Pizza Dough

This recipe makes enough dough for 8 round pizzas about 20cm in diameter. If you don't need it all you can freeze the rest of the raw dough to use another day.

Equipment	Ingredients
Measuring cups and spoons	2 cups warm water
Mixing bowls	2 teaspoons sugar
Mixing spoon	2 teaspoons dry yeast
Chopping board	5 cups high-grade flour
Rolling pin	2 tablespoons olive oil
Clean tea towel	1 teaspoon salt
Baking tray	

How TO MAKE IT:

1. Place water and sugar in a large mixing bowl and stir to dissolve. Sprinkle yeast over the top and allow to stand in a warm place for 10 minutes.
2. Mix in flour, oil and salt until evenly combined, working to form a soft dough.
3. Knead on a lightly floured surface (use as little flour as possible) for 5 minutes until smooth and a little sticky.
4. Transfer to a lightly oiled bowl, cover with a clean tea towel and leave to rise in a warm place until doubled in size (30-40 minutes).
5. Lightly knead on a floured board again. Break into 8 even pieces. Using a floured rolling pin, roll out into 20cm rounds.
6. Add your favourite sauce and toppings and bake at 240oC for 10-12 minutes.