



Go-To Pizza Dough

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There are countless variations of Neapolitan-style pizza dough. You can change the amount of water (hydration %), salt, proving time, and types of flour. This is my go-to recipe that never fails. The result is a light dough that crisps on the outside, with a nice chew. It's not too hydrated, so it's fairly easy to handle (great for beginners). I like to use "Type 00 flour" which is a finely milled Italian bread flour that contributes to the tender-yet-chewy crust you want in a pizza. This recipe requires a kitchen scale.

Makes 4 dough balls (300g each)

Ingredients:

727g Type "00" flour
1g Active Dry Yeast
22g Kosher salt (Diamond Crystal)
451g Water

Method:

1. Combine flour, salt, and yeast in a large mixing bowl (if mixing by hand) or the bowl of a stand mixer. Whisk dry ingredients thoroughly, so they're well-combined. While mixing with a spoon (if using a stand mixer, attach the dough hook and turn on low speed), slowly pour in water, letting it gradually be absorbed by the flour as you pour.
2. **If mixing and kneading by hand** - Stir with a wooden spoon until a dough starts to form. Continue mixing by hand until the dough comes together in a ball. Turn it onto a lightly floured surface and knead with both hands for about 10 minutes, until it is firm and stretchy. Return the dough to the bowl. Lightly coat with olive, and cover with plastic wrap.
3. **If using a stand mixer** - Once dough starts to form, keep mixing on Medium-Low speed for 5-10 minutes, or until the dough is firm and stretchy. Lightly coat with olive, and cover the mixing bowl with plastic wrap.
4. Place the covered pizza dough in the fridge to cold prove for 72 hours. When the dough has roughly doubled in size, remove the dough from the fridge.
5. Divide the cold-proved pizza dough into 4 equal pieces (they should weigh approx 300g each). Shape each piece into a ball, and place each pizza dough ball in separate oil-coated bowls, deli containers, or on a lightly floured tray. Cover with plastic wrap or a damp kitchen towel and leave to rise for 3-5 hours on your kitchen counter. They should come up to room temperature and double in size. Bubbly dough is a good sign.
6. To stretch out your pizza bases, place a ball on a lightly floured surface, flour your hands and use your fingertips to press the dough into a small, flat disc. Working from the center,

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push the dough outwards while spreading your fingers, making the disc slightly bigger. Pick up the dough and gently pinch it all around the edge, allowing gravity to pull it downwards into a 16" circle. Neapolitan-style pizza bases are very thin, so you should be able to see light through the base when you hold it up. Take care when doing this – you don't want it to tear. Once the dough is fully stretched, lightly flour your pizza peel (I like to use some coarse semolina flour or cornmeal for this) and lay the base on it. If at this point you see any small holes in the dough, gently pinch them back together. Once you're happy with the base, add your toppings and bake your pie!

***Notes**

You'd be surprised how long pizza dough needs to sit out at room temp (at least 3 hours). If while stretching your dough into rounds, it shrinks back, that's an indication that the dough isn't ready. Wait at least 30 mins to an hour longer before shaping and cooking.

62% hydration / 3% salt

Cold proof 72 hours

Warm proof 3 hours