

CICCIO'S SIMPLE PIZZA DOUGH

Sorry for my english :)

This is a basic recipe to start and get confidence. Post your results to IG or FB and tag @roccella.melbourne.

Get in contact with me via our socials if you've got any questions.

What You Need

1 kg flour 00
Water ~ 580-650gr
Yeast ~ 5gr fresh or 2gr dry
Fine Salt ~ 30gr



What You Do

Mixing

1. All the water and half of the flour (if you use fresh yeast dissolve it in the water, if dry yeast put it together with the flour)
2. Mix it until it become a smooth cream and without lumps and add the rest of the flour
3. Add the salt
4. Continue mixing until becomes elastic, soft and smooth
5. Mould the dough into 200-300gr balls and allow to rest for 16hrs min. If you're in a hurry ok but this is the best option

Cooking

Wood Fired Oven ~ preheat to 350-400 degrees before cooking
Home Oven ~ preheat to 250-280 degrees

1. You can either preheat a stone base and slide the topped pizza on that to give the closest result to wood fired. Otherwise, if you are using a pizza tray, stretch the dough onto it and allow it to proof for 30mins.
2. Top your pizza with everything except the mozzarella and place in the oven for 3-4mins.
3. Remove the pizza and add the mozzarella for the last 3-4mins.
4. Remove the pizza, take a photo, upload to IG or FB, tag us, slice and enjoy.

Roccella

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