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by ewfood

Pizza Dough



Ingredients

8fl oz. water, warmed in the microwave for 30seconds
1pkt. active dry yeast, 0.5oz or less
9oz. all-purpose flour, or use gluten free flour for food allergies
1fl oz. oil
1 tsp. sugar
1 tsp. salt

Preparation

- 1 Dissolve the yeast in the warm water and let it stand for 8-10minutes
- 2 In a bowl combine the flour with the yeast mixture and the rest of the ingredients. Mix until a firm dough has formed. Allow to stand until the dough has doubled in size
- 3 Preheat the oven to 180°C
- 4 Remove the dough from the bowl and roll it out on a floured surface into the thickness that you prefer. Some people like a thick crust pizza and other prefer a thinner crust
- 5 Sprinkle and arrange you favourite ingredients onto the pizza dough and bake until the cheese melts and starts turning a golden colour, around 20 minutes
- 6 pizza toppings: tomato paste
- 7 Mozzarella Cheese
- 8 Goats cheese
- 9 Feta cheese
- 10 Turkey ham
- 11 Bell peppers
- 12 Mushrooms
- 13 Artichoke hearts
- 14 Grilled chicken
- 15 Fresh tomato
- 16 Onions
- 17 Garlic
- 18 Fresh basil

19 Fresh coriander

20 Avocado

21 Figs

22 Chili flakes

23 Pineapple

24 Olives

25 Sun dried tomatoes

26 Jalapenos

27 Spinach

Cooks Note

The pizza dough can be frozen, just wrap it in cling film and put it in the freezer for use the next time that you make a scrumptious pizza at home.
