



Famous California Pizza Dough

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 35 mins

Description

One product of my online interview with Wolfgang Puck was being given his pizza dough recipe to publish I dont think this recipe is any kind of secret and Im sure its been published many times but I had never personally tried it so I decided to do this recipe check out this iconic dough for myself

Ingredients

- - 1 (.25 ounce) package active dry yeast - 1 teaspoon honey - 1 cup Water
- municipal - 1 teaspoon kosher salt - 5 tablespoons extra-virgin olive oil
- divided - 2 $\frac{3}{4}$ cups all-purpose flour
- or more as needed - $\frac{1}{4}$ cup cornmeal
- or as needed

Instructions

1. Combine yeast
2. honey
3. and 1/4 cup warm water in a large bowl with a whisk. Let stand to dissolve
4. about 10 minutes. Add salt
5. 1 tablespoon olive oil
6. remaining 3/4 cup warm water
7. and 1 cup flour to the mixture and stir until a batter forms. Add another 1 cup flour; stir to combine. Add 1/2 cup more flour and combine. Turn dough out onto a surface dusted with 1/4 cup flour. Knead until a smooth
8. fairly firm
9. slightly sticky dough is achieved
10. adding more flour as needed. Transfer dough to a lightly oiled bowl and cover with a damp towel. Let sit in a warm place until doubled in size
11. 30 to 40 minutes. Turn dough out onto a lightly floured cutting board and pat down with your hand. Divide dough into 4 equal pieces. Stretch and fold each piece down and under
12. tucking as you go
13. to form pizza dough rounds. Cover with a towel and let sit in a warm place until doubled in size
14. 20 to 30 minutes. Preheat the oven to 450 degrees F (230 degrees C). Dust a baking sheet with cornmeal. Transfer dough rounds to a lightly floured board and press each piece out to desired thickness
15. starting in the center
16. until 8 to 10 inches wide. Form a crust shape around the outer edges with your fingertips. Transfer one round of pizza dough to the prepared baking sheet and brush with 1 tablespoon olive oil. Top with any sauce and toppings you like. Bake in the lower rack of the preheated oven for 5 minutes. Move to the center of the oven and continue to bake until golden
17. about 10 minutes more. Repeat to bake remaining pizzas.