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## WORLD'S BEST MARGHERITA PIZZA

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WORLD'S BEST PIZZA - 2014 | BEST PIZZA IN OCEANIA - 2018

Recipe by Johnny Di Francesco

**Cook Time 15 minutes | Makes 6**

*Johnny Di Francesco is a World Pizza Champion. He took top honours against 600 competitors from 35 countries at the Campionato Mondiale Della Pizza (Pizza World Championship) in Parma, Italy in 2014. His margherita pizza, which he makes day in, day out at his restaurant 400 Gradi, was judged the best in the world.*

*Now he shares World Class recipe with you. And of course, the perfect pizza needs the perfect dough! It may take a while for the dough to rest, but it's worth it!*

### Ingredients

#### JOHNNY'S PIZZA DOUGH

1kg "00" flour sieved  
30g fine sea salt  
1g fresh yeast  
600mL water

#### MARGHERITA PIZZA

220g pizza dough  
60g San Marzano tomatoes, peeled and crushed  
50g buffalo mozzarella, sliced  
4 fresh basil leaves  
Drizzle of extra virgin olive oil

### Method

#### JOHNNY'S PIZZA DOUGH

In a bowl combine water and salt allow to dissolve. Add 10% of the flour and mix.

Mix well; add more flour and the yeast.

Continue to add the remaining flour and mix well until combined.

Turn Dough onto a lightly floured surface, knead until smooth and elastic. This can take up to 10 min.

Place the dough into a lightly floured bowl, cover with a damp cloth and set aside.

Let the dough rest for half an hour, then divide into 4-5 round balls. Cover with a damp tea towel and allow the dough balls to rise. This can take up to 10 - 12 hrs.

Once the dough has doubled in size place on a lightly floured bench, stretch the dough by hand.

#### MARGHERITA PIZZA

Roll out the pizza dough on to a baking tray, or bench for stone cooking.

Spread the San Marzano tomato over the dough. Top with the buffalo mozzarella, place four basil leaves on top and drizzle with some extra virgin olive oil.

For the best, cooking results, place the pizza in a wood fire oven at 400°C for no longer than 90 seconds.

Domestic oven: bake for 10 minutes at 250–280°C

Wood fire oven: 90 seconds at 400°C

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