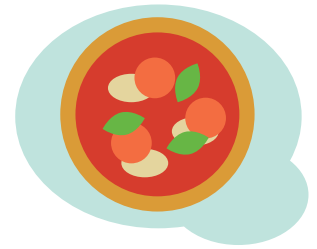


# Pizza Dough



## 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

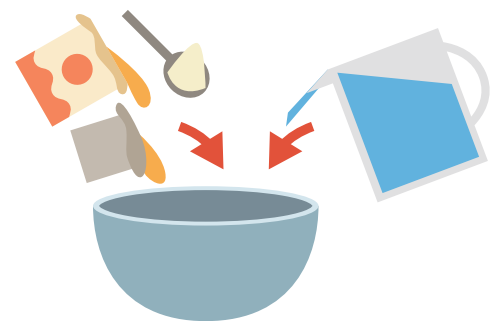
## Tools

- 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.

