

Maine Arts Camp

SPECIALTY WEEK 2012

Recipe Name: Pizza dough

Chef: Charles Limoggio C.E.C.

Preparation Time: 10 minutes + resting time

Servings: 8

Yield: 1 pizza dough ball

Quantity	Unit	Ingredient Name	Prep Notes
5 3/4	cups	All-purpose flour	
1 1/2	tsp	Kosher salt	
1	package	Rapid Rise yeast	
2	Cups	Water	
1/4	cup	Olive oil	

Procedure:

- 1 Combine 5 cups flour, salt and yeast in mixing bowl. Heat water and olive oil to 125° to 130°F. Add to dry ingredients; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Beat 2 minutes at high speed, scraping bowl occasionally. With spoon, stir in enough additional flour to make soft dough.
- 2 Knead on lightly floured surface until smooth and elastic, about 4 to 6 minutes. Divide into 3 equal size dough balls. Cover; let rest 10 minutes (20 minutes for Active Dry Yeast). Shape and bake according to selected recipe.