

## [Jessica Nguyen's Pizza Dough Recipe](#)

**Makes** 4 pizza bases, **Ingredients** 7, **Cooking Time** 45 minutes, plus 4 hours resting time, **Skill Level** Easy

### Ingredients

- 300g of Pizza flour or plain flour, sifted
- 300g of Tip 00 flour, salted
- 400ml of warm water (approx. 37 degrees, body temp)
- 20g salt
- 1 teaspoon of honey
- 6g yeast, I use dry yeast
- 10g olive oil

### Method

1. Dissolve your honey into your bowl of warm water and then stir in your yeast and olive oil. Allow your yeast mixture to activate for 10 minutes. You should see bubbles and a frothy creaminess develop on the top.
2. Whilst waiting for your yeast mixture to activate, combine your dry ingredients. Sift your two flours into a large bowl and mix in the salt with your hands.
3. Now pour your yeast mixture into your bowl of dry ingredients and using your hands, mix to combine into a rough ball using your hands. Place the ball back into your bowl, cover with a tea towel and rest for 15 minutes.
4. After 15 minutes, start kneading your dough on a floured bench top for about 5 minutes or until the dough becomes smooth.
5. Using a knife or bench scraper, cut your dough into 4 equal sections. Take one piece at a time and roll it into a ball. Fold the edges into the centre and cup the ends around the chopping board for a perfectly smooth ball.
6. Roll the remaining three sections into balls, and place on a floured tray covered with a tea towel to rise for 4 hours or until it has doubled in size.
7. Once the dough has rested, and you're ready to cook pizzas, take your dough and using your fingers flatten it down your floured bench top.
8. Then stretch the dough over your knuckles and fingers so that it is as thin as possible, almost as though you can see through it.
9. Now add your desired toppings to your pizza base in your preferred order.
10. To cook:
  1. **In a Gozney or Ooni Pizza Oven-** Preheat the oven to 400 degrees celsius. Using a well floured pizza peel, place your pizza onto the peel and slide the pizza into the oven. Allow the pizza edge closest to the flames to puff up and golden for 30 seconds and then use the peel to pull out and pivot the pizza every 15-20 seconds so that all sections of the pizza and crust cook evenly. Take out once the pizza is fully cooked (cheese has melted and the crust is fully puffed up) which should be approx 90 seconds.
  2. **In your oven or weber with a pizza stone-** Preheat your oven/weber to the highest setting for 20 minutes. Place a pizza stone into the oven/weber to heat up. Place your pizza onto the stone using a pizza peel, close the lid or oven door and cook for about 10 minutes until the dough and toppings are fully cooked.



See link: [Jessica Nguyen's Pizza Dough Recipe](#)