

Sourdough Pizza Dough

Makes one thick 12" crust. Recipe can be doubled or tripled to make more crusts at once. Must be refrigerated for 1–7 days to ferment before use.

Ingredients

180 g bread flour (or 100 g bread flour and 80 g stone ground wheat flour)
120 g filtered water
60 g sourdough starter
1/2 tsp salt
1 tbsp olive oil, plus more for coating containers
cornmeal (for pan)

Steps

Gather sourdough starter from your main supply to use as the levain. Leave out to warm until it becomes spongy and active.

Combine starter, flours, water, salt, and 1 tbsp olive oil in a bowl to form a shaggy dough. Cover and let sit for 20 minutes. Fold and stretch dough a few times using a wet hand. Let rest another 20 minutes, then fold and stretch again. Repeat this process a few times until dough is smooth and structured.

Cover dough and let ferment for at least 4 hours, or until small bubbles begin to form.

Lightly oil containers (one per crust). Divide dough into one equal portion per crust, form into dough balls, and place seam side down in containers. Seal and refrigerate for at least 24 hours and up to 1 week (longer fermentation leads to more sour flavor).

To make pizzas, remove dough from refrigerator and allow to warm and expand for several hours. Preheat oven to 450° F and prepare a pan, pizza stone, or skillet by sprinkling with cornmeal (this gives the crust some texture and prevents it from sticking).

When ready to assemble pizzas, flour hands, remove dough from container, and gently flatten and stretch dough into a 12" circle on the pan, trying not to knock out too much air. Poke steam vents into crust with a fork. Add sauce and any other desired toppings.

Bake for 18–22 minutes or until crust is baked through. To caramelize top layer of cheese, transfer pizza to top rack and broil for a few minutes, keeping a close eye on it to avoid burning. Remove from oven and allow to cool before transferring to a cutting board and slicing.