



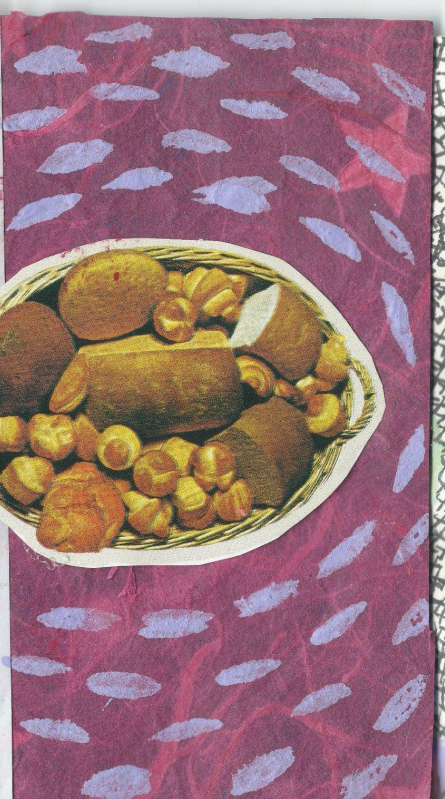
→ Pre-heat to 425°
 → @ around 300°:
 ① add dish of water on lower rack
 ② Put pot/dutch oven in to warm
 → once dough is ready put it in hot pot lined with parchment
 → cook for 25 min covered then 10 min uncovered

MIX!
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 (I use the Kitchenaid on level 2 for 6 mins)
 → Cover in (drizzle in a bit of olive oil)
 → After 2h add a little splash of flour & MIX!
 → leave it to rest uncovered for 30 more mins.
 → start the preheat @ 15 minutes

NOM NAME		ADDRESSE ADDRESS	
VENDU PAR SOLD BY	C.R. C.O.D.	CHARGE	RECU A/C ON ACCT

Ingredients:
 → instant yeast
 → AP flour
 → sugar
 → salt
 → warmish water

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Dough:
 3/4 tsp instant yeast
 2 tsp sugar
 salt
 280ml warmish water

olives / jalapenos / walnuts / etc...
 ... mix mix mix! (like 6 mins on lvl. 2)
 it'll be sticky but not too sticky