

ITALIAN

Pizza Dough

PREP

4 Hours

COOK

1 Hour

SERVES

12 Servings



Ingredients

- ☐ 6 cups of high gluten Flour
- ☐ 1 Teaspoon sugar
- ☐ 2 Cups of Water
- ☐ 2 Teaspoons of Kosher Salt
- ☐ 4 1/2 Teaspoons of Active Dry Yeast
- ☐ 6 Tablespoons Olive Oil

Instructions

- 1 In a stand mixer bowl combine yeast, sugar and water (the water needs to be at approximately 110 degrees fahrenheit.
- 2 Let the mixture stand in a warm place for 15 minutes to bloom the yeast.
- 3 After the 15 minutes, combine the salt and olive oil into the bowl.
- 4 Then add the flour and combine by hand with the dough hook.
- 5 But the bowl onto the Stand Mixer and combine at low speed for 5-10 minutes, until the entire mixture comes together into a smooth ball, with nothing left on the sides of the bowl.
- 6 Take the dough out of the bowl, put some extra olive oil into the bowl, and slide the dough ball back into the bowl fully covering it with the olive oil.
- 7 Put a damp cloth or plastic wrap over the bowl and put in the oven (not turned on) with the light on for 2 hours.
- 8 At the end of two hours divide the dough into three equal balls, and put on parchment paper, covered for one more hour.
- 9 At the end of the hour the three dough balls are ready to be rolled out for pizza.

Tips

- It is important that the water is very close to 110 degrees fahrenheit to properly bloom the yeast.
- When the dough is in the mixture, while it is forming into a ball, if the dough looks too dry slowly add a little water, if it is too wet slowly add more flour.