

## Neapolitan Pizza Dough



### From the Sensenig's Recipe Book

#### Ingredients

1 1/2 cups warm water (105-115°)  
1 tsp dry yeast  
3 cups all-purpose flower  
1 cup cake flour  
1 Tbsp sea salt

#### Preparation

Mix water and yeast let proof for 8 min  
Combine with flour and salt and knead 30 minutes (yes 30 min)  
Put in greased bowl, cover with plastic, put in a warm spot and let rise 4 hours.  
punch down and divide into 4 pieces, wrap each in plastic wrap and let rise another 2-4 hours  
Shape into pizza shape and bake on a stone in a 550° oven.

I like to top with chopped roma tomatoes, mozzarella thinly sliced, a little virgin olive oil, and then fresh basil when it comes out of the oven (Traditional Margherita Style)

#### Notes:

Slow process, but the best pizza dough recipe I have ever made at home. Worth the effort.

#### Source: