

PIZZA DOUGH

Source: Taste.com Valli Little

Makes: 10 pizzas



EQUIPMENT/ UTENSILS	INGREDIENTS x 2 to MAKE 10 PIZZAS
Kitchen Aid Stand Mixer	5 cups baker's plain flour, plus extra to dust
Dough hook	5 tsp dry active yeast
Measuring spoons	2.5 tsp caster sugar
Measuring cups	2.5 tsp salt
Large mixing bowl	500ml warm water
Tea towel	2.5 Tbsp. olive oil, plus extra to grease

METHOD: WHAT TO DO. ***YOU NEED TO MAKE TWO BATCHES OF THIS, ONCE YOU HAVE MADE THE FIRST BATCH OF DOUGH, PLEASE REPEAT.

1. Measure flour into Kitchen Aid stand mixer bowl.
2. Stir in yeast, sugar and salt.
3. Make a well in the center and add 500ml warm water with the oil.
4. Using dough hook, on speed 2, knead until the dough is smooth.

Dough is ready if it springs back when you press it firmly with your fingers.

5. Lightly oil a large bowl. Place dough in bowl and roll it around so dough is lightly covered with oil. This prevents a crust from forming. Cover with a tea towel.
6. Set aside in a warm place to prove for 1 hour or until doubled in size