Perfect Pizza Dough - Easy and Authentic Recipe ??

Marcel · 11/03/2025



Prep Time

15 Min

Dificult

Easy

Servings

2

Description

This easy and authentic pizza dough recipe creates a light, crispy crust with the perfect chew. Simple ingredients, foolproof method—perfect for homemade pizza!

Ingredients

- 3 ½ cups (450g) all-purpose flour or bread flour
- 1 ¼ cups (300ml) warm water (not too hot)
- 2 ¼ tsp (1 packet) active dry yeast (or 7g instant yeast)
- 1 tsp sugar
- 1 ½ tsp salt
- 2 tbsp olive oil

Instructions

1. In a small bowl, mix warm water, sugar, and yeast.
2. Let it sit for 5-10 minutes until it becomes foamy. (If it doesn't foam, the yeast may be inactive.)
3. In a large bowl, combine flour and salt.
4. Add the yeast mixture and olive oil to the flour.
5. Mix with a wooden spoon or your hands until a dough forms.
6. Transfer the dough to a floured surface and knead for 8-10 minutes until smooth and elastic.
7. If sticky, add a little flour; if too dry, add a teaspoon of water.
8. Place the dough in a lightly oiled bowl and cover with a damp towel.
9. Let it rise in a warm place for 1-2 hours, or until doubled in size.
10. Preheat your oven to 475°F (245°C). If using a pizza stone, place it in the oven while preheating.
11. Punch down the dough and divide it into 2-4 pieces.
12. Roll out each piece into a pizza shape, about ¼-inch (0.5cm) thick.
13. Add your favorite toppings.
14. Bake for 10-15 minutes until golden brown and crispy.
15. Remove from the oven, let cool slightly, and enjoy your homemade pizza!