

Sourdough Thin Crust Italian Style Pizza Dough {no added yeast}



Makes 2 12 inch pizza rounds

Time to make: 24-30 hours -- yep, **hours**

Sample Schedule for a Friday Night Pizza Party:

Thursday:

10:00 am begin making the dough.

2:00 pm start bulk fermentation in the refrigerator and leave until the next afternoon.

Friday:

5:00 pm take the dough out of the refrigerator and let it rest for 30 minutes.

5:30 pm shape the doughs, top and preheat the oven.

5:45 pm bake your pizzas!

Dough

- 180 grams (1 ½ cups) bread flour
- 120 grams (½ cup) warm water ~ 80 degrees
- 60 grams (¼ to ⅓ cup) active FED sourdough starter *this is where it gets tricky. EACH starter is different hydration -- you are best to use a digital scale.* I can't guarantee the cup measurements for the starter -- it really is important to have a scale.
- 15 grams (1 ⅛ tablespoon) extra virgin olive oil
- 5 grams (1 teaspoon) sea salt

Toppings

- Basic tomato sauce
- Fresh mozzarella
- Lightweight toppings -- don't go all "meat lovers" on this pizza, it's not going to hold up.

Equipment

- Large glass bowl
- 2 medium glass bowls (bulk fermenting of the dough after it is divided)
- Scale
- Measuring cup/spoons if you don't weigh your ingredients

Directions

- Mix all of the ingredients in the glass bowl. I find that using my hand works best.
- The dough will be a little rough looking, don't worry.
- Cover the bowl with plastic wrap and let it autolyze for 20 minutes (rest for 20 minutes).
- After the 20 minute mark, perform a stretch and fold. 3-4 stretches around the bowl.

- ❑ Let rest another 20 minutes and perform another series of stretch and folds.
- ❑ Cover with plastic wrap and let ferment at room temperature for another 3-4 hours. You should start to see bubbles on the surface. Continue to ferment until you see bubbles.

Prep the dough for bulk fermentation:

- ❑ Flour your work surface. Keep a small bowl of flour near you if you need extra bench flour.
- ❑ Put the dough on the floured surface. Roll the dough around 3-4 times until the dough forms a loose ball.
- ❑ Divide the dough into 2 pieces the same size/weight.
- ❑ Shape each piece into a dough ball.

Bulk Fermentation:

- ❑ Put a little olive oil in each medium size glass bowl. Rub it on the sides to coat the bowls.
- ❑ Place the dough balls into the bowls. Cover with plastic wrap and refrigerate for 24 hours. Dough will keep for up to a week.

Make the pizza:

- ❑ Remove the dough from the refrigerator and let sit for 30 minutes before trying to shape.
- ❑ Put the dough on a well-floured surface and gently flatten and stretch the dough. It should work out to about 12 inches in diameter.
- ❑ Top with sauce, cheese, toppings and bake.

Here’s my favorite recipe and baking method:

Preheat your oven to 475 degrees. Bake one at a time.

While your oven is preheating, put your dough round on a pizza stone, add a thin layer of tomato sauce, sprinkle mozzarella cheese evenly over the top, add some Italian seasonings, fresh basil, oregano and garlic are my favorite.

Bake for 10-15 minutes, checking after 10 minutes until the crust is browning and the cheese melted and starting to turn golden.

Carefully remove from the oven and let it rest for 10 minutes before cutting.

Your Notes:
