

PIZZA CZAR

Sicilian Grandma Dough Recipe

Yield depends on pan size (see step 9)

1000 grams [8 cups] of flour (90% high protein or bread flour and 10% freshly milled whole grain or whole wheat flour)

720 [3 cups] grams of cold water (65f)

100 grams [1/2 cups & 2 tbsp] of sourdough starter* (room temp 3-12 hours after feeding)

60 grams [6 tbsp] of extra virgin olive oil, plus more for oiling the pans

30 grams [2 tbsp] of sea salt

Baker's Percentages

Flour 100%

Water 72%

Starter 10%

Extra virgin olive oil 6%

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 [1/2 cup] high protein or bread flour

70 grams [6 tbsp] water

0.5 gram [1/4 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 all the ingredients in separate containers. In a large mixing bowl, combine the flours and salt and mix thoroughly with clean hands.

2. In another large mixing bowl, combine the water and starter.

3. Create a crater in the flour and pour the liquids in the center.

4. Begin mixing with your dominant hand. Start in the center of the bowl and mix in a clockwise fashion until the dough comes together, at this point, add 60 grams of the olive oil and continue to mix until the dough is fully incorporated. Stop mixing, cover the bowl with plastic wrap, and set aside for 30 to 45 minutes.

5. Mix by stretching and folding the dough onto itself for about 6 minutes.

6. Transfer the dough to a lightly oiled container with a lid (or a bowl tightly covered with plastic wrap) and let it rest at room temperature. Stretch and fold the dough for 1 minute every 30 minutes for 3 hours (six times).

7. Rest at room temperature (covered) for 30 minutes.

8. Using about 40 grams of the olive oil, lightly oil the baking pans.

9. Lightly flour your hands, and using a dough cutter and scale, portion then shape the dough into rectangles by folding the edges into themselves. Gram weights will vary. If using a half sheet pan, portion into two 900 gram pieces (thicker Sicilian) or three 700 gram pieces (thinner grandma), if using a 12 inch round pan it will be anywhere from 650-720 grams, a 9 inch personal pan 350-420 grams per pan.

10. Transfer each dough to the center of the pre-oiled baking pans. Cover each pan with a lid or plastic wrap and allow to rest at room temperature for 1 hour.

11. Press out any air from the bottom of the pan. Carefully stretch the dough to the pan's edges. Using your fingertips, gently dimple the entire length of the dough. Cover and let proof at room temperature for 6-12 hours or until the dough has doubled in size.

12. Par-bake or top and bake according to your chosen recipe's instructions. Just add 10 minutes to the bake time if you skip the par-bake.

13. If you're just making focaccia, bake at 475f for 15-20 minutes or until golden brown.