PANAGO PIZZA DOUGH RECIPE

Ingredients:

* 15ml [dry yeast](http://www.food.com/library/yeast-62)
* 300ml [warm water](http://www.food.com/library/water-459)
* 750ml [all-purpose flour](http://www.food.com/library/flour-64)
* 250ml whole wheat flour
* 5ml [sea salt](http://www.food.com/library/salt-359)
* 30ml [olive oil](http://www.food.com/library/olive-oil-495)
* 15ml [honey](http://www.food.com/library/honey-155)

Method:

* 1. In a medium bowl, combine the warm water (not too hot or you'll kill the yeast), honey and yeast until dissolved.
	2. Leave for 5 - 10 minutes unti lthe yeast activates and the mixture develops a layer of froth on the surface.
	3. In a large bowl, mix the sea salt and 2 types of flour and make a well in the center.
	4. Add the yeast and olive oil.
	5. Mix together , then use your hands until the dough comes together.(I did this step in my kitchenaid.).
	6. Tip the dough onoto a lightly floured surface and knead until th edoor is smooth, shiny and elastic (about 5 - 10 minutes) or allow the kitchenaid to do this.
	7. If the dough is too sticky or soft, add a little extra flour or if it's too dry and crumbly, add a little water.
	8. Shape the dough into a round ball and place in a large, oiled bowl.
	9. Cover with a damp cloth for roughly 45 minutes or until the dough doubles in size.
	10. Punch down the dough to remove the air and place it on a lightly floured work surface.
	11. Divide in 2 and shape each piece into round disks.
	12. Place the dough balls on a sheet of parchment.
	13. Cover with a light coating of oil and let them rise again, for about 20 minutes.
	14. Dough is now ready to add whatever toppings you like and cook.
	15. Bake in a 400 degree oven for approximately 10 minutes. Keeping an eye on it until the cheese browns and the crust looks done.

ENJOY!!!!