

Authentic Italian Pizza Crust

Yield: 1 thin crust pizza crust

Pizza Dough:

125 ml warm water
7 ml olive oil
375 ml flour
5 ml yeast
2 ml salt

Procedure:

1. In a large bowl, combine flour, yeast, sugar and salt.
2. Using a wooden spoon, gradually add water to make a dough that can be kneaded. You may **not** need to use all the water.
3. Turn out onto a lightly floured surface and knead until smooth and elastic. (approximately 10 minutes)
4. Place in an oiled bag, rolling around to make sure that all surfaces are lightly covered with oil.
5. Place in the refrigerator for up until 24 hours. (slow, cool rise)
6. Bring to room temperature before rolling out to fit pizza pan.
7. Spread with desired toppings.
8. Bake at 230 C or 425 F until golden, 15 -20 minutes.
9. Let cool 5-10 minutes before cutting into wedges.