



Basic Pizza Dough

Using a Mixer or Kneaded by Hand

Makes 2 large pizzas, 14" in diameter ~ \$2.10 (\$1.05 per pizza)

Ingredients

2 1/4 teaspoon (1 package) instant dry active yeast
1 1/4 cup warm water (110° F)
1/2 Tablespoon sugar

3 cups bread flour, or as needed
2 teaspoons salt
2 Tablespoons olive oil

Option 1 – Using a KitchenAid-type mixer

1. In KitchenAid mixing bowl add water, yeast, sugar, and a 1/2 cup of the flour. Stir well and let sit for 20 minutes. The yeast will bloom.
2. Attach dough hook, add 2 cups of the flour and salt, start mixing on slow, When water is absorbed add 1 Tbsp. olive oil.
3. Knead in mixer for about 10 minutes, while adding more flour a little at a time until a ball forms. Do not add too much flour, just enough to keep it from sticking to the bowl as you knead. Add the rest of the olive oil to coat the doughball. Stop the machine.
4. Take bowl from KitchenAid, take out the dough hook and cover bowl with cling film. **Continue with Step 5 below.**

Option 2 – Hand Kneading

1. In small bowl add water, yeast, sugar, and a 1/2 cup of the flour. Stir well and let sit for 20 minutes. The yeast will bloom.
2. Mix flour and salt, place on table and form a well. Pour yeast mixture into well and start stirring slowly with a wooden spoon and incorporate more and more flour. When water is absorbed add 1 Tbsp. olive oil.
3. Then knead with hands for about 10 minutes, while adding more flour a little at a time until a ball forms. Do not add too much flour, just enough to keep it from sticking to the table as you knead. Use the rest of the olive oil to coat the dough-ball.
4. Place dough-ball into a bowl, cover with cling film. **Continue with Step 5 below.**

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5. Place in a warm spot for 2 hours, or until the dough doubles in size.
 6. Punch down the dough and divide into 2 balls, let rest and use or place in large zip lock plastic bags and refrigerate overnight.
 7. Stretch each ball into 14 circles (if refrigerated let dough sit covered on kitchen counter for 1 hour to reach room temperature), than top and let your imagination be your guide. Cheese does not always have to be on the bottom, it can be on top too.
 8. Place on cookie sheet, or preheated pizza stone and cook at 400° F for 8-10 minutes, crust should have a nice brown color and cheese is all melted.

Recipe courtesy of Roland Richter, Joe's Dining

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