

Pizza Dough

Ingredients

400 g of flour
1 sachet of baker's yeast
4 tablespoons of olive oil
water
1/2 teaspoon of salt

Preparation

In the Kenwood bowl mix the flour with the yeast.
Add the olive oil and salt, then while continuing to knead, add water.
The dough has the right consistency when the ball comes away from the sides of the bowl.
If there is too much water, add a little flour.
Collect the dough into a ball at the bottom of the bowl, cover with a clean cloth and leave to rise for 2 hours at lukewarm temperature (24°C).
When the dough has risen, spread it in a pizza pan and leave to rise for another 1/2 hour (optional)

Cooking

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