



Mama Giacomini's

Secret Dough Recipe

1 package of active dry yeast
1 cup of warm water
1/2 teaspoon of salt
2 teaspoons of olive oil
3 ½ cups of all-purpose flour
2 tablespoons of cornmeal or flour

1. In a bowl, dissolve the yeast in the warm water.
2. Add the salt, olive oil and 3 cups of flour.
3. Mix for 2 - 3 minutes.
4. If needed, sprinkle the remaining flour on the dough.
5. Knead for another 2 - 3 minutes.
6. Place the dough in a greased bowl, cover, let rise until doubled in size (about 1 hour).
7. Once the dough has doubled in size, cut the dough into 4 equally sized sections. Roll into balls.
8. Lightly coat 4 pizza pans with olive oil and sprinkle with cornmeal or flour. Remove excess.
9. Place 1 ball per pan and press dough across the pan until it is about 1/8" thick and 10" wide. Keep it thin!!
10. Add desired toppings

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