

## BASIC PIZZA



### Ingredients (yields 6 servings):

500 g of wheat flour

20 g of dry yeast

1 tsp sugar

1/2 tsp salt

300 ml of warm water

Olive oil to grease to taste

### Preparation:

1. Mix the wheat flour, baking powder, sugar and salt in a bowl.
2. Add the water.
3. Mix to incorporate the ingredients.
4. Knead the dough for at least 10 minutes.
5. The kneading step can also be done on the mixer with the hook.
6. Grease a bowl with olive oil put the dough into it.
7. Sprinkle some wheat flour on top.
8. Cover with PVC film.
9. Let the dough rise until it doubles in size.
10. Use with the cover of your choice.