



Recipes by Peter

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## NO KNEAD PIZZA DOUGH

### Equipment Needed:

A medium size bowl. Some simple kitchen utensils. A Dutch Oven. A regular oven. Oven Mitts.

### Ingredients:

14 OZ Tap Water

1 1/2 Teaspoons of Package Yeast (Bread machine yeast or rapid rise yeast) \*\*

1 Teaspoon of Salt (I use Sea Salt)

1 Teaspoon of Italian Seasoning

1 Tablespoons of Good Olive Oil

3 1/2 Cups of Bread Flour

### Preparing the Dough

Pour the 14 OZ water into the bowl.

Sprinkle 1 1/2 teaspoons of yeast into the bowl on top of the water. The dough will need to rise 1 1/2 hours.

Sprinkle 1 Teaspoon of Salt into the bowl.

Sprinkle 1 Teaspoon of Italian Seasoning into the bowl.

Add 1 Tablespoons of Good Olive Oil

Mix all ingredients well with a whisk.

Put the 3 1/2 Cups of bread flour into the bowl. Be sure to scoop and then level off the measuring cup.

Using the stick end of a spatula stir the flour into the water mixture to hydrate the flour.

Continue to mix the dough until the dough forms a shaggy ball.

Using the spatula, reach under the dough to bring the dough on top of itself and press down. Do this four times as you turn the bowl. This helps to mix the dough a bit better.

Cover the bowl with plastic wrap and let the bread proof for 1 ½ - 2 hours on the counter.

The dough will make 3 - 11" pizzas or 2 - 16" pizzas.

The baking time will depend on the type of pizzas you are making and the temperature of the oven.

Have any questions? Email me at: Peter [cookingwithpeterok@gmail.com](mailto:cookingwithpeterok@gmail.com)