

## PIZZA DOUGH

### Ingredients

375ml warm water

Pinch of sugar

2 tsp dried yeast

600g flour, plus extra for dusting

1 tsp salt

60ml olive oil, plus extra for brushing

### Instructions

Mix the water, yeast and sugar in a small bowl. Set aside for 5 minutes or until foamy.

Mix the flour and salt in a large bowl and make a well in the centre. Add the yeast mixture and oil. Mix until the ingredients are combined. Use your hands to bring the dough together in the bowl.

Brush a bowl lightly with oil. Turn the dough onto a lightly floured surface and knead for 10 minutes or until smooth and elastic. Place in the prepared bowl and turn to coat in oil. Cover with plastic wrap and set aside in a warm place to rise for 30 minutes or until dough doubles in size.

Dust work surface with flour. Knead dough and form into a long cylinder. Divide into thirds. Use a rolling pin to roll each third into a 20cm disc, then add your favourite toppings and bake.