

# Pizza Dough

*Yield: 4, medium dough rounds*



## Ingredients:

- 600 g bread flour
- 412 g water, 75°F
- 4 g dry active yeast
- 13 g salt (kosher/sea salt)
- 6 g sugar
- 35 g olive oil

## Directions:

1. Place water, salt, sugar, flour, and yeast in that order, into a mixing bowl. Reserve oil.
2. On a mixer fitted with a dough hook, mix on low speed for 4 minutes.
3. Scrape the bowl and hook down.
4. Turn the mixer up to medium speed and begin streaming in the oil slowly.
5. When the oil is fully added, mix on medium speed for 6 minutes.
6. Remove dough from mixer and pour onto a floured table, dust the top with flour as well.
7. Shape into a large round and let proof at room temperature for 1 hour in an oiled bowl.
8. Release the gas from the dough and pour onto a floured table.
9. Portion into 4 pieces and begin shaping into rounds.
10. Place dough rounds into a covered container and refrigerate overnight.
11. **For Baking:** Preheat oven to 500°F (with a baking stone or steel) for at least 1 hour.  
Remove dough from refrigerator at least 30 minutes before shaping. Shape/Toss onto a floured peel, top with sauces and toppings as necessary and transfer to the oven. Bake until desired doneness.

# Neapolitan Pizza Sauce

*Yield: 1 quart*

## Ingredients:

- 1 qt San Marzano tomatoes, whole peeled
- 20 g olive oil
- 5 g salt

## Directions:

1. Drain excess liquid from tomatoes.
2. Using an upright blender or immersion blender, pulse all ingredients just until combined. Do not over blend.
3. Use right away or store in an airtight container in the refrigerator