



Pizza Oven Dough

Jacob · 28/09/2024



Prep Time

10 hrs 15 mins

Difficult

Medium

Servings

8

Description

Easy thincrust pizza dough recipe handed down from my Italian grandmother

Ingredients

— - 1 cup water - 1 ½ teaspoons active dry yeast - 1 teaspoon white sugar - 3 cups bread flour - 1 tablespoon olive oil - 1 ½ teaspoons salt

Instructions

1. Mix together water
2. yeast
3. and sugar in the bowl of a stand mixer until sugar is dissolved. Add bread flour
4. olive oil
5. and salt. Knead using the dough hook attachment until dough is smooth and elastic
6. about 10 minutes. Cover dough and refrigerate
7. 8 hours to overnight. Punch dough gently to deflate. Divide into 2 pieces on a lightly floured surface. Shape into balls; cover with a damp cloth and let rest
8. 2 to 3 hours. Flatten or stretch out dough to desired thickness. Cook's Note: Mix dough in a bread machine on the "Pizza Dough" setting if preferred. You can also knead the dough by hand. Use the dough in a pizza oven or a standard oven with the pizza recipe of your choice.