PIZZA STUNDE.COM RECIPE CARD · KLAUSI

Bread from Over-Proofed Pizza Dough in a Baking Tin

This pizza dough was started as a poolish on Thursday, kneaded on Friday, spent five hours at room temperature at Saturday's workshop and then sat in the fridge over the weekend – so it was extremely over-proofed. Baked in a round tin, it turns into a savory, full-flavored bread with olive oil, flaky salt and herbes de Provence.



PREP	BAKE	TOTAL
10 min	20 min	30 min

Ingredients

for 1 loaf

- [ ] **1 pcs** leftover pizza dough ball – *made with poolish (Thu. poolish, Fri. dough), Sat. 5h at room temperature at the workshop, then in the fridge over the weekend, Mon. another 5h at room temperature, extremely over-proofed, approx. 270–290 g*
- [ ] **2 tbsp** olive oil – *for the tin and the top*
- [ ] **1 pinch** flaky salt
- [ ] **1 tsp** herbes de Provence

Method

1. Check the dough: big bubbles and some remaining structure are good. Dough that has collapsed and looks almost wet and shiny is past saving.
2. Rub the bottom of a round metal baking tin (Ø 20 cm, 4 cm rim) with olive oil.
3. Carefully lift the dough into the tin with a dough scraper. Don't knead, don't fold, don't degas.
4. Only pinch open the biggest air bubbles on top – leave the small ones in.
5. Drizzle more olive oil over the top, then sprinkle with flaky salt and herbes de Provence.
6. Bake at 250 °C until the bread is golden brown all over. Go by color, not by the clock. Klausi's own attempt ran at 350 °C in the pizza oven with the door open for about 20 minutes – but that's above the tin manufacturer's rating of 250 °C.
7. Turn the bread out of the tin, flip it over and finish baking so both sides get nicely browned.

Photos, tips & questions
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