

PIZZA DOUGH

Yield: (3 crusts x 14")

Step 1:

1T yeast + 1c warm water + ½ t sugar

Combine these in a 4-cup measure; let sit for 5 minutes

Step 2:

Put the following into a large bowl and mix a bit:

1 ⅔ c warm (105-115F) water + 2 T olive oil

Add:

¼ c rye flour + 2 c unbleached All Purpose flour, and the "sponge" from step 1

Mix until a smooth paste is formed, then let rest 10 min.

Step 3:

Add: 1 T kosher salt; and 5 - 5 ½ c unbleached All Purpose flour (½ c at a time)

Step 4:

Let rise in a warm draught-free place for 35-45 min rise; form 3 rounds; let rounds rest 5-10 minutes

Step 5:

Bake dressed pizza at 450F x 15-18 min (depends on oven: we bake on stones)

Notes:

1. For thin-crust: allow more time, and let step 4 happen in the refrigerator -- roll out dough and use right away (although personally I think this makes an insipid crust).
2. If using regular salt rather than Kosher, try ½ Tbsp regular salt.
3. If you use only two crusts, the third can be frozen as a dough ball for about a week or two with a little loss in quality (although still better than a store). We do two "fresh" batches to build a stock of two frozen doughs, then the third batch is from the two crusts kept in the freezer. Take out in the a.m. and let thaw in the fridge during the day; allow about 30-50 min to come to room temp whilst you prepare your toppings, then roll out and carry on as if it's freshly-made.