

# Bullet proof pizza dough

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This recipe comes from the New York Times, though I've tweaked it a bit for my purposes. I've found this to be a pretty perfect dough recipe, due to its simplicity, cheapness, and deliciousness. I make up to 6 portions at a time and keep them in the refrigerator for emergencies.

Yield: 1 pizza dough (enough for 2 adults), though this dough is easily adjustable by multiplying the amounts.

## Ingredients

300g	bread flour
8g (1.5 tsp)	sugar
4g (0.75 tsp)	salt
30g (2 Tbsp)	olive oil
175 mL	water
11g (2.25 tsp)	yeast (1 packet)

## Method

1. Dissolve **yeast** in warm **water** and let sit a few minutes. This isn't strictly necessary, but is good for ensuring your yeast is viable.
2. In a *large mixing bowl*, combine **flour**, **sugar**, **salt**, and **yeast** (if you skipped step 1) and mix them together.

3. Stream the **olive oil** into the flour mixture and mix together. The olive oil should be kind of clumpy in with the rest of the mixture.
4. Form a well in the middle of the flour mixture and add in the water mixture. Mix it together with *your hands* and knead it until it's cohesive and supple. It'll take something like 10 minutes. You can knead the dough straight in the bowl (I do), or you can take it out and knead it on the counter.
5. Take the dough out of the bowl (if you kneaded it in there) and drizzle some olive oil in the bottom of the bowl to coat it.
6. Form the dough into a ball and rub it around the oil.
7. Put a *lid or plastic wrap* on the bowl and let the dough rise for **30 minutes**.
8. Deflate the dough, knead it 3–5 times until smooth, and form it into a tight ball.
9. Wrap it tightly with plastic wrap or put it in a *plastic zipper bag* and store it in the *fridge*.
10. When you make pizza with it, bake it at **450 F / 230 C** for **12–15 minutes**, or until, you know, it's done.

## Notes

If you're eating the dough right away, let it rise for at least **another hour** in the fridge before pulling it out and baking it. Otherwise, you can put it in the *freezer*, and when you're planning to make pizza for dinner, just take it out that morning and let it defrost in the fridge.

## Bonus: making pizza

Honestly, this recipe is easy to write about, because the most important thing through all of it is the techniques. You can watch pretty much any YouTube video to see how to knead or how to make a mass of dough into a ball, and you can probably find it for pizza as well. My wife showed me how to do it and I've practiced enough that I've got decent at it.

I use a *pizza stone* and *pizza peel*, but you could easily use a *baking sheet* – it just won't crisp up quite as well. You'll definitely want some *parchment paper* though.

If you're using a stone, put that in the oven cold and start preheating. I take my dough out of the fridge at this time to let it rise an hour at room temperature, but you don't have to. If you're just using a pan, leave it out of the oven but still preheat the oven.

On the Thing You'll Put the Pizza into the Oven With (peel if stone; pan if pan), place the parchment paper (cut as big as you want the pizza to be or bigger, I guess), and dust with flour. Get your hands floury too.

Pull the pizza dough out of the bag and plop it into the flour. Flip it over. Dust some flour on top, if you want. You can do as much as you want, but you might end up with raw flour under your pizza, or I did one time anyway.

I like to do the fancy-schmancy knuckle style of spreading the dough, but you can push it out with your hands while it's flat too. This is the trickiest part, and it's hard to explain. I recommend watching a video or pretending you're an Italian guy with a moustache. It really works for me, apologies to Italians with moustaches.

I do a quarter-cup of tomato sauce and full cup of mozzarella cheese, sometimes topping with some onions or olives. Obviously, this part is up to you.

Bake for **12–15 minutes** at **450 F / 230 C**. I let it sit for a minute after it comes out so I don't burn the hell out of my mouth, but it's your life.

That's it! I hope your pizza goes well.