

# 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
10 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.