

PIZZA CZAR

Neapolitanish Dough Recipe

Makes 7 (250-gram) dough balls

1000 grams [8 cups] of flour (blend of soft winter wheat, and hard spring wheat or hard red winter)

630 grams [2 ¾ cups] of water room temp (68f-72f)

150 grams [¾ cup] of sourdough starter* (room temp 3-12 hours after feeding see recipe)

20 grams [2 tbsp] of extra virgin olive oil

30 grams [2 tbsp] of Sea Salt

Baker's Percentages

Flour 100%

Water 63%

Starter 15%

Extra virgin olive oil 2%

Sea salt 3%

***If you don't have a sourdough starter, you can make a commercial yeast pre-ferment instead**

Preferment instructions (aka biga, sponge, poolish)

80 grams [½ cup] high protein or bread flour

70 grams [6 tbsp] water

0.5 gram [¼ teaspoon] instant yeast

In a bowl add room temperature water and instant yeast, mix together until dissolved. Add flour and mix vigorously until it completely comes together. Cover bowl and allow to sit at room temperature. Use anywhere from 3-15 hours before making pizza dough, as a substitute for sourdough starter.

1. Weigh out all the ingredients in separate containers, remove 10 grams (about 2 tablespoons) of water, and reserve it.

2. Put the flour in a large mixing bowl.

3. In another large mixing bowl, combine the remaining 620 grams (2 cups plus 10 tablespoons) of water and the starter and break up the starter by hand until it's a uniform consistency.

4. Using your hand, create a crater in the flour and pour the water and starter mixture in the center.

5. Begin mixing with your dominant hand, working your way in a clockwise motion from the center of the bowl to the rim. When the ball has just come together and the bowl is clean, add the olive oil and mix by hand a few more minutes. Cover the bowl with plastic wrap and rest at room temperature for 30 minutes.

6. Uncover the dough ball and begin mixing by hand. Add the reserved 10 grams of water and the salt and mix until just combined.

7. Transfer the dough ball to a lightly oiled container and cover with a lid or plastic wrap. Allow to rest for 5 hours, stretching the dough into itself about halfway.

8. Remove the dough ball and place on a lightly floured surface. Lightly flour your hands and, using a dough scraper and scale, portion the dough into 250-gram dough balls.

9. Form each into a tight ball by folding it in on itself, being careful to handle the balls quickly and gently so as not to transfer too much heat to them.

10. Place the dough balls on a lightly floured tray. Lightly flour the surface of the dough balls and cover with plastic wrap. Proof at room temperature for 12 to 18 hours, until the dough balls have doubled in size. Transfer the dough to the refrigerator and let them rest for up to 48 hours or until ready to use. It can last up to 5 days in the fridge.