Basic Pizza Dough

Equipment
Measuring Cup
Tablespoon
Teaspoon
1 large bowl
Cling Wrap

Ingredients
4 cups plain flour
1 teaspoon of Caster Sugar
1 teaspoon salt
1 1/2 cups warm water
1 sachet dried yeast
3 tablespoons olive oil

What to do

2. Combine sugar and dried yeast with warm water and allow to stand until it starts to foam (about 5 minutes).

3. Combine flour and salt in a large mixing bowl. Make a well in the centre and add the yeast mixture and oil. Slowly bring the mixture together to form a dough.

4. Knead the dough for 10 minutes until it is smooth and elastic.

5. Place dough in an oiled bowl in a warm spot until it doubles in size. Once doubled divide the dough into 6-8 equal balls.

6. Take each ball and gently fold the dough over pinching and pressing into the palm of your hand to give you a soft ball of dough. Lightly flour the workbench and roll each ball into a flat round disk. The dough should be even and thin so that it only takes a short time to cook.

7. Top with your choice of toppings and bake in a hot oven for about 15-20 minutes.