

PIZZA MOTHERDOUGH



Pizza Dough is made with a Motherdough starter. Mix up the dough in the morning around 10 a.m.. This recipe will make 4 lbs 1.8 oz of dough at 63.9 % hydration, enough for two large 16" round Pizzas. For Motherdough starter see here: [Motherdough](#)

- ❖ 2 cup vigorous Motherdough Starter at 80% hydration - 18 oz / 510 g (see Motherdough section)
- ❖ 2 cups water - 16oz / 453 g
- ❖ 4 Tablespoon Olive Oil - 2oz / 56 g
- ❖ 1 Tablespoon Malt Syrup - .8 oz / 22 g
- ❖ 6 ¼ cup Bread flour - 28.1 oz / 796 g (can use half All Purpose flour)
- ❖ ½ teaspoon garlic powder
- ❖ 4 teaspoons salt - .8 oz / 22 g

Mix all ingredients together except salt. Mixing will take 3 to 4 minutes. Autolyse for 20 minutes. After the 20 minutes, add the salt and mix the dough for 4 more minutes. Let this dough set lightly covered at room temperature for six hours. Fold the dough once every two hours.

After fermentation is done, divide the dough into two pieces and roll each dough piece into a ball and let it set for 15 minutes (this is important if you want to be able to stretch

the dough). Now begin to stretch out the dough gently from all sides and pushing the dough gently outward from the middle until the dough is about 16 inches in diameter.

If the dough fights you, let it rest another 5 - 10 minutes and start stretching and pulling the dough out again. Set the dough on top of a pizza screen/pizza pan or sprinkle a peel with semolina flour and set the dough on top of it. Let the dough rise for about one hour.

Spread the top of the dough with Olive oil, then your favorite sauce and toppings and bake at 550F/287C degrees for 7 - 15 minutes or until it looks browned.

My favorite way to make pizza is to pop the dough with no toppings except olive oil, onto the very hot stone for 3 minutes and let it bubble up. Then while the dough is still only partly baked, I whisk out the dough using the pizza peel, add the cheese and toppings then put the pizza back into the oven to finish baking. The crust bubbles up terrific this way and you never end up with raw dough in the middle of the crust.

