PIZZA STUNDE.COM RECIPE CARD · KLAUSI

Quick Pizza Dough: 8-Hour Recipe

This recipe is perfect for when you're short on time: the 8-hour pizza dough gives you a wonderfully airy, flavourful pizza – without waiting for days. Ideal for spontaneous pizza nights with family & friends 🍕✨



PREP	RESTING	TOTAL
30 min	7 h 30 min	8 h

Ingredients

for 6 pizzas

- [ ] 1 kg — pizza flour – *e.g. Molino Dallagiovanna Sofia or Caputo Doppio Zero*
- [ ] 590 g — water – *cold*
- [ ] 30 g — lukewarm water – *for dissolving the yeast*
- [ ] 27 g — sea salt – *fine*
- [ ] 4 g — fresh yeast – *or 1.4 g dry yeast*
- [ ] 2 g — honey or malt – *optional*

Method

1. Dissolve the salt in the water → mix 590 g water + 27 g salt in a bowl
2. Stir in 200 g flour and mix well
3. Dissolve the yeast in 30 g lukewarm water (with the honey/malt), then add it
4. Gradually work in the rest of the flour → smooth, even dough
5. Knead by hand for 8–10 minutes until the dough is smooth
6. Rest for 30 min., then stretch and fold
7. After another 30 min., stretch and fold again
8. Divide into 6 dough balls and place them in a box
9. 6 hours final proof of the dough balls at room temperature (approx. 20 °C)
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/🍕-8-hour-pizza-dough-perfect-for-spontaneous-pizza/

INGREDIENTS & OVENS AT
PizzaLaden.at