

Northwest Sourdough

Pizza Proportions



Grilled chicken and broccoli

This recipe provides the ingredients and technique for making various quantities and sizes of pizza crusts. The toppings are left to your artistry.

Ingredients

	12" crust				16" crust			
Number of pizzas	1	2	3	4	1	2	3	4
100% hydration starter	48	96	144	192	86	172	258	344
Water	85	170	255	340	152	304	456	608
Oil	8	16	24	32	14	28	42	56
Flour	136	272	408	544	243	486	729	972
Salt	3	6	9	12	5	10	15	20
Total	280	560	840	1120	500	1000	1500	2000

* all weights are in grams

Instructions

The evening before you bake, refresh your starter 1 : 1 : 1 (equal weights starter, flour, and water). Note that if you keep your starter refrigerated, it may take more than one feeding to make it fully active.

In a large bowl, mix all of the ingredients except the salt.

Let the dough rest for 20 minutes. This will allow it to autolyse.

Add the salt and knead for 15 to 20 minutes, or until the dough is properly developed.

Let the dough bulk ferment until well raised. The amount of time will depend on your starter and the temperature.

About 45 minutes before you expect to bake, insert the pizza stone and preheat the oven to 500°F or hotter.

When the dough is ready, divide it into pieces of equal weight. Form each piece into a ball. Cover and let rest for 15-20 minutes.

Shape the dough until it looks like a pizza.

Spread toppings and bake until cheese melts and crust is brown

Created for Northwest Sourdough by RKG Consulting.