BASIC PIZZA DOUGH

Makes 1 thick base or 2 thin bases.

INGREDIENTS

2 tablespoons olive oil
1 teaspoon salt
2 3/4 cups plain flour
1 1/2 teaspoons dried instant yeast
1 cup warm water

METHOD

• Preheat the oven, as high as it will go.
• Place oil, salt, flour, yeast and water in a food processor and mix until dough just forms.
• Turn out onto a lightly floured surface and knead for 5 minutes or until smooth and elastic
• Place dough in a large, oiled bowl and cover. Place in a warm place for 45 minutes or until it has doubled in size.
• Using your fist, punch down the center of the dough, place on lightly floured surface and knead for 20 to 30 seconds or until smooth.
• Roll out to form a 32 cm round pizza base.
• Bake on high for 7-10 minutes or until base of pizza is lightly brown.