan cheese.
- 12 Slide the pizza onto the hot stone and bake for 8-12 minutes, rotating halfway through, until the crust is golden brown and the cheese is bubbly with charred spots.
- 13 **Finish and serve**

Remove from oven and immediately garnish with 1 cup fresh basil leaves. Drizzle with olive oil and serve hot while the cheese is still melted.

Tips

Plan ahead - the dough requires a 24-hour fermentation period, so start the day before you want to make pizza.

Use minimal yeast (just 1 teaspoon for this recipe) - less yeast and longer fermentation time creates better flavor and texture.

Weigh ingredients with a kitchen scale for consistent results, especially the flour and water ratio which is crucial for proper dough hydration.

Remove excess moisture from fresh mozzarella by patting it dry or wrapping in paper towels for 30 minutes before using to prevent soggy pizza.

When shaping the dough, never use a rolling pin - this deflates the air bubbles that create the signature texture. Instead, gently stretch from the center outward.

Work quickly when assembling and transferring to the oven - shaped dough can stick if left too long on the work surface.

Don't overload with toppings - Neapolitan pizza should be minimalist, with just enough sauce and cheese to complement the crust.

If your oven has a broiler, use it for the last minute of baking to achieve better charring on the crust edges.