

## Pizza Recipe



You need the following ingredients for the dough:

For the topping you still need:

300ml	600g flour	20g yeast	1 pinch	2 tablespoons	1 can	Grated cheese	Others
Water			Salt	Oil	Tomato sauce		Ingredients



First we follow the basic recipe for yeast dough again:

1. Put lukewarm water in a container and crumble the yeast into it. Stir until the yeast has dissolved.
2. Add most of the flour to the liquid. Start mixing the ingredients. Gradually add the remaining flour. **Tip: Add another teaspoon of sugar to the dough, then it rises faster.**
3. Knead the dough well with your hands for about 5 minutes. The warmth of your hands is good for the yeast and also helps it walk.
4. Cover the dough and let it sit in a warm place for 30 minutes. **Tip: In winter, you can place the dough next to a heater. Make sure that the dough is not near a door. It can pull here.**



### This is how it continues:

1. When the dough has risen, add the salt and oil and stir in well.
2. Then knead the dough well for 5 minutes until it is soft and smooth. **Tip:** If the dough remains too firm, add a little lukewarm water. If it gets too soft and sticky, knead in some flour.
3. Cover the dough again and let it rise again for 30 minutes.
4. Knead the dough again before rolling it out.



### Now you can top the pizza:

1. Roll out the dough with a rolling pin. Place baking paper on an oven tray and place the dough on top.
2. First, brush the dough with tomato sauce. Now you can top the pizza with other ingredients of your choice. Finally, sprinkle the cheese over the pizza.
3. Now the pizza just has to go into the oven. First, preheat it to 200 degrees (convection: 180 degrees). Then let the pizza bake for about 20 minutes.



**Done! Enjoy it!**