

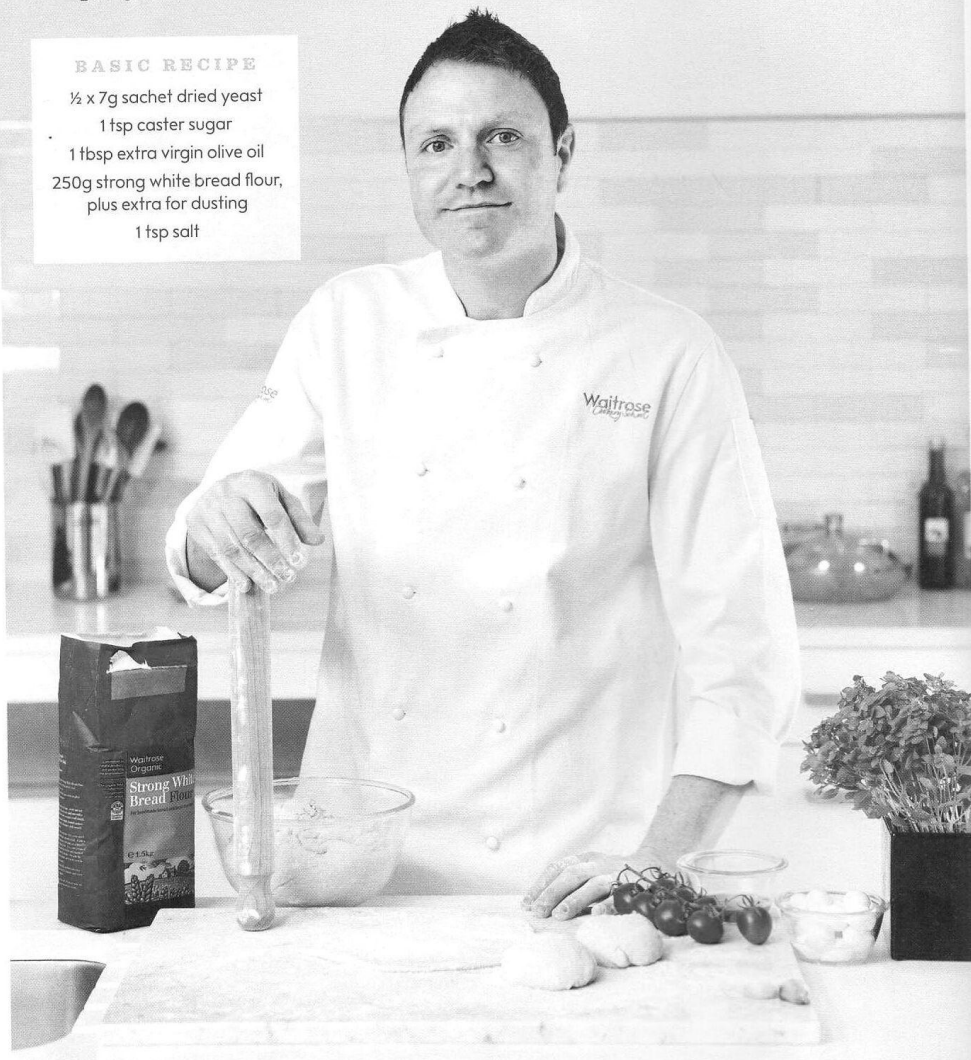
Waitrose Cookery School PART 3

How to make pizza

Crisp, light pizza dough's a cinch with our step-by-step guide

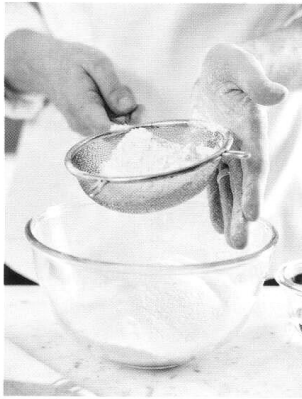
BASIC RECIPE

- ½ x 7g sachet dried yeast
- 1 tsp caster sugar
- 1 tbsp extra virgin olive oil
- 250g strong white bread flour, plus extra for dusting
- 1 tsp salt



PHOTOGRAPH BY JIM HODGINS

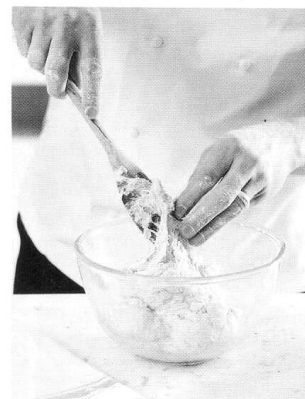
YES YOU CAN!



STEP 1 Mix the yeast, sugar and olive oil with 170ml warm water in a jug and leave to stand for 5 minutes, so that the yeast has time to dissolve. Meanwhile, sift the flour and salt into a large bowl and make a well in the centre.



STEP 2 Pour the yeast mixture into the well and then, using a wooden spoon, mix everything together quickly until you have no dry bits of flour left.



STEP 3 Bring the dough together with your hands. It should be soft and pillowy - not dry - and should come away from the edges of the bowl. If it feels too dry, add a little water, if too wet, a touch more flour; only add a small amount at a time.



STEP 4 Tip the dough onto a floured surface. Knead and stretch it in different directions - this helps to distribute the yeast and stretches the gluten in the flour to give a chewy base. After 5 minutes you should have a smooth, elastic dough.



STEP 5 Place the dough in a large bowl dusted with flour (to stop it sticking to the sides). Cover with a clean, damp tea towel and find a warm spot to leave it to rise. After 45 minutes to 1 hour the dough will have doubled in size.



STEP 6 Turn out the dough onto a lightly floured surface and knead for 2-3 minutes. This helps redistribute the air bubbles and evens out the texture. Roll it out to the thickness of a £1 coin. Place on a large baking tray and add toppings.

Need to know This recipe makes one 13-inch pizza. If you want to make more, just multiply the recipe. Larger quantities can be kneaded in an electric mixer fitted with a dough hook; it will require less kneading time.

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