



Sourdough Pizza Crust

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Dough: Makes 2 pizzas (about 10" across)

Ingredients:

- 206 grams sourdough starter
 - 447 grams water (room temperature)
 - 582 grams flour
 - 14 grams sea salt
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I use a kitchen scale and just zero it out to add each ingredient.

Use a deep bowl with enough room for the dough to rise.

Instructions:

- Combine the flour and salt in a bowl, add the water and starter. Stir until well mixed (no dry flour) and you can form a shaggy elastic ball. Should be around 8 – 10 minutes
- Flour your counter and turn the dough out onto it. Flour your hands and knead, adding more flour as you need it until the dough is smooth and elastic.
- Cover the bowl with a cloth, and enough room for it to rise. Place in the fridge for minimum 8 hours.
- Remove dough from fridge and bring to room temperature (about 2 – 3 hours)
- Cut the dough into two – preheat your oven to 500
- On a floured surface, gently work the dough out to the size of pizza you wish and place on a pan for baking.

NOTE: you can use a rolling pin, I just flour my hands, and push it out with the palm of my hand.

Add your Sauce, and other toppings, we use mushrooms, pepperoni, salami and mozzarella cheese.

Bake on the bottom rack @ 500 for about 10 –15 minutes or until center of the crust is cooked through, and the cheese on top is bubbling. (time depends on how thick you made your crust).

Check my site for my delicious – No Cook Pizza Sauce recipe