



Pizza Dough

The dough for this crisp, airy crust is a dream to work, especially after 24 hours, because the gluten is relaxed and easy to roll.

By The Canadian Living Test Kitchen

Source: Canadian Living Magazine: May 2007

Recipe 4 out of 5 based on 62 ratings.

- **Portion size** 1-1/2 lb (750 g), one 14-inch (35 cm) pizza base

Ingredients

- 3 cups (750 mL) all purpose flour
- 2 tsp (10 mL) quick-rising instant dry yeast
- 1 tsp (5 mL) salt
- 1-1/4 cups (300 mL) warm (120 F/50 C) water
- 1 tbsp (15 mL) extra-virgin olive oil

Preparation

In bowl, combine 2-3/4 cups (675 mL) of the flour, yeast and salt. With wooden spoon, gradually stir in water and oil until ragged dough forms, using hands if necessary.

Turn out onto lightly floured surface; knead for about 8 minutes or until smooth and elastic, adding up to 1/4 cup (50 mL) more flour, 1 tbsp (15 mL) at a time, if necessary.

Place in greased bowl, turning to grease all over. Cover with plastic wrap; let rise in warm draft-free place until doubled in bulk, about 1 hour. *(Make-ahead: Refrigerate unrisen dough and let rise for 24 hours. Or freeze in plastic bag for up to 1 month; let thaw and rise in refrigerator overnight.)*

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Instead of kneading by hand, use a stand mixer with the dough hook attachment and set your mixer on low or "knead" for 8 minutes. Add a TBSP of flour at a time if your dough is sticking to the bowl until it does not stick to the bowl.



Family Meal Makeover: Pizza dinner the Bedard family works on together

Mealtime in the Bedard household requires both a vegetarian option for Satchel along with a meat option for the rest of the clan. Discover what crowd-pleasing recipe Senior Food Specialist Soo Kim recommends.

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