

TRADITIONAL ITALIAN DOUGH RECIPE

By stretching the pizza by hand you will get high edges and light toast marks, just like the best Italian pizzas. While it is simple, it requires good flour and a bit of patience to wait for the proper fermentation.

INGREDIENTS (3 PIZZAS)

- 21 oz. / 600 grs. flour (13,5% de protein)
- 13,5 oz. / 380 grs. warm water
- 0,1 oz. / 2 grs. dry yeast
(or 3 grs. fresh yeast)
- 0,4 oz. / 12 grs. salt



INSTRUCTIONS

- 1• In a bowl, dissolve the yeast in warm water.
- 2• Add the flour into the bowl with the warm water and stir.
- 3• Add the salt and knead for 20 minutes.
(You can perform steps 2 and 3 in a stand mixer)
- 4• Lightly oil a bowl at least twice the size of the dough. Place the dough in the bowl, cover it with plastic wrap and store in the refrigerator for 24 hours. (You can perform this step at room temperature for 2 to 3 hours, or until dough has doubled in size)
- 5• Separate the dough into 3 buns of equal size, store them in a container covered with transparent film and put them back in the refrigerator for 24 hours. (You can also perform this step at room temperature for 2 to 3 hours, or until doubled in size).
- 6• Stretch out the dough buns to a circle, leaving the edges a tad thicker than the inside. (In case of refrigeration, you should wait until dough reaches room temperature)
- 7• Lightly oil your Keveri Pizza Pan, put your dough on it and add your favorite toppings.
- 8• Put your pizza in your Keveri H1 in the upper position and wait 2-3 minutes.

You are now ready to enjoy!