

Versatile Pizza Dough

Using a Bench Mixer, Food Processor or Bowl

Ingredients:

- 245g (1c) warm water (30C)
- 20g (1.5tbsp) olive oil
- 4g (1 tsp) instant yeast
- 7g (1 1/2tsp) sugar
- 375g (2 2/3c) AP flour
- 9g (1 1/2tsp) salt

Method:

[All] Measure water, olive oil, yeast, sugar and salt into a bowl

[Processor] Mix in a food processor for 15 seconds until combined

[Bowl] Use a spoon to combine, followed by a wet hand until combined

[Mixer] Mix on low for 3 minutes. Increase speed to med-high & continue mixing for four more minutes until the dough clears the sides of the bowl.

[All] Transfer dough to an oiled bowl, cover and let proof at room temp

[Mixer] At 45 minutes, Do 4-5 stretches & folds and 5-6 slaps & folds

[Processor&Bowl] At 30 minutes. Do 4-5 stretches & folds + 5-6 slaps & folds. Cover for another 15 minutes, then do another set of 4-5 stretches & folds + 5-6 slap & folds

Cover and refrigerate to ferment, 6-24 hrs.

Flip dough onto a floured surface & divide into two 320g pieces and preshape into round balls.

Place shaped balls onto a floured tray, cover & proof at room temp for 90 min.

Lightly flour the dough balls, then use your fingers to press the dough out into a 7-8" circle with raised edge.

Bake at a high 287c for 7-8 minutes

Enjoy

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