**SPECIJALITETI ITALIJE**

**PIZZA**

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Recept za pizzu od **Gennara Contalda**

* **500gr brašna**
* **1 žličica soli**
* **7 gr suhog kvasca**
* **325 ml tople vode**

**Izmiješajte sve rukama i podijelite tijesto na 4 dijela, te ga ostavite da odmara 2 sata.**

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**Dobar tek!!**

Anđelo Šabić 7.e