

# Recipe

## IL BENE'S HOMEMADE PIZZA

### INGREDIENTS

#### DOUGH RECIPE (3 TO 4 PEOPLE)

400g Flour

10g Olive oil

260g Water

2g Dry yeast (1 teaspoon)

10g Salt

### METHOD

1. Put the warm water (20-25 C) into a bowl with the yeast and combine it.
2. Introduce half of the flour and start to mix with a spoon (a couple of minutes)
3. When the flour has absorbed, add salt and 1/4 of the flour. Mix 2-3 minutes.
4. Add Olive oil (at this stage the dough should be still soft)
5. Put the rest of the flour on the bench and remove the dough from the bowl by tipping upside down on the bench.
6. Start kneading the dough by hands.
7. Use the remaining flour to finish kneading the dough (this step should last around 5min)
8. Let the dough rest for 10 minutes in the bowl, cover with cling wrap.
9. Fold the dough (using the technic shown in the video) to give a stronger structure to the mass.
10. For the pizza in the tray, set aside to proof 2 hours minimum (until doubled in size) in the bowl covered with cling wrap.
11. For the pizza in the pan portion it in 3 balls (using the technic shown in the video) and let it proof for minimum 2 hours in a tray or on the bench using the cling wrap.  
*(Tip, if the cling wrap touches the dough sprinkle a bit of flour on top the pizza balls.)*

# INGREDIENTS

## TOMATO BASE

1 tin peeled Tomato (400g)

Pinch of salt

4 Basil leaf

2 tbs Olive Oil

## METHOD

1. Put 1 tin peeled tomatoes in a medium bowl.
2. Crush tomatoes by hand to mix ingredients.
3. Season to taste with salt, basil and olive oil.

## STRETCHING (IN TRAY)

1. Spread 2tbsp olive oil into a tray, make sure you cover the edges as well.
2. Turn the bowl with the dough upside down and pour straight into the tray.
3. Add 2tbsp olive oil onto the dough and spread it all over.
4. Stretch the dough (like shown in the video)
5. Cover the tray with cling wrap.
6. Let it proof for at least 2 hours (the longer we leave it the lighter and more digestible it will be) up to 5 hours (based also on your room temperature)

## STRETCHING (IN PAN)

1. Using the technic shown in the video.

## COOKING (IN THE TRAY)

1. Pre heat oven grill to 240C (30mins prior to cooking)
2. Put your tomato base sauce on top of the dough leaving 1 cm around the edges.
3. Place the tray on the bottom shelf of your oven.
4. Leave for 10minutes or until base of the dough is golden and the crust starts to colour.
5. Remove tray from oven, add your pizza toppings.
6. Return tray to middle shelf of the oven. Cook until the cheese has melted, and crust is golden.

## COOKING IN THE PAN

1. Pre heat oven grill (maximum heat)
2. Put a pan on the stove on a medium heat
3. Stretch the dough and place it into the pan. (the smaller the pan the thicker the base)
4. Spread the tomato base on top of the dough leaving 1 cm around the edges.  
Cover with a lid.
5. Leave in pan for roughly 5 minutes or until the base turns golden and the crust starting to colour as well.
6. Remove pan from heat. Add your favourite toppings starting from the cheese.  
Put pan in the oven as close to the grill elements as possible.
7. The Pizza will be ready when the crust is golden or brown colour.

*Enjoy your pizza!*

