



Pizza dough recipe

Ingredients (enough dough for 4 people)

600g Cauldwell's Mill pizza flour

150g semolina

1 tablespoon of salt

10g quick yeast

A pinch of sugar

450ml water

Method

1. Weigh out all the dry ingredients into your mixing bowl and mix together using the dough hook attachment.
2. With the mixer running slowly add the water.
3. Leave to mix for 4 minutes until the dough comes together and no longer sticks to the sides of the bowl and feels smooth and elastic.
4. Remove dough from mixer and lightly knead into a ball.
5. Place the dough in a new bowl, cover with a damp tea towel and allow to prove until doubled in size. This will take at least 1 hour, but you can leave for longer.
6. When ready to create your pizzas knock back the dough, tear a small ball of dough off, knead well and shape by hand like an Italian or roll out using a rolling pin!
7. Add passata, cheese and your favourite toppings ready to cook in the outdoor pizza oven.

Top Tips

- If short on time you can speed up the proving process by using warm water to activate the yeast quicker.
- Make your pizzas thin so that they cook well in the outdoor pizza oven.
- Use plenty of flour when making your pizza bases to stop the dough sticking to the work surface.
- If cooking with our outdoor pizza oven make one pizza at a time otherwise the tomato passata makes the dough soggy and it sticks to the work surface.
- Sprinkle plenty of flour on the peel so that the pizza is easy to transfer onto the hot stones in the oven. Add a little semolina with the flour to give that extra crunch.