Same-Day Pizza Dough

Yield: 3 dough balls | **Rating:** 5/5 | **Prep:** 15 min | **Cook:** 10 min | **Source:** ukulelejaybbq.com

This same-day pizza dough recipe is perfectly chewy and crisp and compatible with all cooking methods!

Ingredients

- 300 g '00' flour
- 300 g bread flour
- ¾ tsp active dry yeast
- 13 g fine sea salt
- 355 g warm water at 95 F (about 1 1/2 cups)
- 2 full tablespoons extra virgin olive oil

Nutrition

Serving Size: 1
Calories: 450
Fat: 5
Carbs: 65
Fiber: 3
Protein: 10
Salt: 600

Instructions

1. In the bowl of a stand mixer fitted with the dough hook, whisk together the flour, yeast, and salt. Pour in the water and olive oil and mix on medium-low for 10 minutes until the dough is smooth.

2. Transfer the dough to a greased bowl, cover with plastic wrap, and let it rise for 2 hours or until doubled inside.

3. Turn the dough out onto a clean work surface. The dough should be tacky, but not sticky. If it's a little sticky, lightly dust the dough with flour. Divide the dough into 3 equal portions and shape into smooth, tight balls.

4. Transfer the dough to a greased pizza dough box. Cover and transfer to the fridge for at least 2 hours, up to 72 hours.

When ready take pizza out of refrigerator and bring to room temp (about 2 hrs) if you gave time. If not, immediately is ok.

On a well-floured surface, stretch the dough into 12 inch circles and top as desired.

Set your pizza oven to 700° and ensure the pizza stone is hot by using an IR gun to check. This will get a fast crispy crust. Watch your pizza and rotate frequently for about 90 seconds and enjoy!