



Pizza Dough

Gaggenau Appliance:
Preparation Time: 45 minutes
Cooking Time:
Serves: 4

Ingredients

500g 00 type bread flour
120g fine semolina
3 teaspoons table salt
450ml warm water
4 tablespoons olive oil
2½ teaspoons dried yeast

Method

Preparation:

1. Combine the flour, semolina and salt in the bowl of an electric mixer. Connect the dough hook attachment and knead slowly. In a separate bowl, mix the water, oil and yeast and stir to dissolve the yeast. Pour the wet mix into the flour and knead at a low speed until combined, then knead on a high speed for 10 minutes. 2. Place the dough in a large, lightly oiled bowl and place uncovered in an oven or combi-steam oven using the dough proving function on 38°C for 30 minutes. 3. Divide into 4 portions. Each portion makes 1 pizza. Use at once or store covered in the fridge overnight. The dough also freezes exceptionally well.