

BASIC PIZZA DOUGH

Prep Time: 20 minutes | Rest/Fermentation: 1–24 hours | Yield: 4 (12") Pizzas

Description

This foundational pizza dough produces a light, airy crust with a crisp exterior and tender interior. Designed for versatility, this dough can be used for classic Margherita pizzas or adapted with herbs, cheeses, and alternative flours. A longer fermentation enhances flavor, texture, and digestibility.

Ingredients

- 4 cups (500g) bread flour or all-purpose flour
- 1 ½ tsp kosher salt
- 1 tsp sugar
- 2 ¼ tsp (1 packet) active dry yeast
- 1 ½ cups warm water (105–110°F)
- 2 tbsp extra virgin olive oil

Directions

1. **Activate Yeast:** In a bowl, combine warm water, sugar, and yeast. Let sit 5–10 minutes until foamy.
2. **Mix Dough:** Add flour, salt, and olive oil. Mix until a shaggy dough forms.
3. **Knead:** Knead by hand 8–10 minutes (or 5–6 minutes with mixer) until smooth and elastic.
4. **First Rise:** Place in oiled bowl, cover, and let rise 1–2 hours until doubled.
5. **Divide Dough:** Punch down and divide into 4 equal portions. Shape into balls.
6. **Second Rest:** Let dough balls rest 20–30 minutes (or refrigerate up to 24 hours for better flavor).
7. **Shape:** Stretch each dough ball into a 12" round, keeping edges slightly thicker.
8. **Ready to Use:** Top and bake in a hot oven (475–500°F) until golden and cooked through.



Chef Ron's Notes

- Herb Dough: Add 1–2 tbsp chopped fresh herbs (rosemary, thyme, oregano) during mixing.
- Cheese-Infused Dough: Add ¼ cup finely grated Parmesan for added flavor and color.
- Gluten-Free Option: Substitute with a high-quality gluten-free flour blend and add 1 tsp xanthan gum if needed.
- Artisan Flour Options: Try 00 flour for classic Neapolitan texture, whole wheat for nuttiness, or blend flours for complexity.
- Cold Fermentation: Refrigerate dough 12–24 hours for deeper flavor and improved structure.
- Hydration: Adjust water slightly depending on flour type and humidity.
- For class use: Pre-portion dough balls for each student for easy execution.

chefcultures.com