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## Recipe:

Pizza dough

## Ingredients:

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.