

# Basic Pizza Dough

**Season:** Any

**Type:** Italian dough

**Difficulty:** 

**Serves:** makes 2 bases

<b>Equipment:</b>	<b>Ingredients:</b>
Measuring cups and spoons Small bowl Large bowl Flat (butter) knife fork	2 tsp dry yeast 1 teaspoon caster sugar 1/2 teaspoon salt 2 cups plain flour 2 tablespoons olive oil 3/4 cup warm water

## Method:

- Combine 3/4 cup warm water, yeast, sugar and salt in a jug. Whisk with a fork to dissolve. Cover with plastic wrap. Set aside in a warm place for 5 minutes or until bubbles appear on the surface.
- Sift flour into a bowl. Add yeast mixture and oil. Mix with flat knife to form a soft dough. Turn onto a lightly floured surface. Knead for 10 minutes or until elastic. Place in a lightly greased bowl. Cover with plastic wrap. Stand in a warm place for 25 to 30 minutes or until dough has doubled in size.
- Use your fist to punch dough down. Knead on a lightly floured surface until smooth