

That's what you need. Have you read it through?
OK, for two pizzas, here's what you do.



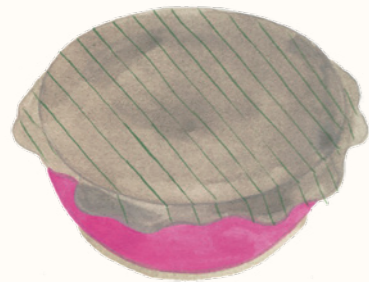
1 Add the yeast to the flour and mix.



2 Pour in the water and mix. Wait for 5 minutes. (Sing a song.)



3 Add the salt and oil, and mix it all for about 10 minutes.



4 Let it rest for 15 minutes, covered by a cloth. You can rest too—but no need to cover yourself with a cloth.



5 Put some flour on the pastry board and put the dough on it.



6 With the help of something flat, fold the dough from right to center, and rest for 10 minutes.



7 Fold from left to center, and rest for 10 minutes.



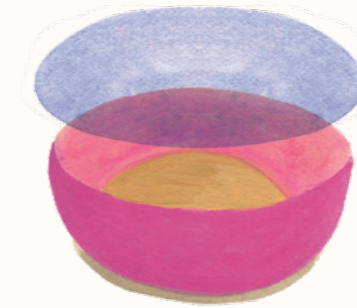
8 Top to center, rest for 10 minutes.



9 Bottom to center, rest for 10 minutes.



10 Phew, this is exhausting... Stop folding and resting! Take a deep breath, and make the dough into a ball, but don't kick or throw it!



11 Grease a bowl with oil, put the dough in, cover it with plastic wrap, and put it at the bottom of the fridge in the vegetable box (because it's not so cold there).



12 Now the dough needs a break. This is why: yeast needs time to make the dough huge and fluffy. If you used the dough right away, it would grow bigger and bigger in your tummy, and that would hurt.

TWO HOURS
close to a warm heater is the minimum for the yeast to start its work.

FOUR HOURS
is very good when you want a pizza for tonight's dinner.

22 HOURS
makes Charlotte's perfect restaurant-quality pizza dough.



13 The dough should have doubled in size.



14 Take the ball out of the bowl and separate it into two smaller balls.



15 Take one ball and put it on the baking tray, tapping it lightly with your fingertips to spread it out.