

PIZZA DOUGH

Yield: 2 bases

INGREDIENTS

360g	All Purpose Flour
200-250g	Water, tepid
25g	Olive Oil
8g	Yeast, active
8g	Salt
+	Semolina



METHOD

Add the flour, yeast, salt and olive oil into the bowl of a stand mixer bowl and give a quick mix to combine the ingredients.

** If you are using instant yeast, bloom the yeast in a small amount of water to activate before using.

Add in the water, starting with 200g, adding more if required. The amount of water will depend on the temperature of the room. Stop adding water when the dough has come together.

Mix on low speed for 3 minutes then turn the mixer to medium speed and mix for 5 minutes until the dough is soft and smooth.

Place the dough into a clean bowl and cover with plastic wrap. Set aside to proof until it has doubled in size, about 60-90 minutes.

Weigh the dough and divide into 2 equal portions. Gently spread the dough with your fingertips to create roughly a round shape, then cover and let rest for 15 minutes.

Shape each dough to a large round shape and then transfer onto two pieces of parchment sprinkled with semolina and let rest for another hour.

Preheat the oven to 450F (230C). If you have a pizza stone, place it inside the oven while it preheats.

Top the dough with your choice of sauce and toppings. Slide the parchment paper onto a baking tray or the pizza stone and bake for 12 minutes or until the crust is crisp and the cheese is melted.