

Pizza Base/Flatbread for Barbeque

Ingredients:

Strong Flour	1.000kg
Salt	0.015kg
Sugar	0.010kg
Olive Oil	0.050kg
Yeast	0.010kg
Water	0.600kg

Method:

- Mix all ingredients together until a well-developed dough is formed
- Cover and leave for 40 minutes
- Place in fridge overnight
- Process for flatbread/pizza

