

Anthony's Pizza Dough

	Bakers %	Grams
Flour (AP/BR)	100%	608
Water	60%	365
Yeast (IDY)	0.50%	3.0
Salt	2%	12.2
Oil	2%	12.2
Total		1000

Makes 4 x 12" 250 g

Dough

1. Mix the flour, water, salt, and yeast until it forms into a dough ball
2. Add the olive oil near end end of the mixing process
3. Mix until the dough starts to become smooth and elastic
4. If the dough is tough, let it rest for 5-10 minutes to relax the gluten, then continue mixing until smooth.

Cover the bowl and let the dough rise for 2-3 hours or until doubled in size. Weigh and form dough balls. Store in oiled, individual containers or in a proofing box. Refrigerate the dough balls for 1 to 7 days. Remove from the fridge 2-3 hours before baking.

Baking

Preheat the oven to its highest setting. My oven goes to **555°F**

- **Pizza Stone:** bake for 5-6 minutes
- **Aluminum Pizza Pan:** bake for 8-10 minutes

AP: All Purpose Flour

BR: Bread Flour

IDY: Instant Dry Yeast