



Pizza Dough

Ingredients

- 1 cup water - 110 degrees
- 2 1/4 teaspoons active dry yeast
- pinch sugar
- pinch salt
- 3 tablespoons [Fustini's Robust SELECT olive oil](#)
- 2 cups all-purpose flour

Sharon's Hint

This is a great recipe to use your favorite herbed olive oils!

Directions

Step 1.

Place water, yeast and sugar in the bowl of a stand mixer and let the yeast bloom. Once foamy, add the Fustini's olive oil, salt and 2 ¼ cups flour, place in the stand mixer fitted with the dough hook and start on low speed to combine. If the dough seems too wet, add the extra quarter cup of flour one tablespoon at a time while the mixer is running. Turn speed to medium-low and knead dough in mixer until elastic. Remove dough from the bowl and finish kneading by hand.

Step 2.

Place dough into an oiled bowl, cover with plastic wrap and let stand until doubled in volume – 2 to 2 ½ hours. Punch down dough, knead to remove air, and cut into 8 equal size pieces. Knead each piece to make it round and place on your work surface a few inches apart. Cover the dough balls with a wet towel and let rise again until puffy – 30 to 45 minutes. The dough is now ready to be rolled out.