



**YIELD**  
2x 12" pizzas



**EQUIPMENT**  
• stand mixer  
• scale  
• thermometer



**ACTIVE**  
20 min



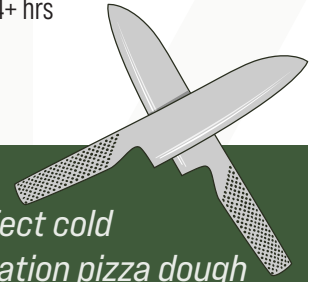
**REST**  
30 min  
24+ hrs



**TOTAL**  
50 min  
24+ hrs

# PIZZA DOUGH

## COLD FERMENTATION



*The perfect cold fermentation pizza dough for a light, chewy crust, rich with flavor.*

### Ingredients

350g (2 1/2 cups) 00 flour

210g (1 cup) water, 110°F

10g (2 tsp) salt

5g (1 tsp) olive oil

.5g (1/8 tsp) yeast

semolina flour (or semolina and 00 flour mix) for dusting

### Method

1. In a small bowl, combine water, olive oil and yeast. Let sit for about 5 minutes or until yeast is dissolved and bubbles form. This is called blooming.
2. In a medium bowl, combine flour and salt.
3. Once bloomed, transfer the wet mix to your stand mixer, followed by the dry mix.
4. Mix on low (speed 2) for about 15 minutes or until smooth. Perform the "window pane test" by stretching a small piece of dough like a window to ensure it doesn't rip. If it rips easily, keep mixing.
5. Remove and shape dough into a ball. Cover and rest for 15 minutes.
6. Divide dough in half and shape into balls.
7. Transfer to an oiled container with room to expand. Cover and rest in the fridge for at least 24 hours, ideally 3 - 5 days.

### TO BAKE THE PIZZA:

500°F

5-8 mins  
baking stone / steel  
or cast iron pizza pan

8-10 mins  
regular  
pizza pan

*If you're using a baking stone/steel or cast iron pan, pre-heat in the oven and build on a pizza paddle.  
If you're using a regular pizza pan, build directly on the pan.*

1. On a well floured surface, stretch dough to 13-14" in diameter.
2. Top as desired. Remember less is more!
3. Bake until edges are lightly browned and cheese (if used) is melted and bubbly. Monitor closely.

### Tricks of the Trade

*We highly recommend weighing your ingredients rather than measuring in volume. You will always get a more accurate result this way.*

*Ensure your salt and yeast do not come into contact prior to mixing; the salt will slow the yeast drastically.*

*The longer you rest your dough in the fridge, the better the pizza will be. It will develop better flavour and a chewier texture. Although you can use it after 24 hours, we recommend 3 days minimum, up to 5 days.*

*When building a pizza, remember that less is more when it comes to toppings. If you overload it, you run the risk of a soggy, floppy center.*



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