



Italian Feather Bread Pizza Dough

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

6

Description

This recipe came from my nonna who immigrated from Italy at 40 and members of my family have been making it for years It is the best I hope you enjoy it My fiance said I should sell it Lol

Ingredients

- - 1 $\frac{3}{4}$ cups hot water - 3 tablespoons olive oil
- or more to taste - 2 tablespoons quick-rise yeast - 1 tablespoon white sugar - 1 teaspoon salt - 3 cups all-purpose flour
- plus more as needed

Instructions

1. Beat water
2. olive oil
3. yeast
4. sugar
5. and salt together with an electric mixer until evenly combined
6. about 2 minutes. Add flour
7. 1 cup at a time
8. stirring with a wooden spoon after each addition
9. until dough almost comes away from the sides of the bowl. Knead the dough with your hands until soft and smooth. Lightly oil a bowl and place dough in the bowl
10. flipping to coat all of the dough. Let dough rest for 5 to 10 minutes. Cook's Notes: Water should be hot-to-the-touch on your wrist before mixing into dough. I have let the dough rise much longer than 5 to 10 minutes and just punch it down when I am ready to use it. To bake
11. preheat oven to 400 degrees F (200 degrees C). Roll dough onto a baking sheet or pizza stone and add your favorite sauce and toppings. Bake pizza until dough is cooked through and cheese is melted
12. 20 to 25 minutes. I like to make pepper
13. mushroom
14. and bacon topping. Fry 1 green and 1 red bell pepper in olive oil until soft but still a little firm. Then fry the mushrooms until cooked. Fry bacon as well. Place peppers
15. alternating the colors
16. and mushrooms on top; finish with bacon.