

Ingredients

Quantity	Measure	Ingredients	Description
1, 1/2	Teaspoon	Salt	
4	Teacup	Flour, Wheat - (Atta)	
1, 1/2	Teacup	Water	Warm water 120°F
2	Tablespoon	Olive Oil	
2	Tablespoon	Sugar	
100	Grammes	Yeast - dry	

Method

Classic-Crust Pizza Dough Recipe

This recipe will make enough pizza dough for two, 12" deluxe pizzas. It's a good place to start if you've never hand-made dough before. It's not too much to work with at one time and requires no special machinery, (except your hands).

Pour the warm water in a large mixing bowl. Add the sugar and package of yeast. Stir the mixture until dissolved. Let sit to allow the yeast to mature for about ten minutes.

Add the salt and olive oil and stir again to combine the ingredients. Add 1 cup of flour and whisk in until dissolved. Add the second cup of flour and whisk it in. Add the 3rd cup of flour and combine. By now the dough mixture should be fairly thick. Add the last cup and flour and, with your hands, begin to combine and knead the dough.

You may need to add a dusting of flour from time to time to reduce the stickiness of the dough. Be patient, folding the dough ball in half and then quarters, over and over again for perhaps 5 to 8 minutes. You may wish to remove the dough ball to a tabletop to knead it. You'll know you've done well when the ball no longer sticks to your hands. It will become a smoothly-textured ball slightly larger than a large grapefruit.

Coat the dough ball with a thin layer of olive oil, and place it in the bottom of a large mixing bowl which has also been coated on the inside with olive oil. Stretch a piece of kitchen film over the top of the bowl and set it in a warm place such as an un-lit oven, (ambient temperature of 98°F).