

Pizza Dough



Ingredients

- Water 187mls (3/4 cup) warm
- sugar 1/2 teaspoon
- Yeast 1 teaspoon
- flour 300g (2 cups)
- salt 1/2 teaspoon
- Olive oil 30mls

Preparation

1. Dissolve sugar in water, then add yeast. Leave until yeast has foamed up about 10-15mins
2. Mix flour and salt in a bowl, make a well in the center.
3. Add oil, and yeast mixture to the flour and mix with a flat blade.
4. Once combined, turn out on to a floured surface and knead until smooth.
5. Place dough into an oiled bowl and cover and leave in a warm area to rise. roughly double its size.
6. Use it to make pizzas



Makes two 16" bases

New recipe

- **1:2 high grade flour:pizza flour**

- **65% water**
- **salt**
- **yeast**
- **sugar**

220:440gms Flour, 492gms water makes 4 12" bases

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