

DENE

Roberta's Pizza Dough



Ingredients:

- 1 cup plus 1 TBLS of 00 flour
- 1 cup plus 1 TBLS and 2 tsp all-purpose flour
- 1 tsp fine sea salt
- $\frac{3}{4}$ tsp active dry yeast
- 1 tsp extra-virgin olive oil
- 7 ounces of luke warm water

Method:

1. In a large mixing bowl, combine the two types of flour and the salt.
2. In a small mixing bowl, stir together 7 ounces (a little less than 1 cup) lukewarm tap water, the yeast and the olive oil. Then, pour it into flour mixture. Knead with your hands until well combined, approximately 3 minutes, and then let the mixture rest for 15 minutes.
3. Knead rested dough for 3 minutes. Cut into two equal pieces and shape each into a ball. Place on a heavily floured surface, cover with dampened cloth and let rest and rise for 3 - 4 hours at room temperature or for 8 - 24 hours in the refrigerator. If you refrigerate the dough, remove it 30-45 minutes before you begin to shape it for pizza.
4. To make pizza, place each dough ball on a heavily floured surface and use your fingers to stretch it, then your hands to shape it into rounds or squares. Brush surface of each spread out pizza dough with olive oil, then top it with favorite toppings and bake. The olive oil helps keep the sauce from soaking into the dough and making it soggy.
5. Cook at 450 deg F for 10-15 minutes or better yet, as hot as the oven will go for something less than that.