

Italian Pizza Dough

Yield: 6 min
Total Time: 195 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-pizza-dough-recipe-active-dry-yeast>

Ingredients:

- 1 2/3 cups warm water 110 to 115 degrees
- 1/2 teaspoon active dry yeast
- 4 cups flour Tipo "00"
- 2 teaspoons fine sea salt

Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 63 grams
3. Fat: 1 grams
4. Fiber: 3 grams
5. Protein: 8 grams
6. Sodium: 790 milligrams

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