

Pizza Dough

This recipe will make enough dough for 4 individual sized pizzas.

Ingredients

25g/1oz fresh yeast

300ml / ½ pint tepid water

425g/14oz strong plain flour **plus** extra flour for working the dough through

1 teaspoon of salt

How to make the dough:

1. Blend the yeast with a little tepid water in a cup or measuring jug.
2. Sieve the flour and salt into a large mixing bowl.
3. Make a well in the centre of the bowl and pour the yeast mixture and the remaining tepid water into the well.
4. Use your hand to gradually work the flour into the liquid in a circular motion (begin in the centre of the well and move outwards to form a sticky, elastic dough).
5. Turn the dough out onto a well floured work surface and knead it well. Add more flour as necessary and continue kneading and adding little amounts of flour until the dough stops sticking to your hands and the work surface. You should knead for approx 10 mins until the dough is smooth and elastic.
6. Separate the dough into the number of pizzas you are making and knead each portion into a ball.
7. Flour the bottom of a bowl and place the dough into the bowl, cover with a cloth and leave to rise for approx 1 hour (time required will depend on the warmth of the kitchen). You will require to flour the correct amount of bowls for the number of pizzas you are making. The dough is ready when it has doubled in size.
8. Roll the dough out and place on a baking tray.
9. Add your pizza sauce and toppings before cooking.
10. Approximate cooking time is 10-15 mins at 230°C/450°F/Gas Mark 8. Cooking time will vary depending on the pizza toppings and the size of the pizza, so keep an eye on it!



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