

Pizza Hamuru

Perfect homemade pizza dough recipe. Easy step-by-step guide for crispy outside, soft inside pizza base. Make authentic Italian pizza at home!

300	300	4	Medium
HAZIRLIK DK	TOPLAM DK	PORSIYON	ZORLUK

Pizza Hamuru

Malzemeler

- 1 kg flour
- 1 pack yeast
- 1 tbsp granulated sugar
- 1 tbsp salt
- 4 tbsp olive oil
- 1 egg
- 650 ml water

Yapılış

- Activate the yeast**

Combine 1 pack of yeast with 1 tablespoon of sugar in a small bowl. Add 650ml of lukewarm water (around 37°C/98°F - it should feel barely warm to your wrist) and stir until dissolved. Let stand for 5-10 minutes until the mixture becomes foamy and bubbles on top.
- Add 4 tablespoons of olive oil, 1 egg, and 1 tablespoon of salt to the foamy yeast mixture. Stir until well combined.**
- Make the dough**

Add 1kg of flour gradually while stirring with a wooden spoon or your hands, mixing until a shaggy dough forms that pulls away from the sides of the bowl.
- Turn the dough onto a lightly floured surface and knead for 8-10 minutes until the dough becomes smooth, elastic, and springs back when poked gently. Add small amounts of flour if the dough sticks to your hands.**
- First rise**

Place the dough in a lightly oiled large bowl, turning it once to coat all sides with oil. Cover tightly with plastic wrap and let rise at room temperature for 30 minutes until slightly puffed.
- Divide and shape**

Turn the dough onto a lightly floured surface and divide into 6 equal portions using a bench scraper or knife. Shape each portion into a smooth ball by tucking the edges underneath.
- Final rise**

Place the dough balls on a floured baking sheet, spacing them 2 inches apart. Cover loosely with plastic wrap and let rise at room temperature for 4 hours until doubled in size and very soft to the touch.

- 8 Use the dough immediately for pizza making, or store covered in the refrigerator for up to 3 days. Bring to room temperature for 30 minutes before rolling if using chilled dough.

?puçlar?

Always use instant yeast for the most reliable results - it doesn't need to be proofed and can be mixed directly with the dry ingredients.

Add flour gradually while mixing to prevent the dough from becoming too dry or dense.

Use lukewarm liquids (around 100°F) to activate yeast properly - too hot will kill it, too cold will slow fermentation significantly.

The longer you let the dough rest, the more flavorful your pizza will be. If time allows, refrigerate for 5-8 hours or overnight for best results.

Avoid over-kneading as this can make the dough tough and difficult to stretch properly.

Poke holes in the dough with a fork before adding toppings to prevent large bubbles from forming during baking.

Don't add too much flour to your work surface when rolling - excess flour can make the crust dry and tough.

Pre-bake the dough for 5-6 minutes before adding toppings for a crispier base that won't get soggy.