



## Deep Sheet Pizza (dough only)

Cooking Time: 90 minutes (Over 2 days) | Servings: 2 sheet pizza's

### INGREDIENTS:

#### Dough:

- 2 1/2 cups warm'ish tap water
- 2 teaspoons honey
- 1 sachet yeast (2 1/4tsp OR 7g)
- 5 cups plain flour or bread flour
- 1 tablespoon salt

### METHOD:

#### DAY ONE:

1. Whisk warm water, yeast, and honey in a deep bowl.
2. Mix in flour and salt until it forms a shaggy dough. Do not worry about over working the dough or it being perfect, it will come together overnight.
3. Cover bowl with cling wrap and place in the fridge overnight.

#### DAY TWO:

1. Oil two 24cm X 33cm deep sided sheet pans OR one large deep sheet pan with olive oil.
2. If using two pans, divide dough into two and place into oiled sheet pans (or place the whole dough into one large sheet pan). Drizzle some oil on the dough and try and spread the dough in pan with your fingertips (it will not be the most pliable at this stage).
3. Cover pans with cling wrap again and let it sit out on the countertop for a further 45-60 minutes for their second nap.
4. In the meantime prep your sauce and toppings while you wait. Pre heat oven at 230C.
5. Uncover cling wrap from dough, spread dough so that the sheet pan is covered. Add your toppings of choice.
6. Bake uncovered on the middle rack for 35-45minutes.
7. Let pizza cool slightly
8. Remove from pan.
9. Cut into desired portions and enjoy