



Crafting the perfect Pizza Dough Recipe Using 00 Flour, Whole Tomatoes, and Chimichurri is an art that begins with selecting the right ingredients. Using 00 flour, known for its finely ground texture, is essential for achieving the authentic, delicate crust that's the hallmark of [Italian pizzas](#). Combined with whole tomatoes' rich and robust flavours, this recipe creates a delightful base that sets the stage for creativity and flavour. Adding chimichurri gives a unique twist, infusing the dough with fresh, herbal notes that complement the traditional tomato sauce. This introduction will guide you through the process of making a pizza dough that balances tradition with innovative flavour, bringing the taste of Italy into your kitchen.

Why Choose 00 Flour for Authentic Italian Pizza Dough?

00 flour is a game changer in the world of pizza-making. Known for its ultrafine texture, 00 flour is the traditional choice for crafting genuine Italian pizza dough. But what makes it so unique? This flour provides a delicate, elastic consistency perfect for stretching thin without tearing, offering that signature chewiness to your crust.

Additionally, 00 flour has a lower gluten content than other flours, translating to a softer and more tender dough. For those who cherish the authenticity of Italian pizza, there's simply no substitute. By choosing 00 flour, you're laying down the foundation for a crispy and soft crust, a balance that's hard to perfect with regular all-purpose flour.

Lastly, the versatility of 00 flour extends beyond traditional pizza, making it ideal for various Italian dishes like pasta and focaccia. Its unique characteristics highlight the flavours of the toppings, ensuring that each bite you take is perfectly balanced.

The Role of Whole Tomatoes in an Authentic Pizza Recipe

Whole tomatoes are crucial in creating an authentic Italian pizza, as they provide the deep, rich flavours that form the backbone of the pizza's taste profile. Here's how to incorporate them effectively:

1. **Selecting the Tomatoes:** Choose high-quality, ripe whole tomatoes, preferably San Marzano, as they are known for their natural sweetness and low acidity. This ensures a balanced sauce without the need for additional sugar.
2. **Preparing the Tomatoes:** Gently peel and crush the tomatoes by hand or use a food



processor for a smoother texture. Be careful not to over-process, as maintaining some texture can add to the sauce's authenticity.

3. **Simmering the Sauce:** Place the crushed tomatoes into a pot over medium heat. Add a pinch of salt, a drizzle of olive oil, and fresh basil leaves to enhance the natural flavours. Allow the sauce to simmer gently, reducing to a thick consistency without becoming too dry.
4. **Tasting and Adjusting:** Taste the sauce once it has reduced and adjust the seasoning as necessary. The key is to complement the tomatoes' natural flavour without overwhelming it with additional spices.
5. **Applying to the Dough:** Once perfect, spread the sauce evenly over the prepared dough, ensuring a thin layer that covers the entire base. This provides a flavorful yet light covering that lets the dough and other toppings shine.

Using whole tomatoes, you can achieve a sauce bursting with authentic Italian flavours, balancing perfectly with the delicate pizza dough you've crafted.

Ultimate Pizza Dough Recipe Using 00 Flour, Whole Tomatoes, and Chimichurri

Creating the ultimate pizza dough involves carefully combining high-quality ingredients with precise techniques. Here are the steps to craft this exceptional pizza with a touch of chimichurri:

1. **Gather Ingredients:** Collect all necessary ingredients, including 00 flour, whole tomatoes, fresh basil, olive oil, dry yeast, sugar, salt, warm water, and chimichurri.
2. **Make the Dough:**
 - In a large mixing bowl, dissolve one teaspoon of sugar and one packet of dry yeast in one cup of warm water. Let it sit for about 5 minutes until it becomes frothy.
 - Add 3 cups of 00 flour and one teaspoon of salt into the yeast mixture. Mix until a dough forms.
 - Knead the dough on a floured surface for about 10 minutes until smooth and elastic.
 - Shape the dough into a ball and place it in a lightly oiled bowl. Cover it with a damp cloth and allow it to rise in a warm area until it doubles about 1-2 hours.
1. **Prepare the Sauce:** To create a rich tomato sauce, follow the steps in "The Role of Whole Tomatoes in an Authentic Pizza Recipe" section above.
2. **Add Chimichurri:**



- Prepare a fresh chimichurri sauce with parsley, cilantro, garlic, vinegar, olive oil, and chilli flakes as the dough rises. Ensure the chimichurri is finely chopped and well mixed.
- Once the dough has risen, punch it down and shape it again into a ball. Incorporate a few tablespoons of chimichurri into the dough by folding it in repeatedly until evenly distributed.

1. **Shaping and Preheating:**

- Preheat the oven to 475°F (245°C).
- Roll out the dough to your desired thickness on a lightly floured surface, remembering that the added chimichurri will contribute to flavour and colour.

1. **Assemble the Pizza:**

- Spread the prepared tomato sauce over the dough, ensuring an even thin layer.
- Add toppings of your choice, being careful not to overload the pizza to maintain a balanced flavour profile.

1. **Bake:**

- Transfer the pizza to a preheated baking stone or tray and bake for 10-12 minutes until the crust is golden brown and the cheese is bubbly.

1. **Serve and Enjoy:**

- Allow the pizza to cool for a few minutes before slicing. Enjoy your unique creation that combines authentic Italian techniques with a vibrant chimichurri twist.

This recipe brings an innovative flair to traditional pizza-making, delighting your taste buds with every bite.

Essential Ingredients for Pizza Dough with 00 Flour and Fresh Tomatoes

Crafting pizza dough with 00 flour and incorporating fresh tomatoes requires carefully selecting high-quality ingredients. Here's a straightforward guide to gathering these essentials:



1. **00 Flour:** This ultrafine flour is central to achieving a delicate and elastic dough. Measured by cups, you'll need approximately 3 cups for a single pizza recipe.
2. **Fresh Whole Tomatoes:** Select ripe and flavorful tomatoes; about 4 to 5 medium to large tomatoes will suffice for making a rich, fresh sauce.
3. **Active Dry Yeast:** A packet (or 2 1/4 teaspoons) is necessary to help the dough rise and develop its structure.
4. **Sugar:** A teaspoon of sugar will activate the yeast and contribute a subtle sweetness to balance the dough.
5. **Salt:** Use about one teaspoon to enhance the flavour of the dough.
6. **Warm Water:** Approximately 1 cup, heated to around 110°F (43°C), is needed for dissolving the yeast and binding the ingredients into a cohesive dough.
7. **Olive Oil:** 1-2 tablespoons will enrich the dough's flavour while providing moisture and a supple texture.
8. **Fresh Basil:** Optional, but adding a handful can enhance the sauce's aromatic qualities.
9. **Garlic (Optional):** A clove or two, minced, can be added to the sauce for extra depth of flavour.

By carefully selecting and preparing these ingredients, you lay the foundation for a pizza boasting a traditional yet fresh Italian flavour, ensuring each component sings harmoniously.

Step-by-Step Guide to Pizza Dough with 00 Flour and Fresh Yeast

Creating pizza dough with 00 flour and fresh yeast adds authenticity and texture to your pizza. Follow these steps to ensure a perfect base:

1. Dissolve Fresh Yeast:

- In a small bowl, crumble 1 oz (28 grams) of fresh yeast into 1 cup of lukewarm water.
- Stir gently until the yeast is fully dissolved, producing a smooth mixture ready for dough formation.

1. Form the Dough:

- Combine the yeast mixture in a large mixing bowl with 3 cups of 00 flour. Add one teaspoon of salt for taste.
- Mix until the ingredients are well combined and a dough forms.



1. **Kneading:**

- Transfer the dough onto a lightly floured surface and knead for 10-12 minutes.
- The goal is to create a smooth and elastic dough, which may require dusting more flour if the dough is too sticky.

1. **Rising:**

- Shape the dough into a ball and place it in a lightly oiled bowl. Cover with a damp cloth.
- Allow the dough to rise in a warm, draft-free area for 1 to 1.5 hours or until it has doubled.

1. **Shaping the Dough:**

- Punch down the risen dough to release any air bubbles.
- Transfer it back onto the floured surface and gently shape it into a ball.

1. **Prepping for Baking:**

- Roll out the dough to your desired thickness, considering how it will affect the pizza's final texture.
- Ensure it's shaped evenly for consistent baking.

By following this guide, you'll create a pizza dough full of flavour and texture, setting the perfect stage for your choice of toppings.

How to Make Easy Pizza Dough with 00 Flour and Whole Tomatoes

Creating an easy yet delicious pizza dough using 00 flour and whole tomatoes is straightforward with these simple steps:

1. **Gather Ingredients:**

- 3 cups of 00 flour
- One packet (or 2 1/4 teaspoons) of active dry yeast
- One teaspoon of sugar
- One teaspoon of salt
- 1 cup warm water (approximately 110°F or 43°C)
- One tablespoon of olive oil



1. **Prepare the Yeast Mixture:**

- In a large mixing bowl, dissolve the yeast and sugar in the warm water.
- Let it sit for about 5 minutes, making the yeast frothy.

1. **Form the Dough:**

- Gradually add the 00 flour and salt to the yeast mixture while stirring.
- Mix until a rough dough forms, then turn it onto a floured surface.

1. **Knead the Dough:**

- Knead the dough for 8-10 minutes until it is smooth and elastic.
- If the dough feels too sticky, sprinkle more flour as needed.

1. **First Rise:**

- Shape the dough into a ball and place it in a lightly oiled bowl, lightly coating the dough's surface with oil to prevent drying.
- Cover with a damp cloth and let it rise in a warm area until doubled in size, about 1 to 1.5 hours.

1. **Prepare the Tomato Sauce:**

- While the dough rises, prepare the sauce by chopping 4-5 whole tomatoes.
- Cook the tomatoes in a saucepan over medium heat until they break into a sauce, adding salt, olive oil, and optional basil for flavour.

1. **Shape the Dough:**

- Punch down the risen dough to remove excess air.
- Roll it out on a floured surface to your preferred thickness, ensuring evenness for cooking consistency.

1. **Assemble and Bake:**

- Preheat the oven to 475°F (245°C).
- Spread the homemade tomato sauce evenly over the dough, then add your desired toppings.
- Bake the assembled pizza on a baking stone or tray for 10-12 minutes until the crust is golden and the cheese is bubbly.

By following these steps, you'll enjoy an easy homemade pizza dough that perfectly



complements whole tomatoes' fresh, rich taste.

Overnight Pizza Dough Recipe: Enhanced Flavor with 00 Flour

For a more prosperous and more developed flavour in your pizza, try making overnight pizza dough using 00 flour. This longer fermentation process allows the dough to develop an irresistible complex taste and texture. Follow these steps to create the perfect overnight pizza dough:

1. Initial Dough Creation:

- In a large bowl, combine 3 cups of 00 flour, 1 teaspoon of salt, and 1/2 teaspoon of active dry yeast.
- Gradually add 1 ¼ cups of cold water while stirring with a wooden spoon until the dough forms a rough ball.

1. Kneading the Dough:

- Transfer the dough onto a lightly floured surface.
- Knead for about 5-7 minutes until it becomes smooth and slightly elastic.
- Add a little flour if the dough feels overly sticky.

1. First Rest:

- Shape the dough into a ball and place it in a lightly greased bowl, coating the surface with olive oil.
- Cover the bowl with plastic wrap and let it rest at room temperature for 12-18 hours. The dough should double in size and form bubbles on the surface.

1. Punching Down and Second Rest:

- Gently punch down the risen dough to release gas.
- Reshape it into a ball, return it to the bowl, and cover it again.
- Refrigerate for at least 4 or 72 hours, allowing for further flavour development.

1. Preparing to Bake:

- Remove the dough from the refrigerator and let it sit at room temperature for about 1 hour before baking.
- Preheat your oven to 475°F (245°C).



1. **Shaping the Dough for Pizza:**

- On a floured surface, roll out the dough to your preferred thickness, keeping in mind it will rise some more in the oven.
- Ensure the edges are slightly thicker for a traditional crust.

1. **Topping and Baking:**

- Add your favourite sauces, cheeses, and toppings.
- Bake in the preheated oven for 10-12 minutes or until the crust is golden and toppings are cooked to your liking.

Using this overnight method, your pizza dough will have a depth of flavour and a deliciously chewy texture that will impress.

Crafting the Ideal Pizza Base with 00 Flour and Whole Tomatoes

Creating a pizza base that is both delicious and sturdy enough to hold your favourite toppings is an art. Using 00 flour and whole tomatoes enhances not only the texture but also the flavour of your pizza. Here are the steps to crafting the ideal pizza base:

1. **Gather Essential Ingredients:**

- 2 cups of 00 flour
- 1 tsp of salt
- 1/2 cup of warm water
- 1 tsp of active dry yeast
- 1/2 tbsp olive oil

1. **Activate the Yeast:**

- In a small bowl, dissolve the yeast in warm water.
- Allow it to sit for about 5 minutes until it becomes frothy.

1. **Mix the Dough:**

- In a large bowl, combine the 00 flour and salt.
- Pour the yeast mixture and olive oil into the flour.
- Stir until a dough begins to form.



1. **Knead for Structure:**

- Turn the dough onto a floured surface.
- Knead for 8-10 minutes until the dough is smooth and elastic.

1. **Initial Proofing:**

- Shape the dough into a ball and place it in a lightly oiled bowl.
- Cover with a damp cloth and let it rise warmly for 1-1.5 hours until doubled in size.

1. **Prepare the Fresh Tomato Topping:**

- Chop 4 ripe whole tomatoes into small pieces.
- Cook them in a pan over medium heat with a pinch of salt and a splash of olive oil until a sauce forms.

1. **Shape and Prepare to Bake:**

- On a floured surface, shape the dough into your desired thickness for the base.
- Preheat the oven to 475°F (245°C).

1. **Assemble and Cook:**

- Spread the fresh tomato sauce over the dough evenly.
- Add toppings and bake for 10-12 minutes or until the crust is golden and crisp.

Following these steps, you'll achieve a pizza base with a perfect balance of crispiness and chewiness, enriched by the natural flavours of 00 flour and whole tomatoes.

Adding Chimichurri for a Unique Twist on Italian Pizza

Incorporating chimichurri into your pizza can elevate it with fresh, herbaceous flavour, adding a unique twist to the classic Italian dish. Chimichurri, a vibrant and zesty sauce from Argentina, pairs beautifully with traditional pizza's rich, savoury notes. Here's how you can integrate chimichurri into your pizza-making process:

1. **Prepare the Chimichurri Sauce:**

- In a bowl, combine 1 cup of chopped fresh parsley, 1 tablespoon of fresh oregano, 4 minced garlic cloves, and 1 finely chopped chilli.
- Add 1/4 cup of red wine vinegar and 1/2 cup of extra-virgin olive oil, mixing everything thoroughly.



- Season with salt and pepper to taste. Allow the mixture to sit for at least 30 minutes to let the flavours meld.

1. **Shape and Pre-Bake the Pizza Base:**

- Roll out your prepared pizza dough to your preferred thickness on a floured surface.
- Preheat the oven to 475°F (245°C).
- Place the rolled dough on a baking stone or tray and bake for 3-5 minutes until it begins to firm up.

1. **Assemble the Pizza with Chimichurri:**

- Remove the pre-baked crust from the oven and lightly brush it with olive oil.
- Spoon the chimichurri sauce evenly over the base, ensuring it is generously covered.

1. **Add Toppings and Final Bake:**

- Add your choice of toppings, such as mozzarella cheese, grilled vegetables, or slices of spicy sausage, which complement the chimichurri flavours.
- Return the pizza to the oven and bake for 10-12 minutes until the cheese is bubbly and the toppings are cooked.

1. **Finishing Touches:**

- Once baked, remove the pizza from the oven and drizzle a bit more chimichurri on top for an extra punch of flavour.
- Allow the pizza to cool for a few minutes before slicing and serving.

Including chimichurri adds a refreshing and savoury twist to the traditional pizza, creating a fusion of Argentine and Italian culinary delights.

Mastering Authentic Italian Pizza Dough with 00 Flour and Chimichurri

Achieving the perfect authentic Italian pizza dough requires attention to detail and high-quality ingredients. Combining 00 flour with a zesty chimichurri sauce creates a unique and flavorful base that honours Italian culinary traditions while introducing a new dimension. Follow these steps to master this recipe:

1. **Assemble What You Need:**



- 3 cups of 00 flour
- 1 cup of lukewarm water
- 1½ teaspoons of active dry yeast
- One teaspoon of salt
- One tablespoon of olive oil

1. **Bloom the Yeast:**

- Mix the yeast with lukewarm water in a small bowl.
- Let the mixture stand for about 5 minutes or until it turns frothy, indicating the yeast is active.

1. **Form the Dough:**

- In a large mixing bowl, combine 00 flour and salt.
- Add the yeast mixture and olive oil to the flour.
- Stir until the ingredients form a rough dough.

1. **Kneading for Texture:**

- Transfer the dough to a floured surface.
- Knead for about 8-10 minutes until smooth and elastic yet maintains some resistance.

1. **First Rise:**

- Shape the dough into a ball and place it in an oiled bowl.
- Cover with a damp cloth and allow it to rise in a warm area until it has doubled in volume, about 1-1.5 hours.

1. **Integrate Chimichurri Flavors:**

- Punch down the dough to release excess gas and fold in a tablespoon of prepared chimichurri, distributing it evenly.
- Allow the dough to rest for another 30 minutes for a second rise.

By following these steps, you combine the art of pizza dough making with the vibrant, herbaceous essence of chimichurri, leading to an authentic and innovative culinary experience.



Exploring the Benefits of Using 00 Flour in Pizza Dough

1. Enhanced Texture and Elasticity

Using 00 flour, which is finely milled, gives pizza dough a unique elasticity and softness. This characteristic is critical to achieving a pliable dough that stretches easily without tearing, allowing you to form a perfect base with a desirable chewiness.

1. Improved Flavor Development

The high-quality gluten content in 00 flour encourages extensive fermentation, which develops the dough's flavour over time. This slow fermentation process enhances the taste profile of the dough, giving it a subtle depth and complexity that complements various toppings.

1. Crispiness and Lightness

00 flour results in a crisp crust on the outside and light in texture. When baked at high temperatures, the dough forms air pockets that expand, creating a bubbly and airy crust that's wonderfully satisfying to bite into.

1. Consistency and Control

Because of its fine grain, 00 flour provides uniformity in dough-making. This consistency allows bakers to control the dough's properties better, which is crucial for achieving predictable and high-quality results every time.

1. Versatility for Various Styles

Though traditionally used for Neapolitan-style pizza, 00 flour's adaptability makes it suitable for various pizza styles, from thin-crust Roman pizzas to more substantial pan-baked versions, offering versatility to accommodate different culinary preferences.

By leveraging the advantages of 00 flour, you can refine your pizza-making technique, resulting in a dough that is authentic and delicious and enhanced by the flour's unique properties.



How to Make Fresh Chimichurri Sauce for Pizza Topping

Fresh chimichurri is the star of the show when paired with pizza. Follow these steps to make your own:

1. **Blend** a cup of parsley with three cloves of garlic, two tablespoons of red wine vinegar, one teaspoon of chilli flakes, and 1/2 cup of olive oil.
2. **Season** with salt and pepper to taste.
3. **Store** in an airtight container and refrigerate for up to a week.

This sauce is ideal for pizza and complements meats and vegetables, offering a versatile addition to your culinary repertoire.

Quick and Easy Pizza Dough Recipe with 00 Flour and Chimichurri

For those who want to whip up pizza dough swiftly without compromising on flavour, this simplified version of the recipe with 00 flour and chimichurri is perfect:

1. Gather Your Ingredients:

- 2 cups of 00 flour
- $\frac{3}{4}$ cup of lukewarm water
- One teaspoon of instant yeast
- $\frac{1}{2}$ teaspoon of salt
- Two tablespoons of olive oil
- One tablespoon of prepared chimichurri sauce

1. Prepare the Yeast:

- In a large bowl, combine the lukewarm water and instant yeast.
- Allow it to sit for about 2 minutes for the yeast to dissolve.

1. Mix the Dough:

- Add the flour, salt, and olive oil to the yeast mixture.
- Stir the mixture with a spoon until it forms a rough dough.



1. **Knead and Incorporate Chimichurri:**

- Transfer the dough to a lightly floured surface.
- Knead for 5-7 minutes, gradually adding the chimichurri sauce until the dough is smooth and elastic.

1. **First Rise:**

- Shape the dough into a ball and place it in a lightly oiled bowl.
- Cover with a damp cloth and let it rise in a warm place for 45 minutes to an hour or until it doubles in size.

1. **Use the Dough:**

- After the rise, punch down the dough to release any gases.
- It's ready to be rolled out and used as a base for your favourite pizza toppings.

This quick and easy approach ensures you get a delicious and aromatic pizza crust infused with the vibrant flavours of chimichurri, perfect for any pizza-making session.

Common Mistakes to Avoid When Using 00 Flour for Pizza Dough

Even seasoned home cooks can make mistakes. Avoid these common pitfalls to ensure consistent results:

- **Over-kneading** leads to tough dough. Stop once it's smooth and elastic.
- **Under-proofing** results in dense crusts. Allow enough time for a total rise.
- **Using too much flour** during rolling can dry the dough. Use sparingly and brush excess off.

By steering clear of these errors, you'll maintain the integrity of your dough and enhance the final product.

Final Tips for Serving the Best Pizza with 00 Flour, Whole Tomatoes, and Chimichurri

Elevate your pizza by following these final tips - the perfect complements to your perfectly prepared dough.



1. **Select Fresh Ingredients:**

- Use high-quality whole tomatoes for your sauce and toppings. The natural sweetness and acidity will enhance your pizza's flavour.
- Ensure your chimichurri is freshly made for vibrant colour and taste.

1. **Preheat Your Oven:**

- For the best results, preheat your oven to its maximum temperature at least 20-30 minutes before baking. This ensures the pizza crust cooks evenly and crisps up nicely.

1. **Spread Sauce Evenly:**

- When applying tomato sauce, start from the centre and work your way to the edges. Avoid overloading to prevent a soggy crust.

1. **Balance Toppings:**

- Layer toppings sparingly. Begin with a light layer of cheese, then add slices of fresh tomatoes, with a drizzle of chimichurri spiralled on top. This balance ensures each flavour shines through without overpowering the others.

1. **Monitor Cooking Time:**

- Keep a close eye on your pizza as it bakes. The high heat can cause toppings to burn quickly if left unattended, so aim for a lush golden-brown crust.

1. **Rest Before Cutting:**

- Allow the pizza to rest for a few minutes once out of the oven. This helps the cheese set slightly, making it easier to slice cleanly.

You'll craft an unforgettable pizza experience by implementing these steps, showcasing the harmonious blend of 00 flour, ripe tomatoes, and aromatic chimichurri.

Conclusion

Creating the perfect pizza is an art and a science, especially when using specialized ingredients like 00 flour and fresh chimichurri. By understanding the characteristics and benefits of each component and by adhering to precise preparation methods, you can elevate your homemade pizza to authentic Italian standards. The harmonious balance of a crispy, bubbly crust with vibrant, fresh toppings ensures each bite is a delight to the senses.



Whether you're a seasoned pizza enthusiast or a home cook new to these techniques, embracing these tips and avoiding common mistakes will lead you to consistently delicious results. Enjoy the creative process, savour the flavours, and cherish the joy of sharing a homemade pizza masterpiece with loved ones.

FAQs

Can I freeze the pizza dough made with 00 flour?

Yes, you can freeze the dough for later use. After the first rise, punch it down and wrap it tightly in plastic wrap or place it in a freezer-safe bag. It can be stored in the freezer for up to three months. When ready to use, thaw the dough in the refrigerator overnight, then allow it to come to room temperature before rolling it out.

What makes 00 flour ideal for pizza dough?

00 flour is finely milled and has a high protein content, contributing to the dough's elasticity and extensibility. This results in a smooth, pliable dough that bakes into a flavorful, crispy, yet chewy crust, ideal for Neapolitan-style pizzas.

How spicy is the chimichurri sauce?

The level of spiciness in chimichurri sauce can be adjusted according to your preference by varying the number of chilli flakes used. For a milder sauce, reduce the chilli flakes or omit them altogether. If you prefer a spicier kick, increase the amount or add fresh chilli peppers.

Can I use store-bought chimichurri for the pizza base?

While homemade chimichurri offers the freshest taste and colour, you can use store-bought chimichurri as a convenient alternative. Just be sure to choose a high-quality product with the best flavour impact.

What are alternative toppings that pair well with chimichurri?

Chimichurri pairs wonderfully with a variety of toppings. Add grilled chicken, caramelized onions, bell peppers, mushrooms, or olives to your pizza. The vibrant sauce complements meat- and vegetable-based pizzas, offering a zesty flavour profile.



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You'll find the perfect balance for your pizza creations by following these tips and experimenting with variations.