

# Pizza Dough

## ☐ Pizza Dough Ingredients

400g warm (not hot) water

20g extra virgin olive oil

7g instant yeast (1 packet)

15g salt

20g sugar

680g all-purpose flour (Bob's Red Mill recommended)

## ☐ Mixing Instructions

Combine ingredients in a medium bowl: water, oil, yeast, salt, sugar, and, lastly, flour.

Stir with a spoon for ~15 seconds until flour hydrates and clumps.

Mix by hand with a wet hand, squeezing until dough is fully combined.

Cover and ferment at room temperature for 30 minutes.

## ☐ Gluten Development

With a wet hand, perform stretch and folds (5-6 times).

Flip dough so seams are underneath.

Round into a tight ball by tucking edges under.

Cover and ferment for 60 more minutes.

## ☐ Portioning

Flip dough onto floured surface.

Divide into four 280g balls (or eyeball).

\*for quarter sheet pan pizza divide into 3 370g portions.

Fold each ball: left/right, then top/bottom.

Roll into a tight ball and place on oiled tray.

Cover and rest for 15 minutes.

#### ☐ Storage Options

Refrigerate for up to 5 days.

Freeze for later use; thaw 90 minutes before baking.

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