Flat Breads / Pizza Dough

Breville Sous Chef Food Processor User Manual

Ingredients:

- 3 cups bread flour
- 1 tbsp. instant dried yeast
- 1 tbsp. sugar
- 1 ½ tsp salt (actual recipe called for 1 tbsp but it was salty)
- 1 tbsp olive oil
- 1 cup warm water

Directions:

1. Assemble food processor with spindle and S-Blade. Place dry ingredients in bowl and secure lid. With motor running, slowly add the water. Process until dough forms into a ball. Do not over process.
2. Carefully removed dough and knead on a lightly flour dusted surface to smooth. Place dough ball into a lightly oiled bowl, cover and rest in a warm place for 30 minutes or until doubled in size (mine took 1 hour). Turn dough into floured surface and punch down the dough to remove excess air then lightly knead.
3. Divide crust into 4 equal portions. Roll out into individual flat breads/pizza crust.