



# PIZZA DOUGH

## PREP TIME

2-3 HOURS

## COOK TIME

10 MINUTES

## YIELDS

FOUR 10" PIZZAS

## VEGETARIAN

## DAIRY-FREE

## TOMATINA®

*fresh italian*

- Sauces made from scratch
- Recipes inspired by the seasons
- Fresh-baked breads
- Desserts made daily

## TOMATINA®

### FROM YOUR KITCHEN

- 2 cups lukewarm water
- 2 tablespoons fresh yeast OR  
1 tablespoon dried yeast
- 5½ cups all-purpose flour,  
divided, plus 1 cup for dusting
- 1 tablespoon kosher salt
- 3 tablespoons extra-virgin  
olive oil, plus some for brushing



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## PIZZA DOUGH

*Best prepared a day in advance.*

1. In a stand mixer with wire whip, combine **water**, **yeast**, and 2 cups of **all-purpose flour**. Allow mixture to rest 20 minutes. *You may also use a large mixing bowl.*
2. Attach the hook to the mixer. Add **salt**, **olive oil**, and 3½ cups **flour** to the mixture. Mix on medium-low until dough comes together (dough will be sticky), no longer than 5 minutes. *You may also use a wooden spoon for blending.*
3. Turn out onto **lightly floured** surface and work dough with your hands, pressing down and reshaping until dough is no longer sticky and ball can be formed. Transfer the dough to another **lightly floured** surface and sprinkle it with more **flour**.
4. Divide into four 10-ounce portions. Using both hands, shape portions into round balls and transfer to small, **lightly floured** sheet pan. Brush lightly with olive oil. Cover with plastic wrap and refrigerate 1-2 hours.
5. Remove dough from refrigerator 30 minutes in advance. Place dough on **lightly floured** pizza pan or stone. Knead into desired shape and thickness and dress with your favorite **toppings**.
6. Bake at 550° for 5 minutes; rotate and bake another 5 minutes.

*Make Tomatina's famous pizza at home!*