

Pizza Dough

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Source: Bon Appétit

1 Notes

I usually make this recipe as it is, but it can also be done with a cold proof, so 12-24 hours in the refrigerator instead of 1-2 hours at room temperature.

2 Ingredients

- 3/4 cup warm water (105F to 115F)
- 1 envelope active dry yeast
- 2 cups (or more) all purpose flour
- 1 teaspoon sugar
- 3/4 teaspoon salt
- 3 tablespoons olive oil

3 Method

1. Pour 3/4 cup warm water into small bowl; stir in yeast. Let stand until yeast dissolves and activates, about 5 minutes.
2. Brush large bowl lightly with olive oil. Mix 2 cups flour, sugar, and salt in processor. Add yeast mixture and 3 tablespoons oil; process until dough forms a sticky ball.
3. Transfer to lightly floured surface. Knead dough until smooth, adding more flour by tablespoonfuls if dough is very sticky, about 1 minute.
4. Transfer to prepared bowl; turn dough in bowl to coat with oil. Cover bowl with plastic wrap and let dough rise in warm draft-free area until doubled in volume, about 1 hour.
5. Punch down dough, and form pizza.