

## Dough Recipe for Margherita Pizza

### Ingredients:

4 cups all-purpose flour

1 ½ cups warm water

2 tsp kosher salt

1 tsp active dry yeast

1 tbsp olive oil

### Instructions:

1. **Activate Yeast:** In a small bowl, dissolve yeast in warm water. Let sit for 5–10 minutes until foamy.
2. **Mix Dough:** In a large bowl, combine flour and salt. Slowly stir in yeast mixture and olive oil until a dough forms.
3. **Knead & Shape:** Knead on a floured surface for 8–10 minutes. Divide into 2 balls.
4. **Cold Ferment:** Place dough balls in lightly oiled containers. Refrigerate in your **Monogram French-Door Refrigerator** for 24–72 hours for maximum flavor.