



PIZZA DOUGH

INGREDIENTS

- 5 ¼ cup unbleached bread flour (24 oz by weight)
- 2 tsp kosher salt (.5 oz by weight)
- 1 ¼ tsp instant yeast (.14 oz), or 1 ½ tsp active dry yeast dissolved in lukewarm water
- 2 cups room temperature water

INSTRUCTIONS

Mix all ingredients either by hand or with the paddle of a stand mixer (not the dough hook) for 1 minute to form a coarse, sticky dough ball.

Let dough rest 5 minutes, then mix again to make a smooth, very tacky ball of dough.

Transfer the dough to a lightly oiled work surface, rub a little oil on your hands, and fold the dough into a smooth ball. Let it rest on the work surface for 5 minutes and then stretch and fold the dough into a tight ball.

Repeat this stretching step 2 more times at 5-minute intervals.

Place the dough in a lightly oiled bowl, cover with plastic wrap, and immediately place in the refrigerator. The dough can be used from 6 hours to 3 days after it goes in the fridge.

Pull the dough from the fridge 2 hours prior to when you plan to bake it.

Divide the dough into five 8-ounce portions. With either oil or flour on your hands, form each piece into a tight dough ball and place on a lightly oiled platter. Give the dough at least 90 minutes before making the pizzas.

Extras can be put in an oiled plastic bag in the fridge for up to 3 days or in the freezer for up to 3 months.