PIZZA STUNDE.COM RECIPE CARD · KLAUSI

Neapolitan Pizza Dough with Gut Hardegg Pizza Flour

Try this simple pizza dough recipe with Gut Hardegg pizza flour and enjoy a crispy, delicious pizza at home!



PREP	BAKE	RESTING	TOTAL
30 min	1 min	24 h	24 h 31 min

Ingredients

for 6 dough balls

- [ ] 1 kg Gut Hardegg pizza flour
- [ ] 680 g water – *cold*
- [ ] 28 g sea salt – *fine*
- [ ] 0.6 g dry yeast

Method

1. Put the flour and the dry yeast into the spiral mixer and combine on the lowest speed.
2. Add about 2/3 of the water and increase the spiral mixer to medium speed.
3. Once the water has been absorbed, add the rest of the water a little at a time until it's fully worked into the dough.
4. When all the water is in, turn up the speed of the spiral mixer. As soon as the dough starts to form a slight pumpkin shape and begins to make a “smacking” sound, add the sea salt.
5. Keep kneading until the dough forms a nice pumpkin shape and no longer sticks.
6. Then take the dough out of the bowl, build up tension with stretch and fold and place it in a bowl greased with olive oil for the bulk fermentation.
7. Let the dough rest for about 30 – 40 minutes, then take it out of the bowl and do another round of stretch and fold.
8. After the 2nd stretch and fold, cover the dough and leave it for just under 12 hours of bulk fermentation (room temperature approx. 20 °C).
9. After 12 hours, take the dough out of the bowl, divide it into 280 g dough balls, shape them with tension (as described in the authentic Neapolitan pizza dough recipe) and place them in an oiled dough ball box for another 12 hours of final proof.

10. Preheat your oven: 30 to 60 minutes depending on the oven (e.g. around 30 minutes for an Effeuno, around 60 for a Gozney Dome).

11. After around 24 hours in total, your pizza is ready to be topped and baked.

Photos, tips & questions
Scan or visit pizzastunde.com/en/gut-hardegg-pizza-flour-test/

INGREDIENTS & OVENS AT
PizzaLaden.at