

Pizza Dough

Makes: 3 large pizzas
12 slices each pizza

To make enough pizza for one class or 6 pizzas divide team into 2 and make 2 lots of recipe together.

1. In a measuring jug put:

- **225ml lukewarm water**
- **60 ml or 3 tablespoons olive oil**
- **10g dried yeast**
- **20g caster sugar**

Whisk gently to dissolve yeast and leave 5 mins for yeast to activate.

2. In a large mixing bowl measure and stir together:

- 150g wholemeal flour
- 300g plain flour
- ½ teaspoon salt

3. Pour jug of yeast and water into bowl of flour and mix well with a wooden spoon.

4. Tip onto bench and squash all into a ball of dough. Knead for 5 minutes till smooth.

5. **LIGHTLY** brush a large metal bowl with olive oil to prevent dough sticking. Tip dough into bowl. Cover with cling wrap and leave in a warm place to rise for 1-1½ hours until dough has doubled in size for next class.

To freeze for use later:

Divide into 3. Plastic wrap the 3 dough balls separately.

Place each dough ball in a freezer bag and mark with black felt tip:

PIZZA DOUGH x 1 PIZZA

FREEZE IMMEDIATELY.