**PIZZA DOUGH**

FOR Gourmet Pizza Lab

**\*Makes enough dough for one 12”/30 cm pizza, or smaller if you like very thick crust.\***

250 mL all-purpose flour (approx.)

5 mL instant yeast

2 mL salt

100 mL hot water

5 mL olive oil

1. In a medium/large mixing bowl, combine **200 mL** of the flour with the yeast and salt. With a fork or wooden spoon, **gradually** stir in the water and oil until ragged dough forms, using your hands if/when necessary.
2. Turn dough out onto a **lightly** floured surface; knead for about 4-5 minutes or until smooth and elastic, adding **up** to 50 mL more flour if necessary (15 mL at a time) **ONLY** if dough is sticking to the counter.
3. Place dough in a **lightly** oiled, labeled freezer bag. Seal bag tightly, then **barely** crack open the seal a **TINY** amount to allow gas to escape, so the bag doesn’t burst open and allow your dough to dry out.
4. Refrigerate dough for 24 hours or freeze for up to a month.

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