



PizzaExpress Dough Balls

Prep time: 1 hour Cooking time: 6 mins

Makes: 4 portions

Ask an adult for help. It's safer and more fun, together.



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 and 1/2 tsp of salt
- 2 tbsp extra virgin olive oil (plus a little for drizzling)
- 4 tsp of butter
- 1/2 tsp of chopped garlic
- Cucumber and tomato (or any salad you have)



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.



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