

# PIZZA DOUGH



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**Preparation :** 45 min - **Resting :** 1 hr 30 min - **Cooking :** 20 min - **Equipment :** -

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**Ingredients :** 1 pizza

- 200 g strong white bread flour - 35 ml oil - 6 g fresh yeast - 100 ml water - 4 g salt - 1 tsp dried oregano (optional)

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1. Stir the yeast into the water with a fork until it dissolves. Allow to rest for 1 minute.
2. Put the salt, flour, oregano, oil and yeast liquid in the main bowl fitted with the dough blade.
3. Process for 1 minute or until the dough starts to form a ball. If necessary, scrape the bowl walls clean with the spatula and run the processor for a further few seconds.
4. Lift the dough out of the bowl with floured hands and roll it into a ball. Place it in a large mixing bowl and cover with cling film or a damp cloth. Leave to rise for approx. 1 hour.
5. With floured hands, knock back\* the dough by giving it a few gentle punches.
6. Fill the dripping pan in the oven with water and preheat your oven to 240 °C (gas mark 9).
7. Roll the dough out on a floured worktop to form one large pizza base (or two smaller ones). Prick it all over with a fork.

Mini Plus ■

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■

Pâtissier Multifunction ■