



New YorkStyle Pizza Dough

Jacob · 28/09/2024



Prep Time

10 hrs 40 mins

Difficult

Medium

Servings

6

Description

A simple and basic recipe that gives anyone longing for New Yorks famous pizza something to truly enjoy Add some flavor to your dough by incorporating seasonings such as oregano or garlic powder 12 teaspoon of each is more than enough The dough can also be frozen for longer storage

Ingredients

- - 1 cup warm water - ½ cup bread flour - 1 (.25 ounce) package active dry yeast - 1 ½ teaspoons white sugar - 2 cups bread flour
- or more as needed - 3 tablespoons olive oil
- divided - 1 ½ teaspoons salt

Instructions

1. Combine water
2. 1/2 cup flour
3. yeast
4. and sugar in a bowl; stir well and let sit until mixture is foamy and bubbling
5. about 20 minutes. Stir 2 cups flour
6. 2 tablespoons olive oil
7. and salt into yeast mixture using a wooden spoon until dough holds together; turn onto a lightly floured work surface. Coat the inside of a large bowl with 2 1/2 teaspoons olive oil. Knead dough
8. adding small amounts of flour as needed
9. until soft and slightly sticky
10. about 10 minutes. Form dough into a ball and place in the prepared bowl; drizzle about 1/2 teaspoon olive oil over dough and spread to coat entire ball. Cover bowl with a clean kitchen towel and place in a warm area of the kitchen until dough is doubled in size
11. about 2 hours. Punch dough down and place in a large resealable plastic bag; refrigerate 8 hours to overnight. When ready to use
12. remove dough from refrigerator and bring to room temperature before using. To Use: Roll out the dough and brush the edges with melted butter. Prebake it at 425 degrees F (220 degrees C) for 8 minutes. Add the desired sauce and toppings
13. then brush the edges again with melted butter and finely minced garlic for extra flavor. Bake for approximately 15 to 20 more minutes
14. or until the crust is golden brown. Using a pizza stone that's very lightly brushed in olive oil for baking will help the bottom brown and give it a crispy texture. Recipe Tips Bread flour is high in gluten and essential for a great pizza. You can substitute all-purpose flour. but it won't turn out as great.