

# Traditional pizza dough |

## Recipe for 4 portions

### Description

A basic recipe where rest and maturation time play an essential role.

### Note

This recipe is a Neapolitan pizza recipe to which we have added olive oil to avoid a too dry dough after cooking, perfect for home ovens.

### Ingredients

#### Pizza dough

- 500 Gr Pizza Flour 00
- 7 Gr Dry yeast
- 12 Gr Salt
- 12 Gr Olive oil
- 350 Ml Warm water

### Preparation

- Preparation time **30 mins**

#### Pizza dough

In a large bowl, pour your warm water and stir in your yeast.

Wait 15 minutes to let the yeast activate.

Add your olive oil and flour.

Add the salt.

Start by mixing with a fork and finish by hand.

Use your dominant hand to knead and the other to hold the bowl. When the dough becomes too hard to work with in the bowl, place it on a lightly floured counter and knead for 10 to 15 minutes.

Once kneaded and smooth, shape into a ball and let rest covered for one hour at room temperature or until doubled in size.

Degas and portion into 4, form your balls.

Give them another hour covered (or until doubled in size) and you can use them.

You can also put them in an airtight container in the fridge for up to 3 days to mature. To use them, bring them back to room temperature and let them grow until doubled in volume.

**Bon appétit!**