

Homemade FAVOURITES

PizzaExpress Dough Balls

Prep time: 1 hour Cooking time: 6 mins

Makes: 2 portions



Ingredients:

- 150ml warm water - roughly 27 degrees
- 1 tsp of sugar
- 15g fresh yeast or 2 level tsp of dry yeast
- 225g of plain flour (plus extra for working)
- 1.5 tsp of salt
- 2 tbsp extra virgin olive oil
- 4 tsp of butter
- 1/2 tsp of chopped garlic

Method:

1. Add the sugar and crumble the fresh yeast into warm water.
2. Allow the mixture to stand for 10-15 minutes in a warm place (we find a windowsill on a sunny day works best) until froth develops on the surface.
3. Sift the flour and salt into a large mixing bowl, make a well in the middle and pour in the yeast mixture and olive oil.
4. Lightly flour your hands, and slowly mix the ingredients together until they bind.
5. Generously dust your surface with flour.
6. Throw down the dough and begin kneading for 10 minutes until smooth, silky and soft.
7. Leave dough to rest until soft to the touch but not too springy - about 15 mins.
8. Preheat oven to 230°C.
9. Then, it's ready to roll. Roll dough into one long 1.2m tube. Chop into 16 chunks and place in an oven proof pan.
10. Leave Dough Balls to rest in pan for 30 mins then bake in the oven for 6 minutes until golden.
11. Now for the garlic butter. Mix 4 heaped teaspoons of butter with 1/2 teaspoon of chopped garlic.

Serve. Eat. Enjoy.... and share with us @pizzaexpress.

