Neapolitan Buffalo Margherita

HEARTY

YIELD	ACTIVE	TOTAL	OVEN	PER SERVING
4 pies, 11–12 in	≈45 min	≈1 h 30 min (dough made 2 days ahead)	550 °F (288 °C), then broil	893 kcal · 2,584 mg Na · 35 g protein

EQUIPMENT
Pizza steel, 14.5 × 16 × ⅜ in · Pizza stone · Wood pizza peel · IR thermometer

#	INGREDIENT	MASS	VOLUME	PROCEDURE
NIGHT BEFORE				
1	Mozzarella di bufala, DOP, *1½ cm chunks*	360 g	≈3 × 125 g balls	Cut the mozzarella and drain it in a sieve over paper towels, uncovered, in the fridge. Pat dry before using. Out of the fridge 30 min before baking.
SAUCE (RAW)				
2	San Marzano tomatoes, Mutti DOP, *drained* Kosher salt, Morton	300 g 2.7 g	2 × 14 oz cans ½ tsp + pinch	Drain the tomatoes 10 min. Trim stem ends and any skin. Crush by hand into small pieces; don't blend (broken seeds turn bitter). Weigh 300 g and stir in the salt. Nothing else. Use at room temp.
BAKE (EACH PIE)				
3	Neapolitan Pizza Dough, *card*	1029 g	4 balls	T – 1 h: steel on the top rack, its surface ≈4 in below the broiler (no closer than 3 in). Stone on the lowest rack. Oven to 550 °F (288 °C) for a full hour; broil on high the last 5–10 min. The steel should read ≈ 600–650 °F.
4	Semolina + flour		for the peel	Flour the ball. Press with fingertips from the center out, pushing air to the edge; leave a 1 in rim untouched. Flip, repeat. Stretch over the backs of your hands to 11–12 in. Never press the rim.
5	Basil, fresh, *3 before, 2 after per pie* Olive oil, extra-virgin, *5 g before, 2.5 g after per pie*	10 g 30 g	≈20 leaves ≈2 tbsp	On the peel: 75 g sauce in a spiral, rim bare; 3 basil leaves; 5 g oil in a spiral. Launch under the lit broiler; close the door.
6				Rotate 180° at ≈1 min. At ≈2½ min, when the rim has puffed and set, pull it onto the peel. Scatter 90 g bufala. Back under the broiler until just melted and the rim is leopard-spotted, 1½–2 min. Top racing ahead of the bottom? Broiler off for the last minute.
7				Finish with 2 fresh basil leaves and 2.5 g raw oil. Serve at once. Broil 5–7 min between pies to reheat the steel.

Source: AVPN / EU STG Margherita rules, Mangieri, Modernist Pizza, Kenji, Baking Steel

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Mozzarella di bufala, DOP	360 g	1,141	2,761	60
San Marzano tomatoes, Mutti DOP	300 g	72	12	2
Kosher salt, Morton	2.7 g	—	1,080	—
Neapolitan Pizza Dough	1029 g	2,091	6,481	77
Basil, fresh	10 g	2	0	0
Olive oil, extra-virgin	30 g	265	1	—
Total		**3,571**	**10,336**	**140**
Per serving (1/4)		**893**	**2,584**	**35**

Nutrition: Mutti San Marzano PDO label (FDC 1144271); Il Villaggio Bufala Campana DOP label (FDC 1884913) as the DOP reference; Morton; SR Legacy (basil, olive oil). Dough from its card. Peel dusting not counted.

NOTES

- Use true DOP tomatoes: look for the Consorzio seal and a numbered strip. Cento “Certified San Marzano” is not DOP.
- This is the best Neapolitan a home oven makes (2–4 min). For the real 60–90 s pie, the upgrade is an Effeuno P134HA: ≈950 °F, 240 V, AVPN-approved, indoors.