



## 2 STEP PIZZA DOUGH (TM6, TM5)

⏱ 5 min. ⌚ 1 hrs. 🌱 easy 🍴 4 pieces

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### INGREDIENTS

30 g extra virgin olive oil, plus extra for greasing  
220 g lukewarm water  
1 tsp sugar or malt powder (optional)  
20 g fresh yeast, crumbled or 2 tsp dried instant yeast  
400 g baker's flour  
1 tsp salt

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### USEFUL ITEMS

large bowl, plastic wrap

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### THERMOMIX PARTS

measuring cup

### Preparation

1. Lightly grease a large bowl with oil and set aside. Place water, sugar or malt powder (optional) and yeast into mixing bowl and mix **20 sec/speed 2**.
2. Add baker's flour, oil and salt and knead **Dough**  $\frac{1}{2}$  min. Transfer dough into prepared bowl and work into a ball. Cover bowl with plastic wrap and leave to prove in a warm place until doubled in size (approx. 1 hour). Use as required.

### TIPS

- In step 2, the plastic wrap can be lightly oiled to prevent it from sticking to the proving dough.
- Use dough to make 2 large rectangular pizzas or 4 smaller round pizzas.
- To shape pizza, place dough on a baking tray lined with baking paper or greased with extra virgin olive oil. Press it out with your finger tips from the centre to the edges, and gently stretch it into shape. Alternatively, you can roll it out with a rolling pin on a floured surface and transfer it onto a baking tray lined with baking paper.
- To bake pizza, form a small ridge around the edge, and spread lightly with desired topping. Bake for 20-25 minutes in a preheated oven (230°C).