

Cold Ferment Dough Recipe

Ingredients (Makes 8 Medium Pizzas)

- 800g Plain flour
- 200g Semolina (Can be substituted with flour)
- 4 tsp salt
- 2 tsp instant yeast
- 4 tsp sugar
- 650ml water
- 2 tsp dried Oregano (Optional)

Cooking Directions

1. Mix all ingredients in mixer until no dry flour remains
2. Rest for 10 minutes
3. Mix further on low speed for 10 minutes
4. Cover and refrigerate for around 60 hours, up to 3 days.
5. Divide into 8 portions and rest in room temp for 2 hours