



## BSL Basic Pizza Dough

### INGREDIENTS

- 325g Warm Water (110°F)
- 5g Dry Active Yeast
- 500g 00 Pizza Flour
- 10g Kosher Salt

### INSTRUCTIONS

- 1 Combine warm water and yeast. Stir until dissolved (about 5 minutes).
- 2 Add flour and salt.
- 3 Knead by hand or mix in stand mixer with dough hook for 8 minutes.
- 4 Form into a ball and place in lightly oiled bowl. Cover.
- 5 Let rise until doubled in size.
- 6 Transfer to floured surface and divide.
- 7 Thin crust: 3 portions. Thick crust: 2 portions.
- 8 Form into tight balls and place in oiled containers.
- 9 Refrigerate at least 1 hour or overnight.
- 10 Bring to room temperature before shaping and cooking.

### OTHER CONSIDERATIONS

Cold fermentation improves flavor. Preheat cooking surface thoroughly. Do not use a rolling pin — preserve air structure. Store dough up to 72 hours refrigerated or freeze up to 3 months.