



New York Italian Pizza Dough

Jacob · 28/09/2024



Prep Time

10 hrs

Difficult

Medium

Servings

10 hrs 36 mins

Description

A really wet sticky pizza dough that bakes up to perfection Simple ingredients and technique in this dough make your pizza crust authentic crispy and chewy just like your favorite NY brick oven joint This recipe makes enough for three 10 to 12inch pizzas two 12 to 14inch pizzas one 16 to 18inch pizza or 6 to 8 small single serving stromboli

Ingredients

- - 2 ½ cups warm water (110 degrees F/45 degrees C) - 2 teaspoons salt - 4 ½ cups bread flour - 2 teaspoons active dry yeast - ¼ cup bread flour
- or more if needed - 1 tablespoon olive oil

Instructions

1. Pour the warm water into the pan of a bread machine
2. sprinkle in the salt
3. and add the flour to the pan so the flour sits on top of the water. Make a hole in the top of the flour
4. and spoon the yeast into the hole. Let the mixture sit for 20 minutes to moisten the flour. Set the bread machine to the knead setting
5. and knead the dough for about 10 minutes. Turn the dough out onto a floured surface
6. and knead in 1/4 cup more flour or as needed
7. adding the flour about 2 tablespoons at a time
8. to make a wet
9. sticky
10. but elastic dough. The dough should be "as soft as a baby's bottom." Form the dough into a round shape. Wipe the inside of a large bowl with olive oil
11. and place the round ball of dough into the bowl. Turn the dough over a couple of times so the dough picks up a thin coating of oil. Cover with a cloth
12. and refrigerate the dough for 10 hours or overnight. The next day
13. allow the dough to come to room temperature before rolling out on a floured surface and adding toppings as desired. Roll the dough out thin with a thicker edge before adding toppings. Place a pizza stone into oven
14. dust it with a little flour
15. and preheat oven to 500 degrees F (260 degrees C). Bake the pizza on the stone in the preheated oven until the bottom of the crust is browned
16. 6 to 8 minutes. Cook's Note This dough can be made in a bread machine on the quick dough cycle if you prefer. If you do it in a bowl
17. you really need a dough mixer because this dough will be
18. and remain
19. pretty sticky
20. and it's impossible to work with it with your hands. It's important for the crust texture that it be a very soft
21. wet dough.