



CLASSIC PIZZA DOUGH

YIELDS: TWO 12 - 16 INCH PIZZAS

Thank you Scott “The Dough Boy” for developing this recipe for us! This classic pizza dough makes the perfect pizza crust in just three hours. This makes it the best dough for an impromptu movie night with the family!



Ingredients

- 350 g Anita's Organic Pizza & Pasta Flour
- 2.5 g sugar
- 3 g active dry yeast
- 8 g malt powder(diastic)
- 7 g kosher salt
- 225 g warm water

Instructions

ACTIVATE YEAST

1. Combine the following in a small bowl and whisk for 30 seconds:
 - 25 g (1 fl oz) warm water -110
 - 2.5 g (½ tsp) sugar
 - 3.0 g (¾ tsp) active dry yeast
2. Let stand for 10 minutes. If not doubled in size, then the yeast is dead so start over.

MAKE DOUGH - WE USED A STAND MIXER

1. Place a bowl on a scale combine the following:
 - 8 gr (2 tsp) malt powder (Diastatic)
 - 350 gr Anita's Pizza & Pasta Four
2. In a bowl that connects to the Kitchen Aid, mix the following by hand to dissolve the salt completely:
 - 200 g Room temperature water
 - 7 g (2 ¼ tsp) kosher salt
3. Attach the bowl with the salt water to the Kitchen Aid. Add flour mixture to the salt water and mix with a dough hook on low speed until most of the flour is pulled from the sides of the bowl (about 1 minute). Add activated yeast and mix on low for another 3 minutes. Use a spatula to help the dough hook grab the mixture as initially it will be too wet to adhere to the dough hook.



4. Let dough rest for 3 minutes, then knead on medium speed for 5 minutes. Create a single dough ball using a simple dough ball technique (I like the three-fold, giant pot sticker method). Place dough ball in a lightly oiled bowl and cover with a damp towel. Let dough rest on a counter-top for 2 hours.
5. Remove dough from bowl and cut in half. Lightly knead and create dough balls (I use the Boule technique). Place each in their own lightly oiled bowls and cover with a damp towel. Let rest on a counter-top for another hour. At this time place Baking Steel in oven on rack position 3 (middle) and preheat oven at 500 F - Convection Bake. It will take around an hour to completely heat the Baking Steel.

COOKING PIZZA - 7 TO 8 MINUTES

1. Place fully dressed pizza on Baking Steel and bake. Around the 5 minute mark, rotate the pizza 180 degrees to ensure it's cooked evenly. Continue to cook for another 2 to 3 minutes or until the crust starts char.

Notes

- The hydration is lower than the normal 65%, but I find it works well and only requires a lite dusting of flour on the pizza peel. Using a higher hydration and you will need Semolina flour to keep the dough from sticking to the pizza peel.