

## Wood Stone Dough

Makes 5-6 ea. 8-oz. dough balls

*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 a 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. This is a slow rise dough and freezes well.*

### Ingredients

½ tsp.	dry instant yeast
1 tsp.	sugar
2 tsp.	salt
2 cup	water, 65 degrees
1 cup	semolina flour, Bob's Red Mill is great
4½ -5 cup	all-purpose flour, we prefer King Arthur for this dough
	Olive oil

### Method

- In a 5 qt. mixer, fitted with the dough hook, dissolve the first 3 ingredients in the water, mixing over low speed for 3 minutes.
- Add the flours and mix at low speed for 2 minutes; check the consistency of the dough. It should be releasing from the sides of the bowl. If the dough is too sticky, add a bit more flour. If it is too dry and climbing up the dough hook, add a bit more water. Mix for 7 more minutes. Remove the dough from the bowl and turn out onto a work surface. Cover with a damp cloth or plastic wrap and allow to rest for 10 minutes.
- Shape it into a thick log; then cut it into 6 pieces (about 7-oz. each). Roll the dough on the work surface in a circular motion with your hands, forming a smooth ball and place the balls on a lightly oiled baking sheet or plastic dough box with a secure top.
- Cover the surface of each ball with a bit of olive oil to prevent the dough from forming a skin. Cover the dough with plastic wrap or with an airtight cover and refrigerate for a minimum of 8 hours or for up to 48 hours in the refrigerator.
- Before using the dough, remove it from the refrigerator and let it rest at room temperature for a minimum of 1 hour. You can keep the dough at room temperature for up to 3 hours or longer. The dough will continue to get soft as it rests and becomes easier to stretch and more delicate at the same time. The dough is over-proofed when it becomes too soft to work with and bubbles form on the surface.

### Opening the dough:

- Flour both sides of the dough ball and using the thumb and pointer finger of both hands, about a ¼-½-in. 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 semolina dusted work surface and top with your ingredients. Slip the large pizza peel (with a little semolina on it) under the dough and gently lift the dough with thumb and pointer finger. The motion is: push with the peel and pull with your fingers.
- If you are freezing the dough balls for later use, let them rest in the freezer for 8 hours and then put them individually into airtight freezer bags. To thaw frozen dough, defrost overnight in the refrigerator and take them from the refrigerator 30-60 minutes before you want to use them.

