



BrooklynStyle Pizza Dough

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

1 day 1 hr 25 mins

Description

This crust is made with a soft stretchy dough you'll think came straight from New York

Ingredients

- - 3 cups bread flour
- divided
- or as needed - 1 cup warm water - 1 tablespoon active dry yeast - $\frac{1}{2}$ teaspoon salt - 2 tablespoons olive oil

Instructions

1. Combine 2 cups bread flour
2. warm water
3. yeast
4. and salt in a bowl with an electric mixer fitted with the dough hook attachment. Mix on lowest speed until blended but still moist
5. about 2 minutes. Cover the bowl with a towel and let rise in a warm place until dough is doubled in volume
6. about 20 minutes. Uncover the bowl and mix with the electric mixer on low speed until dough has pulled together
7. about 5 minutes. Sprinkle in remaining 1 cup flour
8. a little at a time
9. until soft
10. sticky dough forms
11. 1 to 2 minutes. Increase mixer speed to medium and mix until dough pulls away from sides of bowl
12. about 8 minutes. Cover the bowl with a towel and let rest
13. about 20 minutes. Meanwhile
14. rub olive oil evenly into a plastic container. Transfer dough onto a floured work surface. Dust hands with flour and knead dough until soft but still wet on the inside. Form into a ball and place into the prepared container. Refrigerate dough for at least 1 day and up to 7 days. Tips: Not all of the flour may need to be used. Aim for a soft
15. sticky dough. If dough starts flopping around the dough hook
16. you've added too much flour. The recipe also makes enough for 2 thin 12-inch pizzas
17. if desired. To make pizza: Preheat the oven to 500 degrees F (260 degrees C). Place a baking stone or heavy baking pan on the oven's bottom rack. Remove dough from the refrigerator to warm until wet and stretchy
18. 5 to 10 minutes. Turn dough onto a lightly floured surface. Stretch pizza dough onto a pizza pan with floured hands. Top with desired toppings. Transfer pizza to the baking stone and bake in the preheated oven until dough is browned on the edges and charred on the bottom
19. 10 to 15 minutes.