



# Sourdough Pizza Dough Recipe

Yields - 4 Pizzas (12") **3 Pizzas without starter**

## Ingredients:

600 grams Bread Flour or Pizza Dough Flour

20 grams salt

15 grams sugar

450 milliliters Filtered Water at room temperature

350 grams activated sourdough starter

**\*1 Teaspoon instant yeast if not using a sourdough starter\***

**\*If using Pizza Dough Flour and instant yeast, add extra 50 milliliters water and 15 grams of olive oil\***

45 grams extra virgin olive oil

More flour to dust cutting board

## Materials Needed:

2 Large stainless steel bowls

Mixing spoon

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**Step 1:** Weigh flour, salt, (**\*instant yeast\***), and sugar together in large bowl and mix. Weigh and measure sourdough starter, olive oil, and water, then add to flour mix.

**Step 2:** Begin to try to incorporate all ingredients with a large spoon. Work at dough for a few minutes and then transfer to a floured surface.

**Step 3:** Knead dough for 5-10 minutes adding flour as needed to reduce stickiness.

**Step 4:** Place dough in oiled bowl and cover with plastic wrap. Leave to ferment until at least doubled or overnight.

**Step 5:** Knead or degas dough on floured surface. Ball up the dough and cut into 4 equal pieces. Roll 4 dough pieces into balls and cover with plastic wrap.

**Step 6:** At this point, you can either proof the dough for another 3 hours before baking or put the dough into the refrigerator or freezer for later use.