

SOURDOUGH PIZZA

by Kim Ball

This recipe needs to be started the night before you want to have pizza.

- 1. The evening of the day before you want to have your pizza,** measure 100 grams of 100-degree water into a quart sized plastic container with a lid. Measure 50 grams from the sourdough start in the fridge right into the water and mix it by hand. Don't worry about completely dissolving the starter. Measure 100 grams of flour into the sourdough start mixture and mix by hand until it all comes together in a semi liquid batter. Put the lid on it and let it sit out overnight at room temperature. If you live in a warm climate where room temperature is warm, mix the sourdough start with cooler water like 75 degrees instead of 100.
- 2. The next morning - Measure and combine all the dough ingredients.** 10-12 hours after you mix your start with the flour and water, it should be gloopy and lively. Now make the dough. Measure 225 grams of 90-95-degree water into a 6-quart tub. Sprinkle 14 grams of salt (I use kosher salt) into the water and swirl around to dissolve. Add in all the starter mixture and blend it briefly by hand with the water and salt using a pincer motion to cut into chunks. Don't worry about it dissolving completely because it won't. Add 375 grams of flour to the water-salt-starter mixture.
- 3. Mix the dough.** Mix by hand, first by stirring your hand around inside the dough tub to integrate the flour, water and starter into a single mass of dough. Then use the pincer method to cut the dough into sections with your hand alternating with folding the dough to develop it back into a unified mass. Continue for just 30 seconds to 1 minute. The target dough temperature at the end of the mix is 80 degrees. Use your thermometer to check it.
- 4. Knead and Rise.** Let the dough rest for 20 minutes, then knead it on a work surface with a very light dusting of flour for about 30 seconds to 1 minute. The skin of the dough should be very smooth. Place the doughball seam side down in the lightly oiled dough tub. Cover with a tight fitting lid. Hold the dough for 3 hours at room temperature for the first rise. This time is flexible – if you need to do it for 2 hours, that's okay.
- 5. Shape.** Divide the dough and shape it into balls. Moderately flour a work surface about 2 feet wide. With floured hands, gently ease the dough out of the tub. With your hands still floured. Pick up the dough and ease it down onto the work surface in a somewhat even shape. Dust the entire top of the dough with flour, then cut it into 3-5 equal sized pieces, depending on the style of pizza. Use your scale to get evenly sized dough balls. Shape each piece of dough into a medium tight round, working gently to be careful not to tear the dough.
- 6. Second fermentation.** Put the dough balls on lightly floured dinner plate or a baking sheet, leaving space between the balls to allow for expansion. Lightly flour the tops to prevent sticking, cover with plastic wrap and let sit out at room temperature for about 5 hours. The dough balls should hold for 4 hours for making pizza or put them in the fridge to use the next day.
- 7. Preheat oven.** Place pizza stone in oven and preheat oven to 450. Roll out each ball into a nice pizza circle. Place on a pizza peel that has been lightly dusted with corn meal. Decorate your pizza with any of the toppings your heart desires. Bake for 15-20 minutes or until nicely browned.