

'Same Day' Pizza Dough - 62% hydration



Ingredients

Makes 2 dough balls for 12" pizza - 285g each

214g	Water 33°C
1.06g	Active Dry Yeast
10g	Sea Salt 3%
345g	Caputo Classic AP Flour 00 11.5% Protein W220/240

Makes 3 dough balls for 12" pizza - 285g each

321g	Water 33°C
1.53g	Active Dry Yeast
16g	Sea Salt 3%
518g	Caputo Classic AP Flour 00 11.5% Protein W220/240

Makes 4 dough balls for 12" pizza - 285g each

428g	Water 33°C
1.98g	Active Dry Yeast
21g	Sea Salt 3%
428g	Caputo Classic AP Flour 00 11.5% Protein W220/240

Based on a 6 hour 1st prove at Room Temp 21°C

Tomato Sauce - see my tomato sauce recipe on me website.

Method

1. Add the dry yeast to the water and give a good mix. After 30seconds you should notice a small degree of froth/bubbles. This is good indicator that your yeast is activated and 'good'
2. To this add roughly 10% of the flour and mix well, this should have the consistency of a batter. This gives the yeast a good coating of flour before the salt is added
3. Add this batter mix to the flour and mix briefly, add the salt
4. Mix by hand until it comes together and into a dough
5. Transfer the work surface and knead for 10-12 mins, or until its smooth and silky, and forms a think opaque window when stretched.
6. Transfer to a bowl and cover
7. 1st prove is 6hr's and at 21°C. And doubled in size
8. After the 1st prove, form your three dough balls at 285g each
9. Place a tray and cover
10. Leave to prove at 21°C for 1 hour, or until doubled in size.
11. In the meantime, prepare your ingredients and pizza oven.
12. Once you oven is at temp - for a pizza oven 450°C (domestic oven as hot as it will go and with a pizza stone pre-heated)
13. DO NOT USE A ROLLING PIN ! Place you dough ball on to a well floured surface with flour and semolina
14. Working from the centre, gently pressed and push the dough towards the edge of the dough, but stopping 1/2" from the edge
15. Continue until you have a raised and untouched outer rim of 1/2" and a flat centre.
16. Carefully stretch the dough to the desired size, but being gentle with the raised edge.
17. Transfer to a Pizza Peel
18. Add your sauce, toppings.
19. Carefully launch into the oven
20. After a few seconds begin turning your pizza, to ensure even baking
21. Once baked, allow to cool for a few minutes before slicing and eating.