



NeapolitanStyle Pizza Dough with Garlic and Italian Seasonings

Jacob · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

1 hr 45 mins

Description

This Neapolitan pizza dough recipe makes two 12inch pizzas Apply your sauce cheese toppings and a final spread of cheese to tie it all together

Ingredients

- - 3 cups unbleached all-purpose flour
- or as needed - 1 ¼ teaspoons salt - ½ teaspoon fast-rising dry yeast - 1 ½ cups ice water
- or as needed - 2 tablespoons olive oil - 1 tablespoon granulated garlic - 1 tablespoon Italian seasoning - ½ teaspoon olive oil

Instructions

1. In a large bowl
2. mix flour
3. salt
4. and yeast until thoroughly combined. Mix in ice water
5. scraping the bowl as you mix
6. until all flour and water have been incorporated into a soft dough. Mix in 2 tablespoons of olive oil. Turn dough out onto a floured work surface
7. and knead until dough is firm but slightly sticky
8. mixing in more flour if needed. Knead granulated garlic and Italian seasoning into dough. (The kneading step can be done in a bread machine set on the Dough setting.) Form dough into a round
9. and place into an oiled bowl. Brush the top with 1/2 teaspoon of olive oil
10. cover the bowl with plastic wrap
11. and allow dough to rise until double
12. 1 to 2 hours. Punch down dough
13. and cut in half. Form each half into a 12-inch pizza crust
14. and place on pizza pans. Move a rack to the bottom position in oven
15. and preheat the oven to 450 degrees F (230 degrees C). Bake pizza crusts on the bottom rack just until firm
16. 3 to 7 minutes. Allow crusts to cool for about 10 minutes before topping with sauce
17. cheese
18. or other desired ingredients and returning to the oven to bake. Tips If two pizzas are one too many
19. you can place half the dough in the refrigerator. Well covered
20. it will keep for several days. When removing
21. allow dough to rise at room temperature. Place in pan and cook same as above.