

Wood Stone Pizza Dough

Makes: 4-6 pizzas

This is the recipe we use in our Bellingham testing and teaching kitchen. We enjoy it because it is easy to handle and brings a wonderful flavor and texture to the pizzas. It is very versatile dough and can be used for crackers and Focaccia bread as well.

Our dough uses a very small amount of yeast and is called a "24-hour dough". It actually rises slowly in the refrigerator for 24 hours and is already portioned into dough balls.

Ingredients

1/2 t	Dry Instant Yeast
1t	Sugar
2t	Salt
2 C	Water (65 degrees)
1 C	Semolina Flour (#1 Coarseness)
4 ¼ C	All Purpose Flour (we use General Mills Superlative with 12.5% gluten)
	Olive Oil

Method

- In a 5 qt. mixer, with the dough hook, dissolve the first 3 ingredients in the water, mixing over low speed for 3 minutes or (if you are mixing by hand), swishing your fingers around the bottom of a large bowl until the yeast is dissolved.
- Add the flours and mix at low speed for 6-7 minutes. If you are mixing by hand, mix with a wooden spoon until it becomes too difficult and then tip it onto a smooth work surface and knead the dough until it is smooth and shiny.
- Let the dough rest in the mixing bowl for 10 minutes, or cover it with a towel if it's on your work surface.
- This recipe makes 4 10oz pizza dough balls or 2 20 oz focaccia dough balls.
- After the dough has rested, put it on a clean work surface and shape the dough into smooth round balls (you can weigh them to 10 oz if you wish, or just guess).
- Lightly oil each ball and place them on a pan or a plate and cover them with plastic wrap. If you are freezing the dough balls for later use, put them individually into airtight freezer bags. You can also put the dough balls into a shallow Tupperware box, spacing them 1 ½ inches apart, and cover the box. Let the dough "rise" for 24 hours in the refrigerator.
- Remove the dough from the refrigerator 30-60 minutes before you want to use it, keeping it covered. This will allow the dough to come to room temperature. Dough right out of the refrigerator is too cold and will not stretch or bake well in the oven. To thaw frozen dough, defrost overnight in the refrigerator and take it from the refrigerator 30-60 minutes before you want to use it.
- **Opening the dough:** Flour both sides of the dough ball.
- Using the thumb and pointer finger of both hands, about a ¼" to ½" from the edge of the ball, begin pulling the dough apart, pinching and stretching as you turn the dough like a wheel in your hand. Gravity will help as the dough opens and stretches.
- You can continue to stretch the dough in your hands, forming a round pizza skin as thick or as thin as you want. Don't get discouraged if you don't have a perfect round or get holes in it at first; it's all about practice!
- Put the skin on a flour or semolina dusted work surface and top with your ingredients. Slip the large pizza peel (with a little semolina on it) under the dough as you lift the dough gently with thumb and pointer finger. The motion is; push with the peel and pull with your fingers.

Notes

If you won't be using all the dough at one time (it will still be good the next day) keep it refrigerated until it is ready to be used.



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