[[A pizza on a tray

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Ingredients:  
  
1. 800 grams of all purpose bread flour ([Robin Hood](https://www.blogger.com/blog/post/edit/456816038586516843/5791451275568191002))  
  
2. 500 ml filtered water  
  
3. 16 grams of salt ([Baleine Sea Salt](https://www.blogger.com/blog/post/edit/456816038586516843/5791451275568191002))  
  
4. 4 grams of instant yeast ([Fleischmann's](https://www.blogger.com/blog/post/edit/456816038586516843/5791451275568191002))  
  
5. 20 ml of Olive oil ([Irini Extra Virgin Olive Oil](https://www.blogger.com/blog/post/edit/456816038586516843/5791451275568191002))

[A group of food items on a stove

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Directions:  
  
1. Weigh out 800 grams of all purpose bread/pizza flour in a medium size bowl.  
  
2. Add 16 grams of salt.  
  
3. Add 4 grams of instant yeast. If you don't have instant yeast, like I didn't, just add 4 grams of yeast in a cup of water for couple of minutes and add the mixture in the medium size bowl.

[A scale with food on it

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4. Place 500 ml water in a large size bowl.

[A bowl and a measuring cup on a scale

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5. Combine flour/salt/yeast mixture into water in the large size bowl.  
  
6. Whisk the flour mixture in the large size bowl.  
  
7. Add 20 ml of olive oil and start mixing it using your beloved hand.

[A person's hands in a bowl of dough

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8. Mix the dough till it looks like a ball (it took me 10 minutes). Then divide the dough into 4 equal pieces(shaped like a ball), and place them in 4  small to medium size Tupperware, and dump the ball into the container (Tupperware). Put the lid on and let it stay there for 72 hours in the fridge.

[A group of plastic containers with dough in them

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9. You should clean up the counter now :-) That part was a bit messy. The idea is to make everything stick together to look like a smooth dough.

10. Cut a large piece of parchment paper.  
  
11. Get the dough out of the Tupperware, allow your dough balls within 1 hour to come to room temperature.  
  
12. Scoop it out on a plate on white flour and cover the dough with the flour on both sides.

[A plate and plate on a counter

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13. Transfer the dough to the parchment paper and start stretching it out. Make sure you have the bubbles in the middle and crust on the edge.

[A round white dough on a surface

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14. Toppings are different. I am going to make a vegan pizza, so I chose:  
  
a) Field Roast Italian Sausage  
b) Basil Pesto Sauce  
c) dalya smoked gouda favor dairy-free cheese  
d) Zengarry creamy dairy-free swiss cheese  
e) Kanko Bread Crumbs  
f)  La San Marzano Tomato Sauce  
g) Red pepper  
h) Olive Oil  
i) Lemon  
j) Asparagus  
k) potato

[Food items on a counter

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15. Spread 5 or 6 Tbsp pesto or tomato sauce to the dough.

[A pizza dough with green sauce on it

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16. Add some slices of potato and asparagus

[A pizza with asparagus and potatoes on top

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17. Add some red pepper and bread crumbs mixed with finely graded lemon rind

[A pizza with asparagus and peppers on a white surface

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18. Add some olive oil

[A pizza with asparagus and vegetables

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19. Preheat the oven to 500 F.  And once it's ready, put the parchment paper in the oven between 5 to 10 minutes on a hot stone.

[A pizza in an oven

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20. It's ready. We did it.

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