



Bill's Pizza Dough (and Calzone) with Double Zero Flour

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Italian

INGREDIENTS

YIELD:

2 dough balls

200 grams water, warmed to 105-115 deg F on a stove top (skip the microwave for this one)

2 grams active dry yeast

4 grams extra virgin olive oil

153 grams double zero flour or...

153 grams all purpose flour but...

You should really use 00

8 grams kosher salt

Extra virgin olive oil for the crust

Course sea salt for the crust

DESCRIPTION

This recipe is only for the pizza dough and or calzone, not for toppings or fillings. If you have the time to ferment the dough, you will receive a more flavorful result. The key to getting a crispy crust is to pre-heat the oven for at least one hour, with the stone at the base of the oven. Removing the grates from the oven makes it much easier to add and remove the pizza.

DIRECTIONS

In a small, tall container, add the warm water, yeast, and olive oil. Whisk to combine. Let sit for 5 minutes, until a light foam forms at the top and you can smell the yeast.

In a mixing bowl, combine flours and salt. Whisk to combine.

Pour the yeast mixture into the flour mixture and stir to combine.

Using the dough attachment on the mixer, or your hands, knead the mixture about three minutes on medium (4 on a KitchenAid). The dough will still be tacky and may not be fully combined.

Cover the dough with plastic wrap or a damp towel and let rest 15 minutes.

Using the dough attachment or your hands, knead a second time for about 3 minutes on medium (4 on a KitchenAid) until the dough is supple and lightly damp, but not dry. If the dough is too dry, lightly water your hands and knead the dough another minute. If the dough is too wet, knead with a dusting of additional double-zero flour.

Separate the dough into equal pieces (the base recipe yields 2). One at a time, cup your hands around the dough piece and rotate on the cutting board in a clockwise motion to form a taught ball.

Place the dough balls on a heavily floured tray (preferably using the double zero flour).

Lightly spray or brush one side of a piece of plastic wrap with olive oil and cover both dough balls, oil side down. You do not want expose the balls with outside air, so you may need to wrap with two sheets of plastic wrap.

TO MAKE THE SAME DAY

Leave the dough balls covered on the tray for 3-4 hours. They will rise, but not significantly.

Go to the "TO MAKE THE PIZZA" section.

TO LONG FERMENT:

Leave the dough balls covered on the tray and refrigerate for 8 hours, up to 72 hours, with 72 hours being ideal.

TO MAKE THE PIZZA:

Remove the racks from your oven and place a pizza stone directly on the base of the oven.

Preheat the oven to 525-550 deg f (550 being ideal). Leave the oven and pizza stone to preheat at least one hour.

If the dough is refrigerated, remove the dough 30-50 minutes before cooking.

Lightly dust a pizza peel with double zero flour.

Working one at a time, place a dough ball on a lightly floured surface, preferably with double zero flour.

TIP #1: Do not flip the dough over at any time during this process. Only the base should have additional flour.

TIP #2: Do not using a rolling pin as air will escape and the dough will be more dense.

Lightly dust your hands with flour and push the dough into a 6-8" round.

Lift the base of the dough, leaving the un-floured top pointing up. Working on the bottom outer edge of the dough, lightly stretch the dough with your knuckles, shifting it around as you stretch, to form a 12 inch round. The weight of the dough will help to stretch it out.

Place the dough on the dusted pizza peel.

For a pizza: Brush the outer 1" of the crust with olive oil and sprinkle with coarse sea salt. Cover the remaining dough with toppings.

FOR A CALZONE:

Place toppings on half the dough, then fold the other half over. Use a fork, your fingers crimp to seal the edges. Brush the entire exposed area of the pizza with olive oil and sprinkle with coarse sea salt.

Make sure your pizza is not sticking to the board by shaking the peel back-and-forth quickly. If it sticks, lift up that section of the dough and toss in a little flour. Continue this process until you know the dough will easily release into the oven.

Moving quickly, open the oven door, place the end of the peel toward the back of the stone, and then quickly pull the peel back, letting the pizza or calzone slip directly onto the stone. Avoid using a strong angle with the peel, or the toppings of the pizza may shift (or the calzone may fall off the side).

Cook until the crust is a dark brown and the crust forms small dark blisters, 8-12 minutes.