



SAME DAY PIZZA DOUGH:

INGREDIENTS:

500g Tipo 00 Pizza Flour
1 Tablespoon Extra Virgin Olive Oil
6 - 7g (1 sachet) Dried yeast
1 Teaspoon Sugar (to get the yeast going)
2 Teaspoons Salt
200ml Cold Water
100ml Boiling Water

Measure 200ml cold water and add 100ml boiling water. This will give you the right temperature to add the sugar, yeast and olive oil to. Whisk to dissolve the yeast and sugar.

Add the flour and salt to a large mixing bowl. Mix and make a well in the middle, pour in the water, yeast, sugar and oil mix. Whizz round and round with a fork from the sides of the well and keep mixing the flour in until it's all stuck together.

Remove the dough from the bowl onto a clean floured worktop.

Knead by hand (or in a mixer with dough hooks) for 5-10 mins until combined and the texture has become fairly smooth. The dough should feel a little sticky.

Cover or wrap in a clean damp teatowel and leave to rest for about an hour.

Remove from the towel onto a lightly floured surface and knead again for 3-5mins. If the dough feels too sticky, dust and knead in a little more flour.

The dough should change in texture, becoming very smooth and stretchy.

Split the dough into 4, around 200-250g each. Form into balls by pushing the bottom of the ball into itself (a bit like making a ball out of a pair of socks!).

Dust a container with a little flour and place the dough balls with enough space for them to double in size. Dust the tops of the balls with a little more flour and cover with a damp teatowel (not touching the dough).

Wrap the ones you won't be using, or haven't used at the end of cooking with cling film and pop them in the freezer. They

will rise when you get them out to defrost for 4-5hrs before you want to use them next time. Because the dough has no cells to explode (unlike meat) when freezing, it should be almost as good as fresh when you come to use it again.

Leave the dough balls to rise until they have doubled in size, about 2hrs at a normal room temperature.

Dust your work surface with flour and press the ball from the centre with flat fingertips to push the air out to the edges. Keep working around the dough with flat fingertips, flattening it out to form a circle.

Once you have a reasonable size circle, you can work toward the edge splaying your fingers and turning the dough to stretch it out nice and thin - It's going to puff up within seconds in the WFO (wood fired oven) so make sure it's thin!

You can also spin in the air like a pro!, or lay over both hands with closed fists and stretch apart and turn.

Don't worry if at first you make a small hole in the dough, just choose a large basil leaf and place it *under* the hole before adding your toppings.

Dust your peel with a little flour and in one swift movement, pull the pizza onto the peel. You can top the pizza whilst on the peel, but when using a metal peel, don't leave it on there too long or it may start to stick. If this happens, lift the edge and throw a little flour under the pizza. Jiggle the pizza on the peel to make sure it slides before you put it in the oven.

You should have a nice piece of wood in the oven opposite the fire, heating up ready to add to the fire before you introduce the pizza. It should burst into flame almost immediately with the flames rolling over the top of the dome. (I keep a couple of chunks in there ready to add to the fire during the whole cooking period).

Choose your spot in the WFO and slide the peel in with the pizza. Use a couple of swift jerks to get the pizza off the peel and into the oven.

Keep an eye on the side facing the fire and turn with the turning peel as it starts to brown. 2 or 3 turns and around 90 seconds later your pizza should be beautifully cooked with a little charring and nice tasy 'leoparding' on the base.

Always return the pizza to the same place in the oven when turning or you may overcook the bottom by using a hotter place in the WFO.