

Basic pizza dough

Ingredients: 1 kg Plain flour 100mls Olive oil 5g salt 30g dried yeast 500mls tepid water 1 teaspoons sugar	Equipment: Small bowl Large bowl Kitchen scales Measuring jug Measuring spoons Rolling pin 2 x round pizza trays
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Method:

<ol style="list-style-type: none">1. Dissolve the sugar and yeast in tepid water.2. Mix with the remaining ingredients.3. Knead dough until soft.	<ol style="list-style-type: none">4. Cover dough with cling wrap and leave in a warm place for approximately 15 minutes. .
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