



Pizza dough



Create a pizza to suit your personality and mood of the moment. A good tomato sauce and before you know it, you're in Italy!

Preparation time:

1H30

Cooking time:

The time varies depending on the type of machine and program selected. Thank you for referring to the manual for your machine.

15 m

Rating:

★★★★☆ (2 votes, average: 3.50 out of 5)

Preparation



BY HAND

Preparation:

- 1 - Add the ingredients to the pan in the following order: water, olive oil and salt.
- 2 - Then add the wheat flour and the fresh yeast.
- 3 - Place the pan in the machine. Select program 13. Press 'start - stop'.
- 4 - At the end of the cycle, switch off the machine and remove the pan, the dough is ready.

Ingredients	
Flour (T55):	640 g
Salt:	12 g
Olive oil:	21 g
Water:	320 ml
Fresh Yeast:	15 g