



Quick 3-Hour Small Batch

INGREDIENTS **

Pizza Yield 3 pizzas (6-7 oz. dough ball)

3/4 cups warm water, divided
1/2 (.1 oz.) teaspoon active dry yeast
2 cups (10-12 oz.) “OO” Pizza Flour
1/2 teaspoon salt (.2 oz.)
1/2 teaspoon olive oil (optional)

DIRECTIONS

Place 1/4 cup warm water in a small bowl and sprinkle with the yeast. Let sit for 5 minutes or until yeast is hydrated and creamy. (This will allow the yeast to be quickly absorbed by the flour).

Hand Method

Place flour and salt in a mixing bowl. Add yeast mixture and remaining water, stirring while pressing the back of the spoon

against the sides of the bowl. Mix until dough takes on a “shaggy” look, then drizzle with oil. Stir to incorporate oil, pulling dough into a ball, and then turn out onto a lightly floured work surface.

Knead for 5 minutes, dusting with flour if necessary. If dough feels dry and difficult to knead, cover and let rest for 10 minutes; resume kneading. If the dough feels too wet and builds up on your hands, add flour 1 tablespoon at a time and continue kneading. The dough should feel moist but not sticky.

After the initial 5 minutes of kneading, cover dough and let rest 20 minutes, then knead for 3 – 5 minutes more to complete. Place dough in a lightly oiled bowl and cover with plastic wrap. Set aside at room temperature for 2 ½ hours. It will double in size. Dough may be used immediately.

Mixer Method

Place flour, salt, yeast mixture, and remaining water in mixer bowl fitted with a dough hook. Mix on low speed for 2 minutes to combine. If the dough appears too wet and sticky and is not combining, add flour 1 tablespoon at a time while mixing until dough takes on a “shaggy” appearance. Drizzle with oil and mix for 2 minutes more. Dough should form a smooth ball and clear the sides of the bowl. Turn mixer off, cover top of bowl with plastic wrap, and let rest for 20 minutes. Resume mixing on medium low speed for 3 minutes, or until dough forms a smooth ball, clearing sides of bowl. Place in a lightly oiled bowl and cover with plastic wrap. Let sit at room temperature for 2 ½ hours. It will double in size. After rising, the dough may be made into dough balls.