

## Pizza recipe

Let the fresh yeast warm to room temperature. Dissolve yeast in warm water, add 2 tablespoons of flour and sugar, mix and set aside for about 10 minutes to rise. Sift the flour into a bowl, mix with salt, make a recess in the center and pour the solution into them. Scoop the flour with a spoon inside and mix the ingredients for 2-3 minutes, adding more oil at the end. Put the combined ingredients on a dough dusted with flour. Knead for about 15 minutes until the dough is elastic and smooth. Take the dough out on the board and knead for a while. Put a thin layer of tomato sauce, cheese and your favorite additions. Wait about 15 minutes for the dough to rise, then bake it in a fully preheated oven. Next enjoy your Pizza.

