



Domino's Style Pizza Dough

Ingredients:

- 1 ⅓ cup water (room temp)
- 1 tsp dry active yeast
- 3 tbsp caster sugar
- 2 tsp salt
- 4 tbsp olive oil
- 3 tbsp dry milk powder
- ¼ tsp baking powder
- 4 cups bread flour

Instructions:

- Combine the water, yeast, sugar and oil in the bowl of your mixer, whilst the yeast is blooming in a separate bowl mix the flour, salt, baking powder & milk powder together.
- Add the flour to the yeast mixture, in 4 parts mixing for 30 seconds between each addition. Once all the flour has been added, knead for 7 minutes on low speed.
- Divide the dough into 3 x 12oz (325g) balls. Place on a baking tray lined with cling film, and place in the fridge to rise for a minimum of 24 hours. I find this dough is actually better for being allowed to prove in the fridge for 48 hours.
- Remove the dough from the fridge at least an hour before needed
- Preheat your oven to the highest temperature (mine is gas 9) and preheat your trays.
- Stretch the dough to the size of your pizza tray. Greased the tray lightly with oil before transferring the dough on to the tray.
- Place in the oven to pre-cook slightly for around 5 minutes



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Instructions:

- Once out of the oven, add your tomato sauce, cheese and topping. Place back in the oven for 8 - 12 minutes or until the crust is golden brown.
- Slice and serve