

TRADITIONAL NEAPOLITAN PIZZA DOUGH





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Preparation time: 1½ hours

Cooking time: nil

Makes: 4 pizzas

2 sachets (14g) instant dried yeast

700g bakers' flour

12g (2½ tsp) fine salt

2 tsp extra virgin olive oil

1 Combine the yeast in the bowl of an electric mixer with 380g flour and 480ml warm water then beat with the paddle attachment on medium speed for 5 minutes, until very stretchy. Cover with cling film, then set aside for 45 minutes until doubled in size.

2 Add the remaining flour, then knead with the dough hook for 5 minutes, until smooth. Cover with cling film and set aside for 30 minutes, until doubled in size.

3 Divide the dough into four pieces, then stretch each out to a 25cm disc.