



cooking classes

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Pizza Dough!

Pizza Dough [click here for my dough making video](#)

FOR THE BIGA (AKA > PREFERMENT):

1 cup (236g) **warm water** (*warm to the touch**)
1 teaspoon **active dry yeast*** (*this is less than a packet, so be sure to measure*)
4½ oz. (1 cup or 125g) **all-purpose (or bread) flour** 130g

FOR THE DOUGH:

1¾ lbs. (6½ cups or 812g) **all-purpose (or bread) flour**
1¾ cups (295g) **cold water**
2 tablespoons (26g) **kosher salt** (wait on this until after first rest of dough, use half the amount if you only have table salt)

MAKE THE BIGA:

1. Put the **warm water**** in the bowl of a stand mixer and sprinkle the **yeast** on top. Stir around a bit. Add the **flour** and whisk until there are no lumps and no dry flour. Set the bowl in a warm spot for about 45 minutes. Gather the rest of your ingredients.
2. After about 45 minutes, there should be bubbles forming on the surface of the mixture and have a nice yeasty smell.

MAKE THE DOUGH:

In a large bowl, combine the **flour, cold water**. Combine it well, making sure there is no sign of dry flour. Let this mixture sit for about 30 minutes (can be put together the day before as well)

Using the stand mixer (or working by hand), combine the **biga mixture**, the dough mixture and the **salt**. Knead the dough at medium speed in the mixture (by hand works too!) for about 5 minutes. The dough should be 'clean' the side of the bowl. The dough should be a bit tacky, if it's really dry, knead in a few drops of water, if it's very wet, add in a tablespoon of flour at the time.

Gather the dough onto a lightly floured board and knead by hand for a few minutes, forming a nice smooth underside.

Transfer to a clean bowl. Place it smooth side up in the bowl.

Leave in the bowl covered with plastic wrap in a warm spot for about 2 hours, until it doubles in size. For even better results, place in the fridge overnight or up to 2-days. Time builds flavor.

When ready to shape for pizzas, divide into 6 equal pieces and form*** into round balls. Let rest on a flat rimmed baking sheet (lined with parchment paper or a floured towel) for about an hour. Do not crowd the pan, (3" apart) no more than 6 on each large sheet pan.

Once they become nice and pillowy, they are ready to roll or shape into crusts.***

**Keep your dry yeast in the fridge, it will last longer and stay fresher*

***Warm to the touch, not too hot or boiling (too hot, and you'll kill the yeast)*

****If your dough springs back when you try to roll it out, cover with a towel and let it 'rest' for a bout 5-10 minutes, then proceed with the pizza/stromboli making.*

Makes 3 stromboli or 6 pizzas

Tools needed (for all recipes):

Rolling pin
Sharp paring and chefs knife
Rimmed baking sheets
Large bowls
Kitchen towels
Pastry brush

Substitutions:

• Bread flour for all-purpose flour