

Roberta's Pizza Dough
"A Little Pizza Homework," by Sam Sifton
The New York Times, April 8, 2014
Recipe from Carlo Mirarchi, Brandon Hoy, Chris Parachini
and Katherine Wheelock
Adapted by Sam Sifton

Total Time: 30 minutes, plus at 3 hours' rising

Prep Time: 5 minutes

Cook Time: 25 minutes

Yield: Two 12-inch pizzas

Ingredients

153 grams 00 flour (1 cup plus 1 tablespoon)

15 3grams all-purpose flour (1 cup plus 1 tablespoon and 2 teaspoons)

8 grams fine sea salt (1 teaspoon)

2 grams active dry yeast ($\frac{3}{4}$ teaspoon)

4 grams extra-virgin olive oil (1 teaspoon)

Preparation

1. In a large mixing bowl, combine flours and salt.
2. In a small mixing bowl, stir together 200 grams (a little less than 1 cup) lukewarm tap water, the yeast and the olive oil, then pour it into flour mixture. Knead with your hands until well combined, approximately 3 minutes, then let the mixture rest for 15 minutes.
3. Knead rested dough for 3 minutes. Cut into 2 equal pieces and shape each into a ball. Place on a heavily floured surface, cover with dampened cloth, and let rest and rise for 3 to 4 hours at room temperature or for 8 to 24 hours in the refrigerator. (If you refrigerate the dough, remove it 30 to 45 minutes before you begin to shape it for pizza.)
4. To make pizza, place each dough ball on a heavily floured surface and use your fingers to stretch it, then your hands to shape it into rounds or squares. Top and bake.