

Pizza Crust

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

Ingredients

- 500 grams bread flour
- 360 grams water
- 10 grams salt
- 1 packet (~2 tsp) active dry yeast

Instructions

1. Knead with the dough hook on a KitchenAid. Mix on low for a minute or two until dough ball forms.
2. Rest the dough for 15 minutes.
3. Continue to knead on low speed for 5 minutes.
4. Bake on a pizza stone at 550°F until it's done.