

# EUROPE

## PIZZA DOUGH



### Ingredients (for 500g of dough)

- 500g flour
- 20g baking powder
- 1 teaspoon salt
- 1 teaspoon sugar
- 2.5 dl warm water
- 2 tablespoons olive oil

### Preparation:

Crumble the baking powder, mix with warm water and leave to rest for 10 minutes.

Mix the flour and the salt and form a well, pour the mixture of baking powder and water in the middle.

Pétrir la pâte pendant 10 minutes jusqu'à ce qu'elle soit élastique et humide.

Knead the dough for 10 minutes until elastic and moist.

Cover the dough with a clean and wet cloth.

Let the dough rise for 2 hours; its volume must double.

Garnish according to your taste and to the seasons!

