



Vegan



Easy



1 hr and 30 mins – 2 hrs

Pizza Dough

SERVES: –

PREPARATION TIME: 15 minutes plus 1 and 1/2 hours for rising

COOKING TIME: 10 minutes

Ingredients

- 500g strong bread flour or '00' flour
- 2 tsp salt
- 1 x 7g sachets dried yeast
- 2 tsp caster sugar
- 3 tbsp Filippo Berio Mild and Light Olive Oil
- 350ml tepid water

Method

1. In a large bowl, mix together the flour, salt, yeast and sugar. Stir in the Filippo Berio Olive Oil and 350ml of water. You want the mixture to be sticky and not dry.
2. Turn the dough onto a lightly floured work surface and knead for 10 minutes or until the dough is completely smooth and springs back when pushed with a finger.

3. Put the dough into a large, lightly floured bowl and cover with a clean tea cloth or cling film. Leave for about an hour or until doubled in size.
4. Tip the dough onto a clean floured surface and knead for a minute to knock out some of the air and place back into the bowl and leave covered for a further 30 minutes to rise again. Your pizza dough is now ready to use.