



Rye Pizza Dough

Jacob · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

8

Description

This is a tasty change up from the predictable fastball delivery pizza

Ingredients

- - 2 ½ cups unbleached all-purpose flour - 1 cup rye flour - 1 teaspoon salt - 1 ½ cups water
- divided - 1 teaspoon brown sugar - 1 (.25 ounce) package active dry yeast - 2 tablespoons extra-virgin olive oil - ½ cup all-purpose flour for kneading dough
- or as needed

Instructions

1. Mix 2 1/2 cups all-purpose flour
2. rye flour
3. and salt together in a bowl. Pour 1/2 cup water into a microwave-safe bowl; heat in microwave for 30 seconds. Stir brown sugar into water until dissolved; add yeast and stir. Let mixture stand until bubbling
4. about 10 minutes. Pour yeast mixture into flour mixture. Pour remaining 1 cup water into a microwave-safe bowl; heat in microwave for 30 seconds. Stir olive oil into the warm water; pour over flour mixture. Knead flour mixture
5. adding more all-purpose flour if dough is sticky
6. until dough is smooth and holds together. Form dough into a ball and place in a bowl. Cover bowl with a damp towel and let rise until doubled in size
7. about 1 hour. Punch dough down and transfer to a floured work surface. Roll or shape dough into desired shape. Cook's Note Instead of using a tomato sauce base
8. try brushing olive oil on the dough before you add your toppings. Add your favorite pizza toppings and cook in a 425 degrees F (220 degrees C) preheated oven until cheese is browned
9. about 15 to 18 minutes.