



# EARTHFIRE

## PIZZA

## OUR PIZZA DOUGH RECIPE

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### INGREDIENTS

1kg white bread flour

2 tsp dry yeast

4 tsp salt

2 cup water

4 tbsp olive oil

**Makes 8-10 bases**

### METHOD

- Mix all dry ingredients together.
- Add water gradually and mix until all incorporated.
- Add oil only once all the flour is wet.
- Knead until gluten is developed (+/- 5 minutes).  
Add more water if required.
- Put into a lightly oiled container, cover with plastic and allow to prove for approx 1.5 hours.
- Punch down and let rise for a further 60 min (your dough should double in size).
- Punch down again, your dough is now ready.
- Divide the dough into 10 balls and roll out as required.
- Remember to flour the surface very well whilst rolling out your dough.

### HOW TO ROLL THE BASES

- Make sure that your surface is clean and well-floured.
- Take a fist size ball and flour it well.
- Use a rolling pin to roll out the base in different directions, turning and flouring frequently aiming for a circular shape.

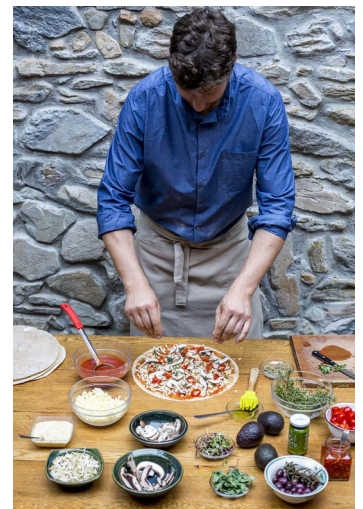
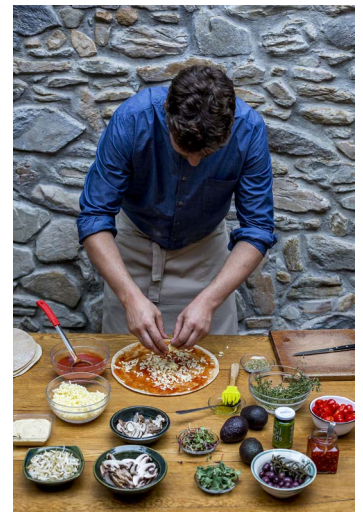




# EARTHFIRE PIZZA

## THE EARTHFIRE PIZZA WAY

- Take a spoon of garlic olive oil and brush it onto the pizza base with a basting brush.
- Take a ladle full of tomato base, and spread evenly over base.
- Take a handful or two of grated mozzarella cheese and spread evenly on base.
- Add toppings, we suggest not more than 3 or 4.
- Sprinkle fresh or dried herbs on top.
- Now it's ready to be cooked in your pizza oven!



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