

PIZZA Dough for 2

Ingredients

- 105 g water ($\frac{1}{3}$ c. + 2 tbsp)
- 1 tsp. [active dry yeast](#)
- $\frac{1}{2}$ tsp. granulated sugar
- 180 g 00 flour (1 $\frac{1}{2}$ c. + 1 tbsp.)
- $\frac{1}{2}$ tsp. [salt](#)
- 15 g olive oil (1 tbsp.)

Instructions

1. In a microwave safe measuring cup, heat the water to 100°F / 38°C. Whisk in the yeast and the sugar. Set aside until the mixture begins to foam. (~5 minutes)
2. Once the mixture begins to foam, add it, along with the rest of the ingredients, to a small mixing dough. Mix the ingredients together until they roughly come together.
3. Turn the dough out on to a clean work surface and knead for 5-7 minutes, until you have formed a smooth ball of dough.
4. Place the dough in a lightly oiled bowl. At this point, I would recommend covering the bowl with plastic wrap and leaving the dough to rise overnight in the fridge. However, if you are making the dough in one day, lightly cover the bowl with a towel and leave the dough to rise in a warm environment until doubled in size (~1 hr.)
5. Once the dough has doubled in size (or after taking it out of the fridge after rising overnight), lightly punch it down to remove excess air.
6. Preheat the oven to 450°F / 230°C.
7. Turn the dough out on to a clean and lightly floured work surface. Roll the dough out to a 10" circle, then place it on a baking sheet.
8. Brush a thin layer of olive oil over the dough, then top with pizza sauce and any of your desired toppings.
9. Bake for 15 minutes, or until the crust turns golden brown and the cheese is fully melted. Serve warm and enjoy!