



Neapolitan Pizza in the Bread Machine

Perfect for rolling out that thin crust pizza dough and pleasing the whole family

Ingredients

- 375 g wheat berries, hard
- 50 g wheat berries, Khorasan (Kamut)
- 325 g water, cold
- 6 g yeast
- 10 g sea salt

Directions

1. Add flour and water to your bread machine. Knead for 15 minutes.
2. Add salt and yeast, and knead for another 15 minutes.
3. Let the dough rest until you are ready to use it.
4. Preheat oven to 450 F.
5. Roll or press the pizza dough to desired thickness, and top with your favorite sauce), cheese and toppings.
6. Bake on a baking stone or sheet pan for 12 minutes, or until your cheese is melted and the crust is golden
7. Enjoy!

Notes

