

*Brenda's Basic Pizza Dough  
(Typical Neapolitan style)*

- 1 T. dry active yeast dissolved in warm water (105 degrees)*
- 1 t. honey*
- 1 T. extra virgin olive oil*
- 2 c. water*
- 7-8 c. Italian "0" flour or unbleached all purpose flour*
- 2t. salt*

*In mixing bowl with kneading hook pour in water, dissolved yeast, honey, oil and half the flour. Mix*

*Add salt and remaining flour 1 cup at a time, add enough flour to form a smooth soft dough , knead for 5-8 min. or until when you tear off a piece of dough and stretch it with your hands it should form a "window" (thin transparent window of dough). That is how you determine if the gluten has been properly developed . If it tears before the window is formed, knead a few min. more.*

*Remove dough from bowl and coat with extra virgin olive oil  
put it in a large ziplock bag over night.*

*Remove 1 hour before using.*