



## JERNEJ KITCHEN

### PIZZA DOUGH

*Who doesn't love a good pizza crust. This recipe will do it justice. You can make it up to 3 days in advance or simply freeze the dough.*

MAKES 4 PIZZAS  
PREPARATION: 60 MINUTES

#### DOUGH

500 g plain white flour, type 500 / type 00, plus for dusting

300 ml water

1 tbsp olive oil

200 g [Sourdough starter](#)

10 g sea salt

#### TOOLS AND EQUIPEMENT

large mixing bowl

kitchen scale

cotton/linen cloth

baking stone

#### DAY BEFORE BAKING

Prepare the dough one day ahead.

In a large mixing bowl mix the flour, water and the olive oil. Cover with a cloth and set aside for 30 minutes. Add the active sourdough starter and sea salt. Start to knead with your hands. Knead 15 minutes.

#### PROOFING

Let the dough proof in a bowl, covered with a cloth for 5 hours at a room temperature (18 - 25°C).

Divide the dough onto four parts, each weighting around 250g. Shape in a small round shape. Put the dough on a tray, cover with cloth and reserve in the refrigerator. The dough is now ready for baking. It can rest in a refriderator for up to 72 hours.

#### PREHEAT YOUR OVEN

Preheat the oven to the highest temperature. Twenty minutes before baking lightly dust a work surface with flour and stretch the dough in a pizza shape.

#### TIP

[Use baking stone for baking pizza, if you have it. The stone also needs to preheat. Line the baking stone with parchment paper, bake the pizza directly on parchment paper.](#)

#### BAKE AND SERVE

Add your favourite topping and bake for 5 - 8 minutes on a baking tray, lined with parchment paper, on the highest temperature. Enjoy