



Easy Pizza Base

Recipe

White Flour	350g
Water	200ml
Olive Oil	30ml
Salt	6g
Yeast	1 X Mauripan Red 10g Sachet

Instruction:

Mix the flour, yeast and salt in a bowl.

Add room temperature water and olive oil.

Knead until dough is smooth.

Shape into a ball and cover with a damp cloth.

Leave dough to rest for around 1 hour. Dough is ready once it has doubled in size.

Place a baking sheet covered in baking paper and roll out dough into a circle

Let the dough rest at room temperature for 30 minutes before adding toppings and baking.

Bake pizza in a 250°C heated oven, one at a time, until the crust is browned and the cheese is golden, about 10-15 minutes.

Recipe Yield:
1 Large or
2 Small
Pizza Bases

REST: 1h + 30 min
COOKING TIME: 15mn.
TOTAL TIME: 1h45