

ADVANCED PIZZA DOUGH

A more nuanced crust for many types of pizza, using a staged mixing process and an autolyse to develop texture and flavor.

MAKES
TWO 310 G BALLS

RISE
2 HOURS

FRIDGE
24 TO 48 HRS

METHOD

- 1 Combine half of the flour (by weight) and all of the water in the mixing bowl.
- 2 Mix at low speed until a paste forms.
- 3 Add the ADY yeast to the paste and stir.
- 4 Rest the mixture for 2 to 3 minutes.
- 5 Add one quarter of the flour (by weight) to the mixing bowl.
- 6 Add the salt.
- 7 Mix on low until the ingredients combine and gluten strings form.
- 8 Rest the mixture for 2 to 3 minutes.
- 9 Add the final quarter of the flour.
- 10 Mix for 3 to 4 minutes on low speed until combined. Knead by hand as needed.
- 11 Let the dough rise, covered, in the bowl for 2 hours.
- 12 Cut the dough to the desired ball weight and roll into balls.
- 13 Place the dough balls in a container and refrigerate for 24 to 48 hours.



DOUGH

High gluten flour	379 g	100%
Water	231 g	61%
Sea salt	10 g	2.5%
Active dry yeast (ADY)	1 g	0.25%