

The pizza dough

Ingredients

400 g of flour
1 sachet of bakery yeast
4 tablespoons of olive oil
water
1/2 Small teaspoon of salt

Preparation

In the Kenwood bowl mix the flour with the yeast.
Add olive oil and salt, then while continuing to knead, add water.
The dough has the right consistency when the ball stands out from the walls of the bowl.
If there is too much water, add a little flour.
Pick up the dough in a ball at the bottom of the bowl, cover with a clean cloth and let up 2 hours at lukewarm temperature (24 ° C).
When the dough has lifted, spread it in a pizza pan and allow to raise another 1/2 hour (optional)

Cooking

The pizza dough is cooked quickly (15 minutes) in very hot preheated oven (240 ° C).