



Nonna's Pizza Dough Recipe

Ingredients | Makes 2

- ½ tsp white sugar
- ½ cup tepid water
- 2 tsp active dry yeast
- 1 ¼ cup all purpose flour
- ½ tsp salt
- 1 tbsp olive oil

Instructions

1. Dissolve sugar in tepid water.
2. Sprinkle over yeast and leave for 10 min or until frothy.
3. Place 1 cup flour and salt in a bowl.
4. Mix in yeast mixture + olive oil and form stiff dough...Add more flour "IF" necessary.
5. Knead dough until smooth and elastic.
6. Place in a greased bowl, turn dough over, glad wrap bowl and set aside in warm place for 30 min or until dough has doubled in size.
7. Use your fist to punch dough down. On a lightly floured surface, cut into 2 portions and knead until smooth and flatten to desired thickness.

Using your Gusto Cordierite Pizza Stone

1. **Preheat Properly:** Place the pizza stone in a cold oven. Preheat the oven to 230–260°C for at least 30 minutes before use.
2. **Dust with Flour or Cornmeal:** Lightly dust the stone with flour or cornmeal to prevent sticking.
3. **Transfer Pizza:** Use your pizza peel or baking sheet to place your pizza onto the hot stone carefully.
4. **Bake to Perfection:** Cook your pizza until the crust is golden and crispy. Avoid opening the oven frequently to maintain heat.
5. **Oven to Table:** Transfer pizza carefully from the hot stone to your pizza peel, ready to cut.
6. **Cool Before Cleaning:** Let the stone cool completely before cleaning.
7. **Cleaning Tips:** Never use soap; simply scrape off residue with a spatula, rinse and wipe with warm water. Air dry thoroughly before storing.

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