

BASIC PIZZA DOUGH

A tasty, versatile crust from a simple preparation. Start here, then experiment with ingredients and scale the recipe for bigger batches.

MAKES
2 DOUGH BALLS

RISE
1 HOUR

FRIDGE
24 TO 48 HRS

METHOD

- 1** Combine yeast and warm water, sprinkle in the sugar, stir, and set aside.
- 2** Measure the flour into a bowl and set aside.
- 3** Stir, then pour the activated yeast, water and sugar mixture into the mixing bowl.
- 4** Add the flour to the mixing bowl.
- 5** Begin mixing on low speed for about 2 minutes.
- 6** Add the salt and continue mixing.
- 7** Add the olive oil while mixing for the last 2 minutes, or until well blended. Hand knead as needed.
- 8** Place the dough in a lightly oiled bowl, seal or cover it for one hour. The dough should increase in size.
- 9** Punch down the dough, cut it into two equal parts and roll into balls.
- 10** Place the dough balls in a container and refrigerate for 24 to 48 hours.



DOUGH

High gluten flour	3 cups (about 360 g)	100%
Water	1 1/4 cups (about 300 g)	84%
Olive oil	1.5 T	5%
Sugar	1 T	3%
Salt	1.5 tsp	2%
Instant dry yeast (IDY)	1.5 tsp	1%