



# Homemade Pizza Dough

By Arna Sutherland

## Ingredients

- 400g strong white flour
- 100g fine semolina
- 1/2 Tbspn fine sea salt
- 7g Dried yeast
- 1/2 Tbspn caster sugar
- 325ml Tepid Water

## Instructions

Makes 6 - 8 medium pizza bases, thin crust

Mix the first 3 ingredients together.

Mix the the last 3 ingredients in a separate dish and leave for a couple of minutes so well combined. Give a final stir and mix in with the dry ingredients.

Knead for 10 minutes with the dough hook in the Smeg mixer.

Make into a ball and prove in a bowl until doubled in size. (I like to prove in the oven on the proofing function; approx. 1 hour).

Knock back and divide into 6 or 8 balls, depending on what size you want. Pre-heat your pizza stone. In the Smeg Oven I use the Smeg pizza stone in the base of the oven. Pre-heat on Fan Assist for 250°C.

Roll into rounds using extra semolina.

Top with your favourite toppings.

In a Smeg oven use Fan Assist for 250°C. Cook time is approx. 6 minutes.