

OUR FAVORITE PIZZA DOUGH RECIPE

Pizza dough is imperative for great pizza. Thick, thin, chewy or crispy, this dough recipe will satisfy those cravings.

Chef Jason Strotheide, Executive Chef Residential Dining Services

Featured Food: Pizza Dough

Yield: 2 discs

Ingredients

1 ½ c. warm water 3 to 4 c. bread flour

1 t. honey 2 T. olive oil

1 package dry yeast 2 t. salt

Preparation

In 1/3 cup warm water, dissolve the yeast and honey and let stand for 5 minutes. Add 2 cups of the flour, 2 tablespoons oil, 1 cup warm water and salt; mix well. Add more flour, 1/2 cup at a time, mixing well until it holds together in a rough mass (I usually only use 3 cups of flour to this point).

Place 1/2 cup of flour on a hard surface and knead the dough until it is smooth and elastic.

Place in an oiled bowl, cover with plastic, and let rise until double in size, about two hours at the minimum. Once it has doubled, punch it down with your fist and divide into two balls.

Roll the dough out on the pizza pan to create about a 14 inch pizza disc. This recipe makes two discs.