

# A Recipe From *tikkido*

## Neapolitan Pizza Dough

<https://tikkido.com/blog/Neapolitan-pizza-dough-recipe>

### Neapolitan Pizza Dough Ingredients

- 500 grams flour (preferably **Caputo 00 pizza flour**).
- 2 teaspoons salt (ideally fine grain sea salt)
- 1/2 teaspoon active dry yeast
- 325 grams warm water

### Bread Machine Instructions

1. Place all ingredients in bread machine and press the dough cycle button.
2. When the machine is finished, shape into four dough balls on a lightly floured surface.

### Electric Mixer Instructions

1. Put all of your water, yeast, and salt, and about 75% of the flour in your mixer bowl.
2. Mix for about two minutes on a low speed.
3. Cover bowl and let sit for 20 minutes.
4. Add remaining flour and knead with a dough hook for 6 minutes.
5. Cover again and let rise until doubled, about 90-120 minutes.
6. Form into four dough balls.

### By Hand Instructions

1. Put all of your water, yeast, and salt, and about 75% of the flour in a large bowl.
2. Mix with a wooden spoon until combined.
3. Cover bowl and let sit for 20 minutes.
4. Add remaining flour and knead by hand on a floured surface for 10 minutes.
5. Cover again and let rise until doubled, about 90-120 minutes.
6. Form into four dough balls.

