



Pizza Dough

YIELD: Makes 4 12" pizza's

COOKING TIME: Initial Prep 20 min.

Inactive 1 hr 10 min

Final Prep 10 min

Cook 5 min

Total 1 hour 45 min

WINE SUGGESTION: 2018 Pinot Noir, Russian River Valley

INGREDIENTS

3 ¼ cups Italian 00 flour, or bread flour

1 teaspoon kosher salt

1 envelope active dry yeast (1/2 tablespoon)

1 cup water, heated to between 110° F to 115° F

¼ cup olive oil, preferably extra-virgin + ½ tablespoon

PREPARATION

Dissolve & proof yeast by sprinkling it onto surface of warm water. You may be required to stir the yeast in after 5 minutes, however what you're looking for is activation of the dry yeast with a slight amount of cream or foam on the surface.

Combine flour and salt in the bowl of a stand mixer with dough hook and combine. While the mixer is running, add the water and olive oil and beat until dough comes together in a solid ball. If the dough is too dry, add additional water, 1 teaspoon at a time. Scrape the dough onto a lightly floured surface and gently knead into a smooth, firm ball.

With the remaining ½ tablespoon of olive oil, grease a large bowl and add the dough, rolling it around the bowl to evenly coat on all sides, cover with plastic wrap and put in a warm area to let it double in size, about 1 hour.

Turn dough out onto a lightly floured surface and divide it into up to 4 equal pieces. Cover each with a clean kitchen towel or plastic wrap and let them rest for 10 minutes before rolling out.