Pizza dough

Season: any

Type: main dish

Difficulty: medium

Serves: 25 tastes

Recipe source: Peta Heine

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Ingredients:</th>
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<tbody>
<tr>
<td>Pizza oven/stone</td>
<td>2 teaspoons sugar</td>
</tr>
<tr>
<td>Rolling pin</td>
<td>1 ¼ cups warm water</td>
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<tr>
<td>Food processor</td>
<td>1 tablespoon instant yeast</td>
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<tr>
<td>Large mixing bowl</td>
<td>500 grams plain flour</td>
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<tr>
<td>Measuring cups &amp;</td>
<td>2 teaspoons salt</td>
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<tr>
<td>spoons</td>
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What to do:

1. Pre heat oven to 220 degrees
2. Dissolve the sugar in the warm water in a small bowl
3. Add the yeast and cover with glad wrap. Let it sit until the yeast bubbles up, about 5 minutes
4. Put the flour and salt in the bowl of a food processor with the dough hook attached
5. With the food processor on low speed add the yeast mixture through the opening in the top
6. Increase the speed until the dough forms a ball
7. Let it go on medium speed for 5 minutes, if it gets sticky add a tablespoon or so of flour
8. Lightly flour the dough and place in a bowl covered with a tea towel for 30 minutes until its doubled in size
9. Divide the dough into 6 even sized balls
10. Roll each ball on a lightly floured bench to about 1cm thick/thin
11. Add toppings and cook on stone for 6-8 minutes until golden
Volunteer Notes:

Be very careful around the pizza stone and oven the temperature will be very hot