

# SPRING COLLECTION



## Andrew's Pizza Crust

PREP TIME: 10 MIN      COOKING TIME: 2 HOURS

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*Make sure your flour contains 11.5%-12.5% protein content, so it yields a dough with excellent elasticity and a sturdy yet tender texture when baked. This pizza crust performs beautifully in the Gozney Rocbox or Dome as well as in your oven*

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### Ingredients

- 65-68 Grams of water for every 100gm of flour
- 1/4 tsp of yeast for every 100gm of flour
- 1/4 tsp of salt for every 100gm of flour
- 1/2 tsp of olive oil for every 100gm of flour

### Directions

1. Combine flour & salt, stir together
2. Add yeast to water and dissolve
3. Add olive oil to water and combine with dry mix. Leave water & flour sitting for 15 mins, then mix with wooden spoon
4. When mixture becomes sticky, knead with hands until dough is a clean consistency
5. Let dough raise for 1-2 hours
6. Cut into equal dough balls & refrigerate overnight