

SHOPPING LIST

- 300 g Flour
- 3 c Warm Water
- 1 Tbsp +3/4 Tsp Salt
- 1/2 Tsp Yeast



FEED THE MASS

PIZZA DOUGH

4 PIZZAS

LETS START COOKING

1. Mix water and flour together in a large container with lid until flour is hydrated. Cover and rest for 20 minutes.
2. Add salt and yeast, fold into the dough. Let it rest for 20 minutes.
3. Fold dough in container. Rest again for 20 minutes. Repeat process 3 times, rest for 30 minutes.
4. Pour out dough onto a floured surface, portion into quarters. Roll out and make pizza!



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