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**Recipe:**
Pizza dough




**Ingridients:**
600 ml of lukewarm water
1 x teaspoon of salt
1/2 x teaspoon of sugar
2 x tablespoons of olive oil
1 x yeast
1 kg of white flour

**Difficulty:**

**General description and procedure:**

- Pour lukewarm water into a bowl and add salt, sugar and olive oil.
- Add a few tablespoons of flour and crumble the yeast into the dough and mix.
- The easiest way to prepare the dough is with a food processor.
- We wait about 10 minutes for the yeast to react.
- Then we start mixing and in the meantime gradually add flour until a dough is formed that does not stick to our fingers.
- Then cover the container with a cloth and let it rise for a good half hour or until it grows to the top.