

Pizza and Calzone Dough

This recipe is designed to use a stand mixer with a dough hook. Alternatively you may use a large capacity food processor, or mix by hand in a bowl.

Enough for two
14" pizzas or 3-4 calzones

270 grams (approx. 1-1/8 cup)
warm water (105 to 110 F)

3/4 teaspoon yeast

1-3/4 teaspoon salt

1-1/4 teaspoon sugar

450 grams (approx. 3-1/2 cups)
all purpose flour (preferably organic)

2 tablespoons olive oil



1. Gently whisk yeast into warm water and set aside until it becomes slightly foamy on top (indicating the yeast is alive).
2. Place flour, salt and sugar in mixing bowl. Stir together.
3. Add olive oil and yeast water.
4. Mix on speed #1 for 2-3 minutes with dough hook attachment.
5. Turn the mixer speed to high for about 40-45 seconds (hold on to your mixer).
6. Remove dough and knead briefly by hand. Form the dough into a ball, cover with a clean kitchen cloth or plastic wrap and allow to rest for 10-20 minutes.
7. Cut dough in half and form two smooth dough balls. Place in separate plastic containers (at least 24 oz capacity) or in one gallon storage bags (leave unsealed for now).
8. If making dough one to three days early, allow to rise for approximately 10-20 minutes, then seal and move to refrigerator. If making dough to be used the same day, allow to rise for one to two hours before moving to refrigerator.
9. Remove the dough from the refrigerator 30 to 60 minutes prior to using. You eventually want to dough to rise to about double. Refrigeration will slow it down. If it does not rise enough, pull it out sooner than you otherwise would.

Frankie's Tips:

- ◆ You will get the most consistent results if you weigh out your water and flour.
- ◆ You can make your dough on the morning you are making pizza, but making dough one to three days in advance will give it a more complex and pleasant yeasty flavor. The quantity of yeast used here assumes you are making it one day in advance. If making in the morning, I suggest increasing the yeast to 1 teaspoon. If two to three days in advance, reduce by a quarter teaspoon for each day.
- ◆ This recipe has a hydration level of 60%. This will yield an excellent on a pizza stone using a home oven at between 500 to 550 F. Try experimenting with higher hydration levels (up to 70-75%) if you want a lighter, more bubbly crust with more chewiness.
- ◆ Pizza dough can also be mixed by hand in a bowl. You would want to mix with floured hands and then fold for three minutes until smooth and elastic.