



## Pizza dough

Gaggenau Appliance:  
Preparation Time: 45 minutes  
Cooking Time:  
Serves: 4

### Ingredients

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500g 00 type bread flour  
120g fine semolina  
3 teaspoons table salt  
450ml warm water  
4 tablespoons olive oil  
2½ teaspoons dried yeast

### Method

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#### Preparation:

1. Combine the flour, semolina and salt in the bowl of an electric mixer. Connect the dough hook attachment and knead slowly. In a separate bowl, mix the water, oil and yeast and stir to dissolve the yeast.
2. Pour the wet mix into the flour and knead at a low speed until combined, then knead on a high speed for 10 minutes.
3. Place the dough in a large, lightly oiled bowl and place uncovered in an oven or combi-steam oven using the **dough proving function on 38°C** for 30 minutes.
4. Divide into 4 portions. Each portion makes 1 pizza.

#### Notes:

Use at once or store covered in the fridge overnight. The dough also freezes exceptionally well.