

## 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)

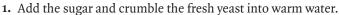
1.5 tsp of salt

2 tbsp extra virgin olive oil

4 tsp of butter

1/2 tsp of chopped garlic





- 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.

