

Homemade Pizza Dough



Time: 1 hour Active Cooking
2+ hours Proofing
Dough (at least)

Yield: 2 - 8 inch standard
Pizzas OR
3-4 Neapolitan (thin
crust) pizzas)

Difficulty: Easy

Ingredients

Equipment

| | | | |
|-------------------------|---|-------|---|
| 4.5 cups | Bread Flour - plus extra for kneading | 1 | Stand Mixer with Hook Attachment or |
| | | 1 & 1 | Large Bowl & Wooden Spoon |
| 2 cups | Warm Water (90 degrees) - Use bottled or filtered water if possible | 1 set | Measuring Spoons & Cups |
| 1 Package (Or 1 tsp) | Instant Yeast | | Plastic Wrap (for proofing) |
| 2 tsp | Salt - Kosher or Sea Salt | 1 | Medium Bowl (for proofing x2) |
| ¼ tsp | Honey or Sugar | 1 | Extra Wide Spatula |
| 1 Tbsp | Olive Oil | 2 | Sheet Pans or Pizza Pans (for building & baking pizza) |
| 2 tbsp | Cornmeal (for baking - optional) | 1 | Pizza Cutter or Knife |
| | | | Oven - Convection on (if you have it) |



Pizza Sauce

Pizza Toppings/Cheese

Oven Mitts

Procedure

- 1 For Making The Dough:** Measure out all ingredients and set aside. Add the warm water, yeast & honey into a liquid measuring cup or your stand mixer bowl and let sit for about 5 minutes, or until the yeast begins to bubble.
- 2 If mixing with a stand mixer:** Using the dough hook attachment, slowly mix in the flour and salt into the activated yeast mixture, until there are no more dry pockets of flour and the mixture forms a dough ball. Continue mixing on medium speed for an additional 2 minutes to develop the gluten in the dough.

If mixing by hand: Mix the flour and salt together into a bowl and slowly pour in the bloomed yeast & water mixture, while mixing constantly with a wooden spoon. Mix together until shaggy and then continue to mix with your hands by gently kneading the dough together. Knead until a smooth ball is formed.

- 3** Remove the dough from the bowl and place into a clean bowl that is coated in 1 tbsp of olive oil. Cover the bowl with plastic wrap, tightly and allow the dough to proof at room temperature for at least 1 hour or until the dough doubles in size.
- 4** Lightly dust a clean surface with flour and remove the proofed dough from the bowl and place on the floured surface. Knead for 3-5 minutes by hand by placing your palms into the center of the dough and pushing outward. Turn the dough clockwise everytime you knead.
- 5.** Place the dough again in a bowl coated with a bit of oil, and cover again with plastic wrap to proof a second time. Let the dough proof for an additional hour (if cooking immediately) or put it in the refrigerator for up to 24 hours. The longer you let the dough proof the better the flavor.
- 6** **Stretching: be sure to allow refrigerated dough - whether you made it yourself or purchased it from a store - to fully come to room temperature (about 30-60 minutes) before stretching and shaping.** If you do not, the dough will tear and shrink up when you try to stretch it. If the dough is too tight, allow it to sit at room temperature for longer.

While the dough comes to room temperature, heat your oven to 500 degrees Fahrenheit and turn on the convection fan, if you have one.

Divide your room-temperature dough into two balls of roughly equal size. Stretch the dough by gently pulling the dough outwards with your fingertips into a natural pizza shape. You can also use a rolling pin if you are having trouble stretching the dough evenly with your fingertips.

Lightly oil two sheet pans with olive or vegetable oil. Dust your lightly oiled sheet pans with cornmeal and place your stretched dough on top. The cornmeal will add some crunch and help the pizza release from the pan once finished baking.

- 7 For Topping & Cooking:** Add your pizza sauce and toppings onto the already stretched dough. LESS IS MORE - do not overload with too many toppings/sauce or else your crust will be soggy when it bakes. Gently place the sheet pans with your topped pizzas into the preheated oven and allow the dough to cook for at least 7 minutes before opening the oven door. The water in the dough and toppings will convert into steam and help the crust to rise and allow for more caramelization. Depending on the thickness of your crust, cooking times may take longer, so turn on your oven light and watch carefully. Cooking times can range from between 15 and 30 minutes, but the best way to tell if it's done is to use your own eyes and sense of smell.
- 8** Carefully remove the fully baked pie from the oven, cut into 6-8 wedges and enjoy!

Topping Recommendations

Cheeses: mozzarella, aged provolone, jack cheese, goat cheese, parmesan, romano, ricotta, brie, burrata

Charcuterie: pepperoni, prosciutto, salami

Additional Proteins: pre-cooked chicken, pre-cooked bacon, pre-cooked sausage (apple or pork), pre-cooked salmon, pre-cooked clams, pre-cooked mussels

Vegetables: thinly sliced red or yellow onions, whole or sliced garlic, sliced bell peppers, sliced black olives, sliced zucchini, thinly sliced eggplant, sliced mushrooms, chopped spicy peppers

Other Additions: capers, pepperoncini, pickled onions or peppers

Post-Oven Finishes: fresh basil, fresh herbs, red pepper flakes, anchovies, olive oil, aged parmesan, arugula, frisee, pan-fried egg, fried onions, honey

