

How to make

# *Pizza* dough

To make 4 dough balls of pizza (8 people)

## Ingredients:

*Pizza dough:*

- 750g of flour
- 400ml of warm water
- 70 ml of olive oil
- 25/30g of yeast
- 20g of salt

Any extra dough can be frozen.

## Preparation:

Cook in 15 minutes if dough is ready – dough takes 2.5 hours to prepare.

Mix the dough ingredients in a bowl and then transfer to a flat surface and knead for about 5 minutes. If the dough gets sticky use a little bit of extra flour.

Once it's nice and smooth cut the dough into four and then reshape each quarter into a little ball. Turn the dough towards the centre and roll it so that you end up with a nice, smooth dough ball.

Cover the dough balls with a kitchen towel and leave to rest for approximately two hours at room temperature.

Any dough balls not used can be frozen. Wrap them up individually in a freezer bag and use within a month. However, you have to freeze them before the yeast rises. When needed, take the dough balls out of the freezer and leave to defrost for five or six hours until the yeast makes the dough rise to about double its size.

