



# *Pizza Dough*

## The Ingredients

- 1 tablespoon of super fine sugar
- 2 teaspoons of dried yeast or ½ oz. fresh yeast
- ¾ cup lukewarm water
- 1lb all-purpose flour
- ½ teaspoon salt
- 3 tablespoon olive oil
- Cornmeal

## Method

Put the sugar and yeast in a small bowl and stir in 1/3 cup of the water. Put in a large mixing bowl and cover with towel or saran wrap to activate. If the yeast doesn't bubble and foam in 5 minutes, throw it away and start again.

Mix the flour and salt in a bowl or in a food processor fitted with a plastic blade. Add the olive oil, remaining water and the yeast mixture. Mix until the dough loosely clumps together. Transfer to a lightly floured surface and knead for 8 minutes, adding a little flour or a few drops of warm water if necessary, until you have a soft dough that doesn't stick but is dry to the touch.

Rub the inside of a large bowl with olive oil. Roll the ball of dough around in a bowl to coat it with oil, then cut a shallow cross on the top of the ball with a sharp knife. Leave the dough in the bowl, cover with a kitchen towel or put in a plastic bag and leave in a draft free spot for 1-1.5 hours until doubled in size (or leave in the fridge for 8 hours). Punch down the dough to its original size, then divide into two portions. You can store this dough in the fridge for 4 hours or in the freezer – just bring it back to room temperature before using.

Working with one portion at a time, push the dough out to make a thick circle. Using the heels of your hands, work from the center of the circle outwards to flatten the dough into a 12-inch circle with a slightly raised rim – or use a rolling pin to simplify!

Bake the pizza at 400 F for about 20 minutes, or until edges are lightly golden.

Mini Pizzas for the entire fam! Divide the dough into smaller pieces to make 2-4 individual pizzas.

Pre-bake your crust. Pizza crust can be prepped and baked ahead of time. Allow the pizza crust to cool completely, wrap them, and freeze. On pizza night, remove the pizza from the freezer and add your toppings. Bake it and voila! Easy, Peasy week night dinner.