

# Maine Arts Camp

## Advanced Cooking Day 1

**Recipe Name:** Pizza/calzone dough

**Chef:** Charles Limoggio C.E.C.

**Preparation Time:**

**Servings:** 2 dough balls

**Yield:**

Quantity	Unit	Ingredient Name	Prep Notes
3	cups	All-purpose flour	
4	tablespoons	All-purpose flour	
2	teaspoon	sugar	
2	teaspoon	Instant yeast	
2	teaspoon	salt	
1 1/3	cup	Water-room temperature	70°F-90°F
1/4	cup	Olive oil	

**Procedure:**

1. Dissolve yeast and sugar in water. In a mixer bowl, combine flour & salt in mixer bowl, add water mixture and process with dough hook until just combined.
2. Place olive oil in a steel bowl
3. Place dough in and turn to coat. Cover tightly and rest on the counter until doubled in size, about 1 hour.

Note: Can easily be done with supermarket purchased pizza dough.

Pizza dough borrowed from *The Bread Bible* by Rose Levy Beranbaum