

# Pizza Base Recipe

## Ingredients:

350g lukewarm water

1tsp sugar

20g fresh yeast, crumbled or 1 Tablespoon dried instant yeast

2 Tablespoon extra virgin olive oil + extra for greasing

1 ½ tsp murray river pink salt flakes

500g perfection bakers flour

## Method:

1. Lightly grease a large bowl with oil and set aside. Combine water, sugar and yeast in a small bowl and stir to combine. Leave for 1 minute to activate the yeast then add the olive oil and salt flakes and stir briefly.
2. Place your flour into a pile on your workbench and make a well in the centre. Pour in wet ingredients and begin working the mixture into a dough. Knead for 5 minutes and then place into the prepared bowl and cover with a wet towel. Allow to rise for 20 minutes.
3. Punch the dough down and form into 3-4 tightly formed balls. Let proof for an additional 10 minutes.

From here you can roll the balls out, add your favourite toppings and bake in an extremely hot oven until cooked through. We suggest investing in a ceramic or steel pizza stone and allowing it to pre-heat for up to an hour before baking. This results in a crispy base and a pizza that doesn't fall apart! Tips: Feel free to use a stand mixer, Thermomix or even your bread machine's dough setting to take care of the kneading and rising for you.

