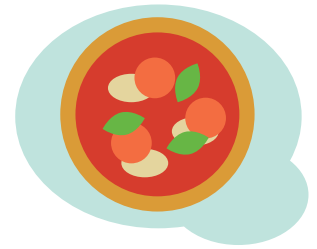


Pizza Dough



Ingredients (4 servings)

- 250g of bread flour
- 140g of warm water(around 35°C)
- 1 teaspoon of salt
- 2g of instant dry yeast
- 2 tablespoons of olive oil

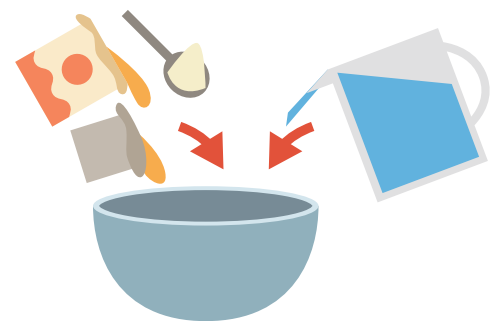
Tools

- bowl
- dough scraper

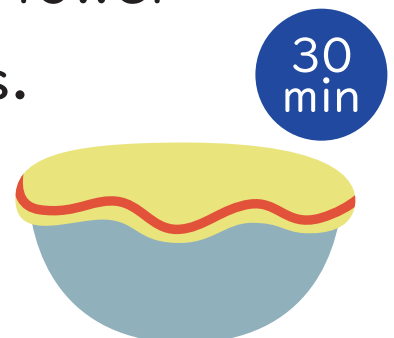
Steps

1. Put the flour, salt and yeast in a bowl.

Pour in warm water and mix.



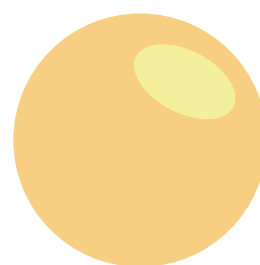
2. Cover the bowl with a wet tea towel and rest it for about 30 minutes.



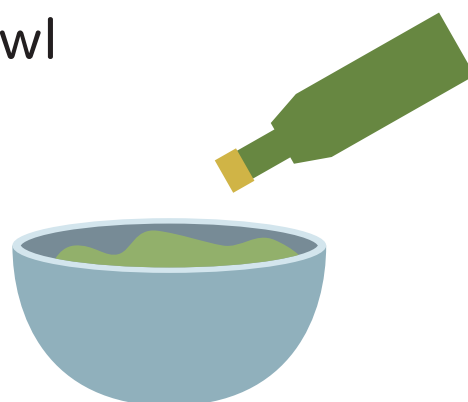
3. Turn the dough onto clean work surface and knead for about 10 minutes.



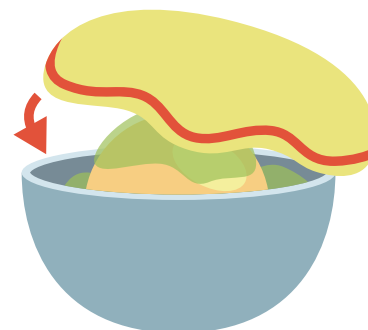
4. Once the dough is smooth and bouncy, form it into a round.



5. Spread olive oil over the bowl and place the dough inside.

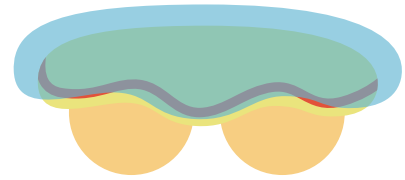


6. Cover the bowl with a wet tea towel and rest it for about 10 minutes.



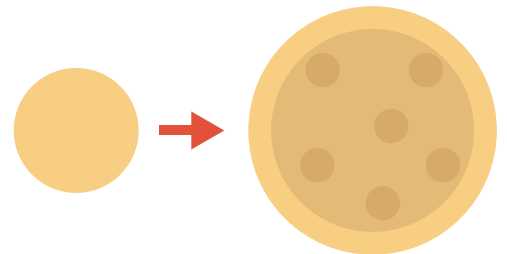
7. Cut the dough and form 2 round balls.

Cover them with a wet towel and plastic wrap, and rest for 3-4 hours.

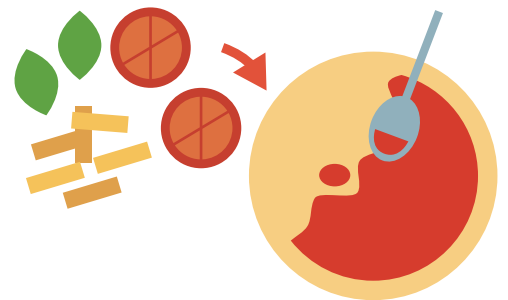


8. Take a dough ball

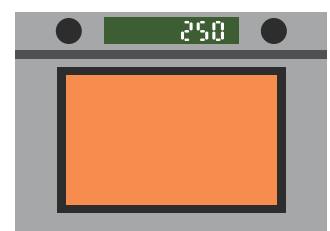
and roll out it into large and thin rounds.



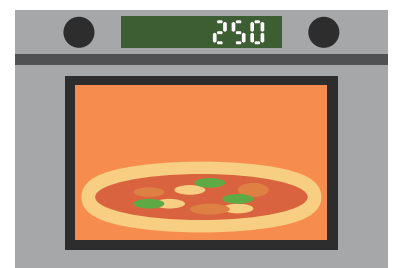
9. Add some sauce and ingredients what you like.



10. Preheat the oven to 250°C.

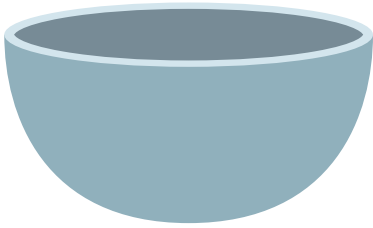


11. Bake for 8-10 minutes until the crust is golden brown.



tools you need

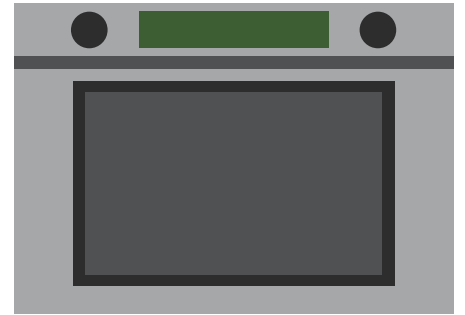
bowl



kitchen scale



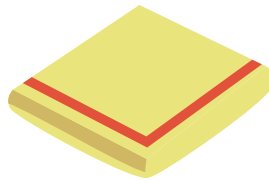
oven



dough scraper

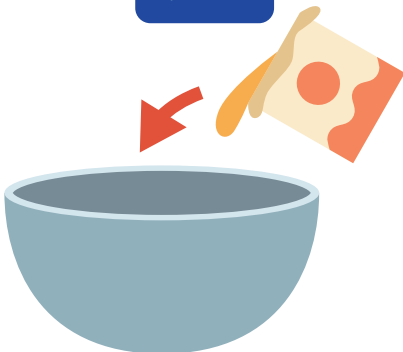


tea towel

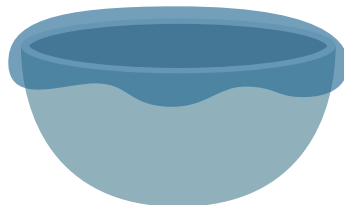


verbs you need to know

put



cover



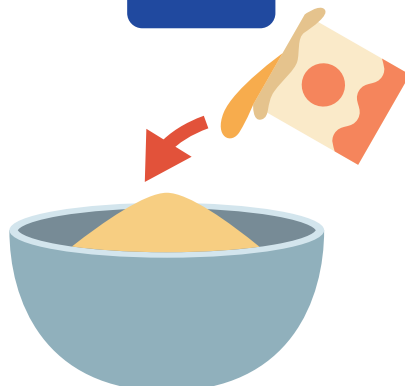
knead



spread



add



bake

