

Semi-work Pizza dough = 2 @

Pre-ferment

- 40g sandalwood starter
- 40g water (warm) 8hrs / overnight
- 40g bread flour

Pizza / dough

- 197g bread flour
- 25g wholemeal flour
- 126g warm water
- 7g salt
- 10g olive oil
- 120g pre-ferment

Mix All, wait 8hrs / shape roll into balls
place on tray with cling film for 2hrs
in a warm spot the make pizza shape
and cook