



Pizza Dough

INGREDIENTS

- 12g Dried Yeast
- 270ml Tepid Water
- 390g Plain Flour
- 3.5g Salt
- 18ml Olive Oil
- Flour for dusting (roughly 100g)



Serves: 2



Prep Time: 2 hrs



Cooking Time: 10 mins

METHOD

1. In a small jug, stir yeast and tepid water. Stand for 10 minutes, until Foam appears on top.
2. In a large bowl mix together the flour and the salt. Make a well in the center and add the yeast mixture to the well. Using a fork and a circular motion, gradually add the flour into the yeast mixture. Continue stirring until a dough forms.
3. Tip dough onto a floured bench top and knead the dough with your hands for roughly 10-14 minutes. The dough should become silky and elastic.
4. Knead the oil into the dough until fully incorporated.
5. Place the dough in a large bowl and cover with a damp cloth or plastic wrap.
6. Let the dough rise for 1.30-2 hours or until it has doubled in size.
7. Bring the dough back to your floured bench again and knock the air out by kneading it again. Once the dough is back to its original size, it's ready to be portioned and let the dough rise again for things such as pizzas, focaccias and more...

Special notes: For pizzas, Portion dough and roll into balls. Stretch until desired thickness (0.5cm) and allow the bases to rise for 15 minutes. Then add your favorite toppings and bake at 220 degrees Celsius, for 8-10 minutes. Enjoy.



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