

Ev Yap?m? Napoli Pizza

Authentic homemade Neapolitan pizza recipe with traditional 24-hour dough, San Marzano tomatoes, and fresh mozzarella. Italian perfection at home!

1440	10	1450	4	Medium
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Ev Yap?m? Napoli Pizza

Malzemeler

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

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- Make the dough**

Combine 5 cups flour, 1 cup warm water, 1 tablespoon olive oil, 1 tablespoon active dry yeast, and 1 teaspoon salt in a large bowl. Mix with your hands until a shaggy dough forms, about 2-3 minutes.
- Knead the dough on a lightly floured surface for 8-10 minutes until smooth and elastic. Form into a ball and place in a lightly oiled bowl.
- Cover the bowl with plastic wrap and let rise at room temperature for 20-24 hours until doubled in size and bubbly on the surface.
- Divide the dough into 4 equal portions (about 300g each) and shape each into a tight ball. Place on a floured surface, cover with a damp towel, and let rest for 4-6 hours until doubled and jiggly when gently shaken.
- Prepare for baking**

Place a pizza stone or inverted baking sheet on the bottom rack of your oven. Preheat to 260°C (500°F) for at least 45 minutes before baking.
- Make the sauce**

Crush 2 cups canned whole tomatoes by hand or blend briefly until chunky. Season with 1 teaspoon salt and set aside. No cooking required.

7 Shape the pizza

Generously flour your work surface and transfer one dough ball onto it. Starting from the center, gently press outward with your fingertips to flatten, leaving a 1-inch border for the crust.

8 Continue stretching the dough by draping it over your knuckles and rotating until you have a 10-12 inch circle. The dough should be thin enough to see light through but not torn.

9 Assemble and bake

Transfer the shaped dough to a floured pizza peel or inverted baking sheet. Spread 3 tablespoons of the tomato sauce evenly over the surface, leaving the edges clear.

10 Add desired toppings sparingly to avoid weighing down the dough. Slide the pizza onto the preheated stone and bake for 8-12 minutes until the crust is golden brown and cheese is bubbly.

11 Remove from oven and drizzle with 3 tablespoons olive oil. Let cool for 2-3 minutes before slicing and serving. Repeat with remaining dough balls.

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Allow the dough to ferment for the full 20-24 hours for optimal flavor development and texture. This long fermentation creates the characteristic tangy flavor and airy crust.

Use high-quality San Marzano tomatoes for the sauce and avoid cooking them - the fresh, bright flavor is essential to authentic Neapolitan pizza.

Pat fresh mozzarella dry with paper towels for 30 minutes before using to remove excess moisture and prevent soggy pizza.

Preheat your oven to its maximum temperature (usually 500-550°F) with a pizza stone or steel inside for at least 45 minutes before baking.

Work with one dough ball at a time and shape quickly to prevent sticking. Use plenty of flour on your work surface but avoid over-flouring.

Don't press the edges (cornicione) when shaping - these air pockets create the characteristic puffy, charred crust.

Use minimal toppings and sauce to prevent the thin dough from becoming soggy or tearing under the weight.

If you don't have a pizza peel, use an inverted baking sheet dusted with flour or semolina to transfer the pizza to the oven.