

# HOMEMADE PIZZA DOUGH





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650g bakers' flour  
2 sachets (14g) instant dried yeast  
1½ tsp fine salt  
semolina, for scattering  
12 cloves garlic, minced  
½ bunch thyme leaves, picked  
2 Tbsp extra virgin olive oil  
sea salt flakes and freshly-ground  
black pepper  
1 tsp dried chilli flakes (opt.)  
lemon wedges, to serve

**1 Combine** half the flour with the yeast and 350ml tepid water in the bowl of an electric mixer and beat with the paddle attachment on medium speed for 10 minutes. Cover with cling film and set aside for 2 hours, until risen and collapsed. Add the remaining flour and fine salt, then mix with the dough hook for 5 minutes. Cover with cling film and set aside for 1 hour to rise.