



Pizza Dough



2 servings



30 minutes

Ingredients

330g 00-flour
2,3dl water
4,6g dry yeast
6,6g salt
1tbsp olive oil

Instructions

1. In a mixing bowl mix to together the water, salt and olive oil
2. Measure the dry yeast and flour and mix them together
3. Slowly adding the flour mix it together with the water. Keep adding flour until the dough does not stick anymore.
4. Make 250–300g balls out of the dough and store in a dough box / under a cloth for about an hour before making the pizza

Notes