

Pizza Dough for a Hot Oven

Makes dough for two 10" pizzas

My first effort at making a pizza in my new oven was a disaster. The bottom burned before the cheese melted and the back cooked much faster than the front. After some research, I found that the dough should not have fats like olive oil or sugar which brown at lower temperatures but burn at high temps. I also found that one should avoid using flour on the bottom of the dough because white flour burns easily as well. This recipe from Serious Eats makes a wet dough that is intended for a hot oven (650+). I find that a sliding pizza peel and a long handled, round peel are necessary.



Ingredients:

- 266 g. (2 cups) pizza flour
- 1 g. (1/4 tsp.) instant yeast
- 180 grams cold water (40 degrees)
- 1/2 Tbsp. coarse salt
- 1 Tbsp. Semolina flour
- Spray olive oil

Equipment:

- Scale
- Stand mixer with whisk and dough hook
- Temperature probe
- Spray oil
- Pizza oven
- Magic pizza peel
- Long turning spatula

<input checked="" type="checkbox"/>	Pizza Dough Directions	Min.
	Weigh 266 grams of pizza flour, transfer to mixer bowl	3
	Add 1/4 tsp. yeast and whisk together	1
	Measure 180 grams (about 3/4 cup) cold (40 degree) water. Add ice, if necessary. Test temperature	2
	Mix flour and water with dough hook	1
	Allow dough to rest at room temperature	20
	Add 1/2 Tbsp. salt and process until a smooth ball forms.	2
	Test the dough temperature. Process in ten second intervals until it reaches 75 degrees.	10
	Dust work surface with semolina flour. Knead a few times to form a smooth ball.	2
	Spray the mixer bowl with olive oil. Place dough in the bowl and cover. Let sit at room temperature.	45
	Moisten hands. On the works surface knead the dough until uniform in texture	1
	Cover and let sit to almost double in volume	90
	Transfer to work surface. Divide into two balls.	1
	Spray inside and lids of two plastic containers and transfer the balls of dough.	2
	Refrigerate for one to four days	
	Allow dough to warm to room temperature	2 hrs.
	Preheat oven to over 600 degrees	20
	Dust the canvas of the magic peel with semolina flour. Stretch dough to a 10" diameter and place on the peel.	2
	Spray dough with olive oil	1
	Add toppings	4
	Transfer pizza to the oven	1
	Use the turning peel to check the bottom and rotate the pizza as it cooks	4
	Total: 25 min work plus long proofing periods	