



## Apizza Dough

This is very wet dough. In order to get those great bubbles around the edge, great flavor and a thin crust - wetter is better.

### Poolish

Ingredients	Family	Party
Unbleached all-purpose flour	1 1/2 cups	2 cups
Whole Wheat Flour	1/4 cup	1/3 cup
Water (cool – 75°)	1 cup	1 3/4 cups
Instant dissolving yeast	Pinch – really just a pinch	Pinch - (less than 1/8 teaspoon)

### Final Dough

Ingredients	Family	Party
Poolish	All of it	All of it
Water (cool – 75°)	1 1/4 cup	3 cups
Olive oil	1 Tablespoon	2 Tablespoons
Instant dissolving yeast	1/2 teaspoon	1 teaspoon
Sugar **	1/2 Tablespoon	1 Tablespoon
Kosher salt	1 Tablespoon	2 Tablespoons
Unbleached all-purpose flour	4 – 5 1/2 cups (wetter is better)	9 - 10 cups (wetter is better)

\*\* If cooking pizza in household oven, add sugar to help browning. If using a gas or charcoal grille or wood-fired oven omit sugar.

### Semolina

Mix poolish: In a large bowl combine all of the poolish ingredients, about 12 – 16 hours before you plan to make the dough. If temperatures in your house are around 70° F plan on 14 – 16 hours. If the temperature is warmer the polish will mature faster.

### Dough:

#### *Hand Mixing*

Add water to the poolish and mix gently but well. Add the oil and salt and mix. Add 2 cups of flour and the yeast and mix well. Add remaining flour and mix until the ingredients are combined. Knead 4 to 6 minutes or until the dough becomes smooth and elastic (use a scraper, if needed, to help in kneading the wet dough). Cover with plastic wrap and set aside in a warm (75°) place for about 30 minutes.

### *Machine mixing*

Add water to the poolish and mix gently but well. Transfer the poolish and water mixture to the bowl of your mixer. Add salt and mix. Add 2 cups of flour and the yeast and mix well. Add remaining flour and mix, on low speed, until the ingredients are combined. When combined, mix on 2nd (medium) speed for 4 to 5 minutes, slowly drizzling in the oil in the first minute.

Cover with plastic wrap and set aside in a warm (75°) place for about 30 minutes.

Turn dough out on to a lightly floured surface, pat into a rectangle and divide into 6 or 8 ounce pieces for small pizzas. Form pieces into balls and place on a covered tray and proof, in the refrigerator, for at least 2 hours to overnight.

Take dough out of refrigerator about an hour before using. Gently stretch, roll or toss into a thin disk, but retain a rim around the edge. Place dough onto a peel that has been liberally coated with semolina (if the dough sticks to the peel your toppings will slide easily into the oven but not your dough!). Dress with simple toppings (less is more) and bake on a pre-heated stone at the highest temperature your household oven will allow (usually about 500° to 550° F - with the Panyol we bake at about 675 - 725° F). Watch it carefully.

### **NOTES:**

- Watch pizzas carefully – bottom should be well browned and the edges bubbly. Let the crust take on good color before removing from oven.
- **Wetter is better** – try to make the dough as wet as you can handle. If you want a thin crisp crust with open bubbles around the rim then wetter is the only way to go.