



## *Nat's Bellissimo Pizza Dough*

Preparation Time: 10 mins

Makes: 6-8 pizzas

Difficulty: Medium

This recipe is my Aussie bestie, Nat, who gave me so many special memories around the antique pine kitchen table rolling out pizza dough with our kids.

### INGREDIENTS

800g/7 cups white bread flour  
200g/2 cups fine ground semolina flour  
1 tablespoon sea salt  
2 x 7g/1/4 oz dried yeast sachets  
1 cup raw sugar  
4 tablespoons extra virgin olive oil  
2 ½ cups lukewarm water

### DIRECTIONS

1. Sift flour and salt on clean work surface
2. Make well in middle
3. In a small bowl, mix yeast, sugar, and olive oil well
4. Add water
5. Pour into flour well and using a fork, gradually bring flour from sides, into the middle, swirling it into the liquid
6. Keep bringing the flour into the middle until it all comes together
7. Knead until you have a smooth, springy dough
8. Place ball of dough in a large flour dusted bowl, and dust top with flour
9. Cover bowl with damp cloth or cling wrap, leave at room temperature for an hour or until it has doubled in size.
10. Knead to push the air out.
11. If not using immediately, wrap in cling wrap and place in fridge or freezer.
12. Divide dough into 6 – 8 pieces
13. Roll pizzas out about 15-20 mins before cooking them