

THIN & CRISPY PIZZA

Pizza Dough

200g	Plain flour
½ tsp	Salt
1 ½ tsp	Sugar
¾ tsp	Instant yeast
1 tbs	Olive oil
125 ml	Water

Method

1. Combine the above ingredients and knead until dough is smooth, approximately 5 minutes with a dough hook, or 10 minutes by hand.
2. Cover dough with a damp cloth or with cling wrap and leave in a warm place to proof until dough has risen to double in size (alternatively, if using a proofer, proof at 35 C at a humidity level of 85 for 45 minutes).
3. Punch dough down and scale to 60g. Roll each piece of dough into a tight, smooth ball and leave to rest for 10 minutes.
4. Roll or press out dough as thinly as possible on an oiled tray (or on an oiled piece of aluminium foil, or on a piece of silicon paper).
5. Spread pizza base with pizza sauce, lay on toppings.
6. Bake in a pre-heated oven at 220 C for about 12 minutes.

Homemade Pizza Sauce

½ cup	Tomato puree
1 tsp	Minced garlic
⅛ tsp	Salt
1½ tsp	Sugar
¼ tsp	Dried Basil
⅛ tsp	Dried Oregano
1 tsp	Olive oil

Method

1. Mix all ingredients together.



Pizza