



COOKING PASSION SINCE 1877



## PIZZA DOUGH



Makes 4 family sized pizzas

### INGREDIENTS

4 cups plain all-purpose flour  
5 tsp instant yeast  
2 tsp salt  
1 tsp sugar  
1 ½ cups warm water  
½ cup oil

Your favourite pizza toppings

### METHOD

Use an electric mixer and add all the ingredients to a mixing bowl, attach the dough hook, and mix for 7 minutes until dough is smooth.

Remove the hook, place the bowl in an oven which has a Dough Proving function, set it to level 1 and press start, or cover the bowl and place somewhere warm to prove for around an hour, the dough should double in size.

Once the dough has proved, remove from oven or warm place and gently knock the air out of it, but DO NOT knead the dough.

Preheat your oven to cook your pizzas: If you have a pizza stone, preheat your oven to 250°C on CircoTherm Intensive, or preheat your oven to 220°C on top/bottom heat and preheat your oven tray.

Split the dough into 4 pieces, dust with flour and use a rolling pin to roll to your required size.

Add the toppings of your choice, then slide the pizza onto the baking stone or heated tray in the oven.

Bake for 8 to 12 minutes, until the pizza is golden brown.