

Pizza Dough



Ingredients

- 1 cup warm water
 - 1/2 tsp salt
 - 1 tbsp honey
 - 1/2 cup olive oil
 - 3+1/2 cup extra strong white bread flour
 - 1 tbsp yeast
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Method

Note: This method assumes you are using a bread machine to do the hard work!

1. Add the ingredients, **in the order listed above**, to the bread machine pan.
 2. Run the bread machine's standard dough cycle.
 3. At the end of the cycle, remove the dough from the pan, divide into three balls and wrap in oiled cling film. Each ball is enough dough to make one 25cm pizza.
 4. The dough can be stored for a few hours in the refrigerator (or even frozen for up to a month) at this point if required. The dough should be restored to room temperature before continuing.
 5. Allow the dough to rest for fifteen minutes at room temperature.
 6. Knock back the dough before rolling out, on a floured surface, into roughly 25cm circles.
 7. Place the pizza base onto a pizza grill or baking tray and get creative with the toppings!
 8. Bake in a 200°C oven for ten minutes or until the crust is brown and the topping is as desired.
 9. Serve and eat at once!
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