

## HAND STRETCH YOUR DOUGH BALL:



### STEP ONE:

Sprinkle flour on a dry, flat surface before placing your dough ball. Lightly dust the top of your dough ball with flour.



### STEP TWO:

Using your fingertips gently press the middle of the dough ball to create a donut shape with a one inch crust. Work your way around the middle with your fingers to flatten the base and form your crust.



Flip and repeat the process on the other side until the donut shaped base is about 5 inches in size.



**STEP THREE:**

Pick up your dough and place both hands inside so that the crust rests on the top of your knuckles. Then using your knuckles rotate the dough so that it begins to hang and stretch using its own weight and gravity. Keep rotating until you're happy with the size and shape of your base. Be careful not to overstretch the centre of your base, this will create a hole. If this happens don't worry, simply stretch some dough to form a flap and patch over the hole.

