



Quick pizza dough

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

Quick and flavoursome: this dough can be prepared in no time, making it ideal for spontaneous pizza evenings.

Dough

- 700 g Manitoba flour (type 0)
- ½ cube of yeast (about 20 g), crumbled
- 2 tsp runny honey
- 450 ml water
- 20 g fleur de sel

Shaping

- Some Manitoba flour (type 0)
for shaping
- Some durum wheat semolina
or semolina for baking

Additional information

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