

Basic pizza dough

Difficulty: Easy

Type: Main

Serves: 32 tastes

Source: SAKG

From the garden:

Equipment:	Ingredients
Measuring scales, cups and spoons	4 cups warm water
Bowls- 2 large	4 Tbsp dry yeast
Fork	4 tsp sugar
Pastry brush	4 Tbsp extra virgin olive oil, plus extra for greasing
Clean tea towel	1.6 kg plain flour, plus extra for dusting
Large measuring jug	4 tsp salt

What to do:

1. Take the pre made dough and knead it briefly.
2. Divide this dough into 8 equal portions and roll each piece into a ball.
3. Flour the work bench and place onto it the dough balls to prove a little more, cover with a clean tea towel.
4. **NOW MAKE THE DOUGH FOR THE NEXT CLASS.**
5. Activate the dry yeast by placing it with the water and sugar in the measuring jug and mixing with a fork.
6. Add the oil to the yeast mixture and mix well.
7. Place the flour and salt into a large bowl. Create a well in the centre.
8. Add the yeast mixture and mix well.
9. Use your hands to incorporate the yeast mixture into the flour until the dough clings together and feels springy.
10. Tip the dough onto a clean dry, floured work bench and knead for at least 8 minutes until the dough looks smooth.
11. Brush the inside of a large bowl with a little extra virgin olive oil, then turn the dough into the oiled bowl.

- 12. Cover the bowl with plastic wrap then a tea towel, then put it in a draught free place until the dough has doubled in size, (at least one hour) this is called proving.**
- 13. THIS DOUGH WILL BE FOR THE NEXT CLASS.**
- 14. Now take one ball of the pre-made dough at a time, roll out with a rolling pin roughly to the size of the pizza tray.**
- 15. Oil the tray using your pastry brush and a small dish of olive oil.**
- 16. Place the rolled out dough onto the tray and use your hands to spread into place.**
- 17. Continue with the remaining dough and trays until finished.**