



Large Bulk Batch: Pizza Dough

Pizza Yield: 19 pizzas (7 oz. dough ball)
 17 pizzas (8 oz. dough ball)
 15 pizzas (9 oz. dough ball)
 13 pizzas (10 oz. dough ball)

INGREDIENTS

- 5 lbs. “00” Pizza Flour
- 1/4 oz. Active Dry Yeast
- 1 oz. salt
- 1.5 liters water + 1/4 cup
- Olive oil to drizzle

INSTRUCTIONS:

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.

Combine flour, hydrated yeast, salt and water in mixer bowl. Mix for 1 minute and drizzle with small amount of olive oil. Continue mixing for another 3 minutes. Stop mixer, cover mixer bowl with plastic and let rest for 20 minutes. Complete mixing for another 2 minutes. Remove dough from mixer bowl and put into a large plastic bag (or container large enough for dough to expand by 50%). Leave out at room temperature for 2 hours and then place in refrigerator for 24–48 hours.