

PIZZA DOUGH FORMULA

Mark Doxtader, Tastebud

WATER (lbs)	1.61
FLOUR (lbs)	2.30
YEAST tablespoons	0.12
SALT (lbs)	0.06
pounds	3.91

Dissolve yeast in water. Add flour and salt. Mix until ingredients are completely incorporated and not much more than that. It will be very sticky and gloppy.

Place in a lightly oiled container with lid and let rest for 2-4 hours at room temperature. When it starts to move (first bit of fermentation) fold in half three times.

Leave in same container and place in refrigerator for 6-24 hours.

Turn out onto floured surface. Divide and roll into 3 tight, well-sealed balls. Place on floured board and cover (so it doesn't dry out) and ideally return to the fridge overnight.

Bring to room temperature. Dough should be relaxed enough to stretch easily. Keep dough covered until ready to use to avoid drying out.

Makes three 1 pound balls.