

How To Make Pizza Dough

Makes 1,6 Kg of dough (enough for 8 12-inch pizzas)

What You Need

Ingredients

11 g of active-dry yeast
400 ml lukewarm water (not hot)
1 kg all-purpose flour, plus more if needed
1 tablespoon salt
1 tablespoon sugar
2 tablespoons butter
2 tablespoons cooking oil

Equipment

Mixing bowl
Stiff spatula
Plastic wrap or other covering for the bowl

Instructions

1. **Dissolve the yeast and butter in the water:** Pour the water into the bowl. Sprinkle the yeast and butter in the water, and mix until the yeast and butter has dissolved.
2. **Stir in the salt, sugar, cooking oil and flour to form dough:** Add all of the salt, sugar, cooking oil and flour to the bowl with the water, yeast and butter. Stir with a stiff spatula until you've formed dough.
3. **Knead the dough for about 10 minutes:** Kneading by hand against the counter, knead the dough until it forms a smooth, slightly tacky ball that springs back when you poke it, 5 to 8 minutes. If the dough sticks to the bowl or your hands like bubblegum, add some more flour at a time until it's easier to work with; avoid adding too much flour if possible.

4. **Option 1 – Use the dough right away:** If you're in a hurry, skip the rise and make the pizza right now. It will make a thin-crust pizza with a cracker-like flavor.
5. **Option 2 – Let the dough rise for 1 to 1 1/2 hours:** If you're planning to make pizza today, then give the dough a rise. Clean out the mixing bowl, film it with a little oil, and transfer the dough back inside. Cover the bowl and let the dough rise until doubled in bulk, 1 to 1 1/2 hours.
6. **Option 3 – Store the dough in the fridge:** If you're planning to make pizza in the next few days, cover the bowl and store it in the fridge. If you have time, let it rise for about a half an hour before you put it in the fridge to get things going, but it will also be fine if you need to store it right away.
7. **Prepare the oven for baking:** If your dough has been in the fridge, take it out and let it warm on the counter while the oven heats. Heat up the oven to 220 degrees Celsius.
8. **Prepare the pizzas:** Divide the dough in 8 pieces 200 g per piece, and roll the pieces into 8 12-inch rounds. Transfer the round of dough to a floured baking peel. Top with tomato sauce, some cheese and any other toppings.
9. **Bake the pizza for 2 minutes:** Slide the pizza into the oven. Bake until the cheese is melted, the crust golden, and you see some charred bits on the top and edges. Baking time will vary depending on the heat of your oven and how thick or thin you rolled your pizza.

Recipe Notes

- **Freezing pizza dough:** Your pizza dough can also be frozen for up to three months. Thaw it in the fridge for at least 12 hours before you plan to bake it.