

# Pizza Dough Sir Lancelot

## Ingredients

590 g King Arthur Sir Lancelot Flour (or other high-gluten flour)

400 g warm water

10 g salt

5 g instant yeast

4 g sugar (1 teaspoon)

15 g olive oil

## Instructions

In the bowl of your stand up mixer add the warm water and sugar, sprinkle the yeast on top, let sit for 5-10 minutes, then stir to combine.

Add the olive oil, flour and salt. Hand mix with stick to combine. Then with the hook attachment mix on low speed, then scrape the hook and then raise to medium speed and knead for approximately 10+ minutes or until the dough cleans the sides of the bowl and forms a smooth, elastic ball around the dough hook.

Place into a lightly oiled bowl. Cover and place in warm spot for 1.5 hours, but check in on it if kitchen is very warm. If all goes well the dough will double in size quickly.

Punch dough down, place on worksurface and shape into a ball using a bench scraper. Let rest for a few minutes then cut into 3 smaller balls. Shape these into a tight ball.

At this point, dough can also be refrigerated or frozen. If using dough for today's pizza, place in an oiled bowl, cover, and place in fridge till ready to use.

When ready to make pizza take the dough out fridge 2 hours prior to baking to allow the dough to rest. Use semolina flour for the worksurface when shaping the pizza.

To freeze: wrap each dough ball with plastic wrap and then place in a freezer bag. (Thaw frozen dough in fridge)

Prepare the pizza the way you like and bake at high heat.