

## PIZZA DOUGH



### **Ingredients**

- + 1 package of active dry yeast
- + 1 cup warm water
- + ½ tsp salt
- + 2 tsp olive oil + extra for greasing
- + 2 cups white plain flour

### **Method**

Dissolve yeast in the water in a large bowl. Add salt, oil and half the flour, mix for one minute with a wooden spoon and continue to add the balance of the flour until the dough forms a ball. Knead dough with the hands on a wooden board by folding over, pressing down and turning repeatedly for 2 to 3 minutes.

Place dough in a lightly oiled bowl and sprinkle the top of the dough with oil. Cover with a tea towel and stand for 1.5 hours in a warm place, such as near a heater or on the window sill to rise.

When it has doubled in size, punch down dough a few times with your fists, then divide dough into half and shape into balls. Wrap in plastic cling wrap and let it rest for a further 30 minutes.

Now you are ready to build the pizza. Lightly coat a large wooden board with flour, then stretch and roll the dough until it reaches the thickness you want, about 7mm.

Place the dough on a flat, round pan and mould the edges up to form a slight lip. This lip will fill out during baking giving you a traditional crust. Now you are ready for your toppings. Make sure you've got some fresh mozzarella or good parmesan handy. Other than that you can top with whatever you're hungry for, and place made pizza back in the oven for five minutes or until warm throughout.