**German Pizza**

1. 300ml of lukewarm water into a mixing bowl

2. add 15g of salt

3. add 2 grams of yeast

4. stir with your fingers until yeast and salt have dissolved

5. gradually add flour

6. stir with a spoon

7. then add more flour and stir

9. add 400 grams of flour in total.

10. remove residual dough from bowl and spoon

11. then add 100grams of flour and knead using your hands for about 5-6mins until all dough residues (of the bowl wall and bottom) are well incorporated until the dough is slightly sticky

11. spray flour on the working top and turn the dough onto the floured surface

12. knead again pulling from the outside inwards for another 5-6mins until you get a smooth and elastic dough

13. cover it with a kitchen towel about 2 hours

14 cut it into 4 equal sides

15. spray working top with flour and knead from outside inwards until you got a beautiful round dough ball. Repeat the same for the other 3 dough pieces

15. Next place the dough ball with a little distance to each other slightly floured Tupper bowl or baking dish and then cover with clingfilm and allow to rest overnight in the fridge

16. If you want to make pizza the next day, you can easily prepare the dough a day before. Next day sprinkle the countertop with a little durum wheat semolina (grease- this makes the pizza crispy crust).

* Then turn the dough ball onto the sprinkled surface and then flatten the dough ball a bit with your hands
* continue to add more grease on the surface to make it more crispy

17. Stretch the dough with circular movements under your palms until you get a thin & flat pizza base