



Sourdough Pizza Crust Dough

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

47 mins

Description

Great sourdough pizza dough to top with your favorites

Ingredients

— - 1 ½ cups sourdough starter - 1 ½ cups all-purpose flour - 1 tablespoon olive oil - 1 teaspoon salt

Instructions

1. Mix starter
2. flour
3. olive oil
4. and salt together in a bowl until mixture forms a ball. Let dough rest for 30 minutes. Preheat oven to 500 degrees F (260 degrees C). Roll out dough on parchment paper or a lightly floured work surface
5. rotating frequently
6. until it is the same size as the baking pan. Transfer to the pan. Bake in the preheated oven until pale golden
7. about 7 minutes. Recipe Tip Before topping your pizza with sauce
8. cheese
9. or toppings
10. brush the top of the crust with 1/4 cup olive oil.