

Pizza Dough – Easy Recipe

Ingredients

1 pack dry yeast (about 1 tablespoon)
1 cup warm water
1 teaspoon salt
2 tablespoons olive oil
2 cups unbleached white flour (can substitute up to 1 cup wholewheat)
Additional 1 – 2 cups unbleached white flour
Additional 2 tablespoons olive oil

Method

Mix the yeast and warm water in a large bowl and set aside for about 5 mins until dissolved. Mix in the salt and olive oil. Stir 2 cups of flour and mix well. Gradually add enough of the additional 1 – 2 cups of flour to form a soft dough. When the dough pulls away from the sides of the bowl, turn it onto a lightly floured board/kitchen top. Knead it for about 10 mins until smooth and elastic.

Wash out the bowl and oil it 1 tablespoon of olive oil. Place the dough in the bowl, turn it over to coat with oil and cover the bowl with a damp cloth. Let dough rise in a warm place until doubled in size, about 1 ½ hours or overnight in the fridge.

