

# Basic Pizza Dough Recipe

## INGREDIENTS

- 450g pizza flour
- 2 tsp salt
- 320mls warm water
- 2 tsp active yeast
- 2 tsp olive oil

## INSTRUCTIONS

1. Add flour and salt to the bowl of a stand mixer (if you have one) or a large mixing bowl and mix to combine.
2. Dissolve yeast in warm water in a medium to large measuring jug.
3. Make a well in the centre of the bowl of your stand mixer or mixing bowl and add yeast and water mixture and the oil.
4. Combine your wet and dry ingredients together using your stand mixer on medium speed for six minutes OR if you don't have a stand mixer then the dough can be kneaded by hand for 12 minutes until a soft dough forms.
5. Add more flour or water if required.
6. Place dough in a clean bowl, cover with a damp cloth and leave to rise in a warm place for about 30 minutes to one hour, or until it doubles in size.
7. Once the dough has doubled in size, separate it into three individual balls. Cover and rest for a further two hours.
8. Use a rolling pin to roll out each dough ball flat into a 20cm circle. While working on one piece of dough, make sure to cover the other dough balls with plastic wrap or a tea towel to prevent them from drying out.
9. Top with your favourite sauce and other ingredients before cooking.