



## JERNEJ KITCHEN

### QUICK PIZZA DOUGH (CRUST)

*Quick pizza dough made with four ingredients only, great for thin or thick crust. This one is made in just one hour from start to finish, yet still crusty.*

MAKES	2	PIZZAS
PREPARATION:	10	MINUTES
PROOF:	45	MINUTES
BAKE:	5	MINUTES
TOTAL TIME:	60	MINUTES

#### QUICK PIZZA DOUGH (CRUST)

300 g plain flour, type 00 (2 cups)

1 tsp active dry yeast (3g) or 2 tsp fresh yeast (6g)

200 ml water, lukewarm (3/4 cup + 2 tbs)

1 tsp salt

1/2 tsp olive oil

#### TOOLS AND EQUIPEMENT

bowl

stand mixer (optional)

wooden spoon

parchment paper

baking sheet

#### PREPARATION

In a large bowl (or in a bowl of a stand mixer) combine the flour, yeast and water. Add the salt and olive oil, stir to combine using a wooden spoon, then start to knead with your hands. Turn onto a lightly floured surface and knead for about 5 minutes or until smooth and elastic. You can use a stand mixer for combining and kneading the dough as well.

#### PROOF

Preheat the oven to the highest temperature. Divide the dough in half, shape into two nice and smooth balls. Drizzle a large plate or a tray with olive oil, then place the balls of dough onto the plate / tray and cover with cling film. Leave to proof for about 40 - 50 minutes at room temperature or until doubled in size.

#### TIP

[For an extra fluffy inside and crusty outside, leave the dough to proof in a fridge overnight or up to 48 hours.](#)

#### SHAPE AND BAKE

Add about 2 tablespoons of flour to a clean working surface. Place one piece of the dough on top of the flour. Shape the dough into the most perfect circle you possibly can. Leave about 1 cm (1/2 inch) edge around the circle. Start stretching the dough from the center towards the edge, rotating the dough clockwise until you reach the desired size. Pick the dough up with your hands and shake of any excess flour. Transfer to a baking sheet, lined with parchment paper. Add your favorite toppings, then place in the oven. Bake at at the highest oven temperature for about 5 - 8 minutes.

**TIP**

Never use a rolling pin to stretch out the dough. Rolling pin flattens the dough which results in the dough being stiff and not fluffy at all.