



# Pizza dough by Enrico Sgarbossa

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## INGREDIENTS

### Pizza dough

- 500g of tipo 00 flour
- 300ml water
- 12g salt
- 10g extra virgin olive oil
- 2g fresh yeast



Serves: 2



Prep Time: 40 min



Waiting Time: 24hr

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## METHOD

1. In a large bowl, mix the flour and fresh yeast together.
2. Add 90% of the water and mix with your hands. Once dough starts to come together add in salt and continue to knead on the bench top. Adding the salt too early will mean you kill the yeast.
3. Knead for 2-3 minutes before adding remaining water if needed. Be sure not to add too much water, otherwise the dough will become too sticky and wet.
4. Knead for another 2-3 minutes, then add oil. Knead to combine oil. The dough should be smooth and shiny but not wet or sticky.
5. Rest the dough (to prove) for 30 minutes.
6. Then divide the dough in half and shape into balls.
7. Refrigerate for 24 hours before using.



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