

Pizza Crust, adapted for the Thermomix

Yields 8 personal-sized pizzas

NEED

- 5g salt
- 330g water
- 5g sugar or honey
- 500g wheat grains or any flour
- 10g yeast

DO

1. Grind the wheat into flour, set aside
2. Weigh the ingredients in order, keeping the yeast and salt separate because yeast is negatively affected by direct contact with salt.
3. Mix for 4 seconds on speed 6 then knead for 2 minutes.
4. Allow to rest for 30 minutes (or longer if convenient) then roll out, top, and bake at 200C not fan forced for about 8 - 10 minutes.

Tips

You only need to use warm water with fresh yeast - with dried yeast cold water will do (or room temperature)

You really should use bakers' flour for pizzas, and with as high a protein content as possible. The pizzas that look great but droop are a sign of weak flour

When topping a pizza put things that may burn, like bacon or proscuitto, under the cheese, and things that need more cooking, like onions or salami, on top of the cheese.

