

Pizza Dough

Serving size

6 small pizzas

Preparation time

30 minutes + 1 day & 45 minutes

Ingredient(s)

690 g. bread flour, plus 1/2 c. for later

20 g. kosher salt

15 g. sugar

9 g. active dry yeast

455 mL. water

15 g. olive oil

Directions

Measure all dry ingredients and add to a stand mixer bowl with a dough hook attachment.

Measure water and oil and add to dry ingredients.

Mix on low until the dough comes together and pulls away from bowl edges.

Increase speed to medium and continue mixing for 5 minutes.

Remove dough from mixer bowl and coat bowl with olive oil. Return dough to bowl and cover with plastic wrap and refrigerate for 18-24 hours.

Place rested dough on countertop and punch down to a rough rectangular shape, then roll into 12- to 15-inch log. Split dough into 6 even parts.

Flatten each part into a disk, then shape into a smooth ball by folding edges towards center of ball.

Cover each ball with a towel for 30 minutes to rest.

Balls can be refrigerated for up to 8 hours, or frozen. If frozen remove and let thaw in refrigerator and then let come to room temperature prior to making pizzas.

Associated media





Online link(s)

[Alton Brown's recipe](#)