

KARLS PIZZA DOUGH

NOTE: Double recipe to make 5 pizza bases

INGREDIENTS

- 2 tsp dried yeast
- 1 cup Luke warm water
- 2 2/3 cups plain flour (plus a little for dusting)
- 2 tsp salt
- ¼ cup olive oil

METHOD

1. Whisk yeast and warm water in a heat proof jug. Leave to stand for 5 minutes.
2. Place flour and salt in a large bowl, mix and make a well in the middle.
3. Pour in the yeast mixture and the oil.
4. Using your hands mix the dough until it comes together and is smooth.
5. Turn the mixture out onto a lightly floured bench and knead briefly.
6. Place dough in a lightly oiled bowl and cover with glad wrap. Set it aside in a warm place to rise for 30 to 60 minutes, until it doubles in size.
7. Turn dough out again onto a lightly floured bench and knead gently for another 5 minutes, until smooth.
8. Divide the dough into desired size and roll out to pizza base shape. Sprinkle a little flour before rolling to prevent dough sticking to the rolling pin.
9. Top with your favorite toppings and cook in the oven

FREEZING DOUGH: Allow the dough to rise first then divide into individual size pizza sizes. Wrap in glad wrap and set aside for 20 minutes, then place in the freezer. Thaw in the fridge overnight and allow to sit for an hour in a warm place for 30 minutes prior to rolling out and preparing.

SHOPPING LIST

- Dried yeast
- Plain flour
- Salt
- Olive oil
- Your choice of toppings

