

RECIPE

# Neapolitan Pizza Dough



Ready in **20 minutes**

Serves **8 people**

## Ingredients

- 750g Water
- 6g Instant Yeast
- 1250g “00” Flour\*
- 42.5g Salt

## Preparation

1. **Combine water and yeast.** Set aside to bloom
2. In a separate bowl, combine flour and salt
3. **Make a well in the center of the dry mixture.** Slowly add the wet mixture to the well and stir until all dry flour is incorporated
4. Transfer dough to a clean work surface and **knead for 5-10 minutes** or until smooth
5. Cover dough with plastic wrap and let rest for 7-10 minutes
6. Uncover the dough and knead for an additional 2 minutes
7. Place the dough in a large bowl and cover tightly with plastic wrap
8. **Refrigerate the dough** for 1-3 days to ferment

## Rolling into Balls

1. Remove dough from fridge and **divide into 8 ounce portions**
2. Roll dough into ball shapes and place in a covered container
3. **Allow dough to proof** for 3-4 hours or until sufficiently rise

\*Or 625g AP Flour & 625g Cake Flour thoroughly sifted