

# Sicilian Style Pizza Dough

Amount	Measure	Ingredient - Preparation Method
4	cups	all-purpose flour
1 1/2	cups	warm water
1 1/2	tablespoons	active dry yeast
1	tablespoon	extra virgin olive oil
1	teaspoon	sugar
1 1/2	teaspoons	salt

Place flour, water, yeast, olive oil, and sugar in bowl of stand mixer. Using dough hook, mix on low to combine about 1 minute.

Turn off mixer and let dough rest for 10 minutes. Add the salt and 1 or 2 teaspoons of cool water if dry. Knead on medium speed for about 5 minutes, until smooth and supple.

Pour a teaspoon of olive oil into a medium bowl. Shape the dough into a ball and place in bowl. Turn to coat. Cover with plastic wrap and let rise in refrigerator for 12-72 hours. Rest at least 2 hours at room temperature before using.

Oil pan with 2 tablespoons of olive oil. Place dough in center and pat down. Bring up sides to form a little wall.

Yield: "1 18x12 inch"