



# pizza dough

recipe: adapted from On Baking,  
A Textbook of Baking & Pastry Fundamentals

Yields roughly 2 smallish (10-inch) pizzas, or one large pizza.

- 420 grams (14 oz.) bread flour
- 1 teaspoon Italian seasoning
- 12 grams (0.4 oz.) active dry yeast
- 60 ml. (2 fl. oz.) water, hot (32°C/90°F)
- 1 teaspoon salt
- 30 ml (1 fl. oz.) olive oil
- 20 grams (0.75 oz.) honey
- 180 ml. (6 fl. oz.) water, cool

Mise en place - start by getting organized. Read through the entire recipe before beginning. Measure out all of your ingredients. When scaling your ingredients, do all in metric (grams, ml.) or all imperial (oz) - don't switch back and forth. If you don't have a stand mixer, you can make this recipe entirely by hand. Pizzas can be baked on pizza stones or regular baking sheets. Dark baking sheets will brown the bottom of the pizza more quickly and effectively than silver sheets, so if you have a choice, I'd opt for the darker.

Line two pizza pans with parchment paper - one if making a large pizza.

Whisk together the bread flour and Italian seasoning. Set aside.

In the bowl of a stand mixer fitted with the bread hook, sprinkle the dry active yeast over the 60 ml. water and whisk to dissolve. The temperature of water should be 90°F/32°C - be sure to take the temperature once the water is in your bowl in case it lowers the temp of the water.

Add the flour mixture - no need to mix. Then add the salt, olive oil and honey and cool water. Mix on low speed until somewhat smooth and elastic, and the dough cleans the sides of the bowl - 2-3 minutes. It will be raggedy at first, but will come together form a sticky dough.

Remove the dough from the mixer and knead by hand for a few minutes on a lightly floured surface until smooth and silky. The dough will feel soft and elastic, and no longer be sticky.

Shape into a roundish ball, and place the dough in a lightly greased bowl and then turn/flip the dough to ensure the top of the dough ball is also lightly greased. Cover tightly with saran wrap and a clean dish towel. Allow the dough to proof in a warm spot until approximately doubled in size - about 30 minutes or more.

Preheat oven to 400°F/200°C.

Punch down the dough and divide into two equal portions (if making two pizzas). Roll out the portions of dough on a lightly floured surface, shaping each into a 10 inch circle (about 1/4 inch thick), and place on the parchment lined baking sheets. Reshape with fingers if necessary, spreading and pressing the dough to desired shape and even thickness.

Top as desired, leaving about 1/2 to 3/4 inch space at the edges so the toppings don't overflow during baking.

Bake for about 9-13 minutes, until the top of the crust is golden brown and puffed up. Use a spatula to gently lift a portion of the pizza from the pan - the bottom should be lightly browned.

If your oven is small, and you're making two pizzas, your pizzas might not fit on the same rack. In order to ensure both the top and bottom of the pizza get browned, you can:

- bake one at a time (i.e. prep one of the pizzas and while it's baking, prep the second pizza), or
- bake at the same time, rotating pizzas from rack to rack at least once so each pizza is exposed to both the top and bottom elements of the oven