Pizza Dough- large batch

Serves: makes 4-6 large pizzas, depending on crust thickness

Equipment:	Ingredients:
Measuring spoons	400ml warm water
Electronic scales	1 sachet of yeast (7g)
Fork	2 teaspoons sugar
Small jug	700g baker's flour
Medium mixing bowl	1 heaped teaspoon salt
Gladwrap	4 tablespoons olive oil
Kitchen Aid with dough hook	
Scraper	
4 large baking trays	
Rolling pins	
Pizza cutter	

What to do:

1. Put sugar and yeast into a jug along with the warm (not hot) water. Stir until combined and set aside until frothy.
2. Add olive oil to the liquid and stir.
3. Measure flour and salt into the bowl of the Kitchen Aid. Make a well in the centre and pour the liquid in.
4. Knead using the dough hook for about 5 minutes, then knead for a few minutes by hand until the dough is elastic and smooth.
5. Set aside in an oiled bowl for 1-1 ½ hours until doubled in size. The dough can also be proved (left to rise) for up to a day in the fridge. We will be baking our pizzas today with dough that has been made by a previous group and then refrigerated.
6. When risen, punch down the dough and divide into 4 pieces. Shape the pieces into smooth balls. Set aside to rest for about 20 minutes.
7. Using the rolling pin, shape each ball into a rectangle and place onto the baking trays. It may be easier to roll the dough on some baking paper, the transfer to a tray.
8. Assemble the pizza with the desired toppings and bake on the second bottom shelf of the oven at 220°C, Baker's function for 10-15 minutes, until golden and crispy.
9. Cut each pizza into 10-12 pieces, depending on the number of diners you need to feed.