

Yeasted Pizza Dough

(makes three 10-inch pizza crusts)

Ingredients:

1 tablespoon	active dry yeast
1 ½ cups	warm water
2 teaspoons	extra-virgin olive oil
1 ½ teaspoons	kosher salt
3 ½ to 4 cups	bread flour



Preparation:

- 1) In a bowl, whisk the yeast into the warm water until dissolved. Let stand for 5 minutes.
- 2) Using a stand mixer, add the olive oil, salt and 2 cups of the flour to the bowl. Using the paddle attachment on low speed, mix for 5 minutes to form a wet dough. Switch to the dough hook, add 1 ½ more cups of the flour and mix on medium speed for 5 minutes. Add the remaining ½ cup flour by the tablespoonful as needed to form a soft dough with a nice sheen; it should be a little sticky but not too wet.
- 3) Form the dough into a ball and place it in a large oiled bowl. Turn the dough over to coat it with oil. Cover the bowl with plastic wrap or a damp kitchen towel and let rise in a warm, draft-free place for 1 hour or until doubled in size. Or, put the dough in the refrigerator let it rise overnight; the next day, let it stand at room temperature for 2 hours before proceeding with the recipe.
- 4) Split in four rounds and let stand for another 20 minutes. Turn into round pizza and garnish, starting with a layer of shredded mozzarella cheese. Bake for a total of 15-20 minutes at 450 F.

