

Dough & Crusts

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Same Day Pizza Dough

MAKES: ENOUGH FOR TWO 10-INCH PIZZAS

Need a dough for when you want pizza today? This is it! Notice that this dough only uses all-purpose or bread flour, so if you're not a fan of whole grains in your dough or are just in the mood for something more basic, this is it.

1 rounded teaspoon (4 grams)
active dry yeast

1 teaspoon (7 grams) honey

1 cup (237 grams) warm water
(about 105°F–110°F), divided

3 cups (360 grams) unbleached
all-purpose or bread flour

1 rounded teaspoon (7 grams)
kosher salt

Mostly Hands-Off Method

Place yeast in a large mixing bowl or the bowl of a stand mixer. Add the honey and ¼ cup (60 grams) of the water and stir a few times to combine. Let sit until bubbling and foamy, about 5 minutes. Add the flour, salt and remaining water, and stir with a wooden spoon or the dough hook of a stand mixer until just combined. Cover with a towel and let rest for 20 minutes. Uncover, and if using a stand mixer, use the dough hook and knead on low speed until smooth and firm, about 5 minutes. If kneading by hand, transfer dough ball to a lightly floured kitchen countertop and knead 8 minutes.

If you're making the pizza in the next hour or so, shape dough into two, equal-size balls and place on a floured surface. Cover loosely with a clean tea towel or piece of plastic wrap and let rest in a draft-free spot until doubled in size, 1–1½ hours.

If not making pizza in the next hour or so, shape dough into a ball and place in a large, food-safe container or bowl (preferably one with a lid) coated with non-stick cooking spray or olive oil. Cover with the lid or plastic wrap and refrigerate until ready to make. (I like to do this early in the day if I can because the refrigerator fermentation makes for a more flavorful crust. But any amount of refrigeration is great!)

Hands-On, No-Knead Method

Place yeast in a large mixing bowl and add the honey and $\frac{1}{4}$ cup (60 grams) of the water. Let sit until bubbling and foamy, about 5 minutes. Add the flour, salt, and remaining water, and stir with a wooden spoon or until combined. Then, using your hands, start to work it into a ball and pick up any loose flour as you go. Once fully combined, shape into a ball. Return to the bowl, cover with a tea towel or plastic wrap and let sit on the counter for 20 minutes. Uncover, transfer dough ball to the counter, pick it up, and grabbing it from opposite ends, gently pull apart, then fold ends to meet in the center. Turn it 90 degrees and repeat the process. The dough won't want to be pulled too far, so don't get overly-aggressive.

Flip the dough over and place on a clean work surface. Rotating as you go, pull the edges and "tuck" the dough under itself to create a smooth, round ball. Place the ball back into the bowl, cover and rest 20 minutes. Repeat the process two more times, but after the last stretch, divide and shape into two balls, return to bowl, cover, and refrigerate until at least 45 minutes before baking.

TECHNIQUE NOTE: The more you make dough, the easier it will get! While this recipe should yield good results without much hassle, there may be times when the dough is too wet/sticky or even too dry. In those cases, add a little more flour (a tablespoon at a time) or water (a tablespoon at a time), until the dough is workable.

INGREDIENT NOTE: For all of the wheat-based doughs in this book, all-purpose flour will produce a crispier crust, but can also tear more easily (thanks to its lower gluten content). Bread flour will produce a chewier crust and is easier than all-purpose flour to shape and stretch. You can use either in this recipe or a combination of the two. Keep dough covered while it proofs. Leaving it uncovered will cause it to dry out.

MAKE IT VEGAN: For both methods, substitute an equal amount of sugar or agave nectar for honey.

Half & Half Same Day Dough

MAKES: TWO BALLS OF DOUGH, ENOUGH FOR TWO 10-INCH PIZZAS

This is the dough you want to use if you want your pizza today and you'd like it to include some whole grains. I've added a bit of honey and oil to this dough for both flavor and for making the dough user-friendly.

1 rounded teaspoon (4 grams)
active dry yeast

1 tablespoon (21 grams) honey,
divided

1 cup (237 grams) warm water
(about 105°F–110°F), divided

1½ cups (180 grams) all-
purpose flour

1½ cups (180 grams) whole
wheat flour

1 rounded teaspoon (7 grams)
kosher salt

1 tablespoon (15 grams)
extra-virgin olive oil

Mostly Hands-Off Method

Place yeast in a large mixing bowl or the bowl of a stand mixer. Add 1 teaspoon (7 grams) honey and ¼ cup (60 grams) of the water and stir a few times to combine. Let sit until bubbling and foamy, about 5 minutes. Add the flour, salt, oil and remaining honey and water and stir with a wooden spoon or the dough hook of a stand mixer until just combined. Cover with a towel and let rest for 20 minutes. Uncover, and if using a stand mixer, use the dough hook and knead on low speed until smooth and firm, about 5 minutes. If mixing by hand, transfer dough ball to a lightly floured kitchen countertop and knead for 8 minutes.

If not making pizza in the next hour or so, shape dough into a ball and place in a large, food-safe container or bowl (preferably one with a lid) coated with non-stick

cooking spray or olive oil. Cover with the lid or plastic wrap and refrigerate until ready to make. (I like to do this early in the day if I can because the refrigerator fermentation makes for a more flavorful crust. But any amount of refrigeration is great!)

If you're making the pizza in the next hour or so, divide and shape dough into two equal-size balls and place on a floured surface. Cover loosely with a clean tea towel or piece of plastic wrap and let rest in a draft-free space until doubled in size, 1–1½ hours.

Remove dough from the refrigerator at least 45 minutes before baking. Keep covered until ready to use.

Hands-On, No-Knead Method

Place yeast in a large mixing bowl and add the honey and ¼ cup (60 grams) of the water. Let sit until bubbling and foamy, about 5 minutes. Add the flour, salt and remaining water and stir with a wooden spoon or until combined.

Then, using your hands, start to work it into a ball and pick up any loose flour as you go. Once fully combined, shape into a ball. Return to the bowl, cover with a tea towel or plastic wrap, and let sit on the counter for 20 minutes. Uncover, transfer dough ball to counter, pick it up and, grabbing it from opposite ends, gently pull apart, then fold ends to meet in the center. Turn it 90 degrees and repeat the process. The dough won't want to be pulled too far, so don't get over-aggressive. Flip the dough over and place on a clean work surface. Using one or two cupped hands, pull it toward you to "tuck" the dough under itself. Rotate and repeat this process a few times to create a smooth top.

Place the ball back into the bowl, cover and rest 20 minutes. Repeat the process two more times, but after the last stretch, divide and shape into two balls, return to bowl, cover, and refrigerate until at least 45 minutes before baking.

MAKE IT VEGAN: For both methods, substitute an equal amount of sugar or agave nectar for honey.

Next Day Pizza Dough

MAKES: ENOUGH FOR TWO 10-INCH PIZZAS

If you're a planner, then I highly recommend using this dough. I like it because it gets a full day's worth of fermentation in the refrigerator. That means it's going to taste awesome and have perfect, beautiful air bubbles.

**¼ rounded teaspoon (1 gram)
active dry yeast**
**1 teaspoon (7 grams) plus
1 tablespoon (21 grams) honey,
divided**
**1 cup (237 grams) warm water
(about 105°F–110°F), divided**
**3 cups (360 grams) all-purpose
flour (or combination of all-
purpose flour and bread flour)**
**1 rounded teaspoon (7 grams)
kosher salt**
**2 teaspoons (10 grams)
extra-virgin olive oil**

Mostly Hands-Off Method

Place yeast in a mixing bowl or the bowl of a stand mixer. Add the honey and ¼ cup of the water and stir a few times to combine. Let sit, until bubbling and foamy, about 5 minutes. Add the flour, salt, oil, and remaining water and stir with a wooden spoon or the dough hook of a stand mixer until just combined.

Cover with a towel and let rest for 20 minutes. Uncover, and if using a stand mixer, use the dough hook and knead on low speed until smooth and firm, about 5 minutes. If making by hand, transfer dough ball to a lightly floured kitchen countertop and knead for 8 minutes.

Coat a food-safe container or bowl (preferably one with a lid) with non-stick cooking spray or olive oil. Shape dough into two, equal-size balls (for two 10-inch

pizzas) and place in the container. Cover with the lid or plastic wrap and refrigerate overnight (up to 72 hours).

Remove dough from the refrigerator at least 45 minutes before baking. Keep covered until ready to use.

Hands-On, No-Knead Method

Place yeast in a mixing bowl and add the honey and $\frac{1}{4}$ cup of the water. Let sit until bubbling and foamy, about 5 minutes. Add the flour, salt and remaining water and stir with a wooden spoon or until combined. Pick up the dough and shape into a ball. Return to the bowl, cover with a tea towel or plastic wrap and let sit on the counter for 20 minutes.

Uncover, transfer dough ball to counter, pick it up and, grabbing it from opposite ends, gently pull apart, then fold ends to meet in the center. Turn it 90 degrees and repeat the process. Flip the dough over and shape into a ball. Place back into the bowl, cover and rest for 20 minutes. Repeat the process two more times, but after the last stretch, shape into two balls (for two 10-inch pizzas), place in a large, food-safe container or bowl (preferably one with a lid) coated with non-stick cooking spray or olive oil, cover, and refrigerate at least 24 hours and up to 72 hours.

INGREDIENT NOTE: Make this dough whole grain by swapping half of the all-purpose flour for whole wheat flour.

MAKE IT VEGAN: For both methods, substitute an equal amount of sugar or agave nectar for honey.

Gluten-Free Pizza Dough

MAKES: TWO BALLS OF DOUGH, ENOUGH FOR TWO 10-INCH PIZZAS

While I don't have celiac disease or a gluten-sensitivity, I know that many people do, and I know that they love pizza just as much as me. That's why I reached out to my friend, Jenny Passione, MS, RD, CC, a colleague and owner of Olive Lane Culinary Nutrition, who has celiac disease and specializes in gluten-free and allergy-friendly recipes, to help me create a yummy GF pizza dough.

**2¼ teaspoons (7 grams)
instant or active dry yeast**

**1 cup (237 grams) warm water
(about 105°F–110°F), divided**

**1 teaspoon (7 grams) plus
1 tablespoon (21 grams) honey,
divided**

**2 cups (296 grams) gluten-free
flour blend**

2 teaspoons xanthan gum

1 teaspoon apple cider vinegar

1 teaspoon kosher salt

**¼ cup extra-virgin olive oil,
divided**

Stir yeast, ¼ cup water and 1 teaspoon honey together in a bowl and let sit until bubbly, 5 minutes. Add remaining water and honey along with flour, xanthan gum, vinegar, salt and 2 tablespoons oil. Stir until combined, then using wet hands, a wooden spoon or a spatula, shape into two balls. The mixture will be sticky. Transfer dough balls to a baking sheet that has been lightly coated with gluten-free flour. Dust tops with a little more gluten-free flour. Cover dough balls with plastic wrap or a clean tea towel and let them rise until a bit puffy, about 1–1½ hours. (NOTE: this GF pizza dough won't rise like dough made with wheat flour, so don't expect it to double in size. Instead, it should grow a bit in size and appear lighter and puffier than before the rise.)

Place a piece of parchment on a pizza peel, cutting board or inverted baking sheet. Drizzle 1 tablespoon oil on the parchment. Use your fingers to evenly coat the parchment with oil in the area where you'll be making your pizza. Remove 1 ball of dough and press it into shape using lightly oiled or wet hands (keep a bowl of water handy so that you can keep your hands wet). Use your wet hands to repair any cracks and to seal any parts that appear rough. Repeat the process with the remaining ball of dough. Partially bake at 500°F until lightly golden, about 10–12 minutes.

Remove from oven, add sauce and desired toppings, and bake until cheese is melted and bubbling, about 8–10 minutes.

INGREDIENT NOTE: When looking for a gluten-free flour blend for pizza, I recommend choosing one that has xanthan gum in it. Xanthan gum mimics what gluten does by helping with binding ingredients and developing structure. I add a little extra here for insurance purposes, but if you can't find it, don't worry about it.