PIZZA STUNDE.COM RECIPE CARD · KLAUSI

Pizza Dough with 500 g Flour (3 Pizzas)

My basic Neapolitan recipe scaled to 500 g flour: 62% water, 1 g fresh yeast and about 20 hours in the fridge. Makes three dough balls for 33 cm pizzas.



PREP	BAKE	PROOFING	TOTAL
30 min	2 min	22 h	22 h 32 min

Ingredients

for 3 pizzas

- [ ] 500 g Tipo 00 pizza flour
- [ ] 310 g water – *ice-cold*
- [ ] 15 g sea salt
- [ ] 1 g fresh yeast – *weighed out*
- [ ] semola – *for stretching*

Method

1. Dissolve the salt in the water.
2. Stir in about 75 g of the flour.
3. Add the yeast and mix it in.
4. Gradually work in the rest of the flour. The dough will be sticky at first.
5. Knead on the work surface for 15 to 20 minutes until the dough is smooth.
6. Let it rest for 5 to 10 minutes, then stretch and fold: lift the dough and fold it over itself until the surface is smooth.
7. Cover and let it rise in a lightly oiled bowl for about 2 hours at room temperature.
8. Shape three balls of about 275 g each, place them in an oiled dough ball box with a lid and put them in the fridge at around 6 °C for 20 to 44 hours.
9. Take them out at least 2 hours before baking; depending on room temperature, 3 to 4 hours is even better.
10. Preheat the oven: 30 to 60 minutes depending on your oven (e.g. Effeuno around 30, Gozney Dome around 60 minutes).

Photos, tips & questions
Scan or visit pizzastunde.com/en/pizza-dough-500g-flour-half-recipe/

INGREDIENTS & OVENS AT PizzaLaden.at