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# Classic Pizza Dough

This is our friend Chef Joe Renfroe's favorite pizza dough recipe! Classically used for high-heat brick ovens, this recipe results in a wonderfully puffy crust with a soft crumb interior. The ingredients are widely available, and the recipe can easily be scaled for two pies or twenty!

Yields about 6 twelve-inch pizzas.

## Polish Ingredients

(Polish is a term referring to the pre-ferment of a starter dough.)

- 300 ml (1-1/4 cups) water, room temperature
- 300 grams (2-1/4 cups) King Arthur flour
- 5 grams (2 teaspoons) active dry yeast
- 5 grams (3/4 teaspoon) honey

## Primary Dough Ingredients

- 400 ml (1-1/4 cups) water, room temperature
- 700 grams (5-1/2 cups) King Arthur flour
- 25 grams (1-1/2 tablespoons) salt
- 10 grams (1-3/4 teaspoons) olive oil, plus more for brushing on the dough balls

## Instructions: Starter Dough Pre-Ferment

1. From the Polish ingredients list: combine the water, yeast, and honey in a large bowl, mixing well until the yeast is dissolved. Cover for ten minutes.

2. Add the 300 grams (2-1/4 cups) flour, mixing until smooth.
3. Cover and let the starter dough ferment at room temperature for one hour, then refrigerate for 16–24 hours (do not exceed 24 hours).

### **Instructions: Dough Mixing**

1. Remove the dough from the refrigerator and rest at room temperature, covered, for thirty minutes.
2. Add all the primary dough ingredients, mixing well for about ten minutes, until smooth. This is a 70% hydration dough and will be slightly tacky; do not add more flour!
3. Let the dough rest for fifteen minutes covered, then knead lightly until a smooth skin is formed on the surface of the dough.
4. Transfer the dough to a lightly oiled bowl. Cover and rest at room temperature for one hour, or until doubled in size.
5. Weigh the dough into 230-gram (8-ounce) balls, which will produce a twelve-inch pizza.
6. Lightly brush the tops of the dough balls with olive oil, then cover with plastic wrap and let them sit at room temperature for 2–4 hours. This final rest completely relaxes the dough, making it extremely workable.

### **Making Pizza**

1. Preheat your oven at this point. A pizza oven with a stone surface temperature of 550–600° F is the capstone of your artisan pizza process!
2. Working on a floured surface with lightly floured hands, shape your crusts, build your pizzas, and rock your world!
3. Store any leftover dough in a covered container in the freezer for up to three months.

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