

# Anthony's Pizza Dough

	Bakers %	Grams
<b>Flour</b> (AP/BR)	100%	610
<b>Water</b>	62%	378
<b>Yeast</b> (IDY)	0.50%	3.1
<b>Salt</b>	2%	12.2
<b>Oil</b>	3%	18.3
<b>Total</b>		1022

Makes 4 x 12" 255 g

## Dough

1. Mix the flour, water, and yeast until fully hydrated
2. Add the salt and mix until combined
3. Add the olive oil
4. Mix until the dough starts to become smooth and elastic
5. If the dough is tough, let it rest for 5-10 minutes to relax the gluten, then continue mixing.

Cover the bowl and 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 6-7 minutes
- **Aluminum Pizza Pan:** bake for 10 minutes

AP: All Purpose Flour

BR: Bread Flour

IDY: Instant Dry Yeast