

EUROPE

PIZZA DOUGH



Ingredients (for 500g 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.

Combine the flour and the salt and form a well in the centre. Pour the baking powder and water mixture in the middle.

Knead the dough for 10 minutes until elastic and moist.

Cover the dough with a clean, damp cloth.

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

Garnish according to your taste and to the seasons!

