



BASIC THIN CRUST RECIPE

(Yields one 14 inch pie)

2 1/4 cup high gluten flour
1 tablespoon sugar
1 teaspoon salt
1/2 teaspoon yeast
1 tablespoon olive oil
3/4 cup hot water

1. Stir the yeast into the water. Let the yeast proof for a few minutes while you combine the remaining ingredients.
2. *If you are using a mixer* : Put all of the dry ingredients into the mixer bowl. Stir on low until combined. Add the oil and water/yeast mixture. Continue to mix until the dough has formed a solid mass. Stop and switch to the dough hook. Mix on a low speed, adding water if the dough is too dry and adding flour if the dough is too sticky. When you start kneading the dough, it will be wet and messy to handle. As it is kneaded, the texture will become smooth and tight. Instead of feeling slack, the dough will feel tough and will hold its shape. Using the mixer, five minutes of kneading should be sufficient.

If you are mixing by hand : combine the dry ingredients in a large bowl. Mix in first the oil and then the water until combined. Dust your working surface with flour and turn the dough out of the bowl. Knead the dough; pressing down with the heel of your hand, folding the dough back to yourself and pushing down again. Rotate the dough as you knead it. You will feel the dough tighten and get smoother as you work it. Have some flour on hand and apply more as the dough starts to get sticky. Knead the dough for about ten minutes.

3. Place your dough into a lightly oiled bowl and cover with plastic wrap. If you are making the pizza the same night, let it rise at room temperature for two hours. Otherwise, put the dough into the refrigerator until the next night. Take it out of the fridge two hours before you are making the pizza. Preheat the oven to 500 degrees. If you are using a hearth stone, make sure it is in the oven as it preheats. Roll the dough out and dress it with your desired toppings. The pizza should bake for about ten minutes, until the crust is browned and the cheese is melted and bubbling towards the center.



