

Pizza Dough

2021-11-27

Standard pizza dough with 70% hydration and 2.5% salt.

Ingredients

| Amount | Ingredient |
|--------|-------------------|
| 500 g | All-Purpose Flour |
| 360 g | Water |
| 15 g | Salt |
| 2 tsp | Active Dry Yeast |

Instructions

I knead this with the dough hook on my KitchenAid. Mix by hand until dough ball forms, rest 15 minutes, then knead on medium speed for 8 minutes.

Bake on a pizza stone at 550°F until it's done.

Notes

Makes 3 or 4 pizzas.