

## PIZZA DOUGH #000

---

A local fire company started selling pizza at one point and by all reports, it was pretty good. One week, I had psyched myself up to get some on the way home, but when I passed by the trailer was gone and I decided to make my own (crust and everything). I was never really 100% satisfied with any of the store bought crusts or doughs, so I did a little bit of poking around on the ol' interwebs (back in my day, if we wanted to do some research we had to go to a place called a "library"). I found several recipes, but finally decided on the Betty Crocker Recipe here as a starting point:

<https://www.bettycrocker.com/recipes/pizza-crust/dfd30165-0b22-47aa-b192-268be25e138d>

One of the members of a local community forum turned me on to pizza stones and such and since then there has been no looking back.

### INGREDIENTS

---

<b>Qty.</b>	<b>Unit</b>	<b>Item</b>
2 1/2	Cups	Bread Flour
2	TBSP	Brown Sugar
1	TSP	Morton's Kosher Salt
1	7g Packet	Active Dry Yeast
2	TBSP	MASA
1	Cup	Water
3	TBSP	Extra Virgin Olive Oil

Bread flour is typically easy enough to get, but AP flour will do in a pinch. The texture may be a bit different, but should still be quite tasty

Why Morton's? Well, because that is what I use. Weights of salts per TSP will vary between types and brands, so if you need or want to use something else, make sure you compensate

The yeast... Honestly? I am not really sure about the differences between active dry and instant yeast. I have a done a little research, but not enough to explain.

### SPECIAL TOOLS

---

- Food Processor
- Pizza mat [iii]

## PREPARATION

---

- 1) Mix all the dry ingredients in a food processor for 2 minutes
- 2) Heat water to 100 deg. F - 110 deg. F
- 3) Add 3 TBSP of olive oil to the dry mix in the food processor
- 4) Mix the ingredients and slowly add the water
- 5) Continue to mix the dough for 30 seconds after the last of the water has been added
- 6) Perform the window test [i]. If it does not pass, take the temperature of the dough with an instant read thermometer. If it is below 105 deg. F, mix for another 15 seconds. If not, let it cool to below 105 deg. F, then mix for 15 seconds
- 7) Repeat the window test, temperature check, and mixing until the dough passes the window test
- 8) Coat a bowl with olive oil and add the dough
- 9) Loosely cover the dough with plastic wrap and let rise for at least 1 hour or until it doubles in size
- 10) After the dough has risen, spread to somewhere around 14 inches give or take depending on how thick or thin you like your crust [ii]
- 11) Sprinkle both sides of the dough with Kosher salt
- 12) Cook as per your pizza recipe
- 13) ENJOY!

## NOTES

---

- i. Basically take a small amount of dough and stretch it out with your fingers until you can see light through it. If the dough does not tear, the window test has passed!
- ii. If you like a thinner crust, split the dough into two portions. The second portion can be stored in the fridge or freezer. I have used frozen dough and it was spectacular!
- iii. Not 100% necessary, but makes things much easier

PICTURES











