

Fresh Pizza Dough

From the table of Chef Logan

Servings: 1 Large Or Two Small Time: 15 min



Ingredients	Directions
1 Cup(s) Warm Water	1. 1. Combine water, yeast, honey, stir and allow to foam.
1 Teaspoon(s) Instant yeast	2. 2. In a mixer, or in a bowl w/ a wooden spoon add flour/salt/wet ingredients and mix for 6 minutes until dough starts to form.
1 Teaspoon(s) Honey	3. 3. Turn mixer up to medium and knead another 6 minutes, slowly adding olive oil until incorporated. Or, turn bowl contents onto a clean surface and knead the dough for 5 minutes
2 Cup(s) Bread/00 flour	4. 4. Put in a lightly oiled bowl and allow to rise for 45 minutes. Push down dough and allow to rise a second time, another 45 minutes.
1 Teaspoon(s) Salt	5. This is enough dough for one large deep dish pizza or two small thin crust style.
1/4 Teaspoon(s) Olive oil	

Additional Notes

Source

Recipe content created by Chef Logan and distributed by Cozymeal.