

## **Basic Pizza Dough**

4 cups all-purpose flour  
1 1/2 cups warm water 105 to 115F  
1 teaspoon sea salt  
2 teaspoons yeast  
1 1/2 teaspoons honey (I omit this)  
2 tablespoons olive oil

### **To make the dough by hand:**

In a large mixing bowl combine the flour, salt and yeast. Make a well in the center of the flour mixture, then pour in the water, honey and oil. Using a wooden spoon vigorously stir the flour mixture into the well beginning in the center and working toward the sides of the bowl until the flour mixture is incorporated and just begins to hold together. Now turn the dough out on to a lightly floured work surface and using the heel of your hands, knead the dough gently by pushing it slightly away from you on the counter. Fold it back over itself and keep kneading for 8 to 10 minutes until the dough is smooth and elastic. If the dough seems sticky sprinkle on a little extra flour. Form the dough into a ball, place into a lightly oiled plastic container, and cover until risen and double in size, about 1 1/2 to 2 hours.

### **Food Processor Dough**

Place the flour, salt, yeast, honey and oil in the processor bowl with the metal blade attached. Attach the lid and process 5 seconds to mix the ingredients. Now slowly with the machine running, pour the water through the feed tube until the dough forms a single ball, about 30 seconds. If the dough seems too sticky and won't come together add a little bit more flour through the feed tube until it does. If the dough seems too dry add 1 to 2 tablespoons more of water until the dough comes together. Remove the ball to a lightly floured work surface, hand knead for 1 minute then place into an oiled plastic container and cover until risen and doubled in size, about 1 1/2 to 2 hours.

### **Heavy-Duty Stand Mixer Dough**

In the mixer bowl add the flour, salt, yeast, honey and oil. Attach the flat beater, put the machine on to low speed, and with the machine running slowly add the water until it forms a shaggy mass around the paddle about 1 minute. Now replace the flat beater with the dough hook and knead at medium speed until the dough is smooth and elastic and forms a round ball, around 4 to 5 minutes. If the dough seems sticky and won't form a ball, add a little bit more flour until it does. If the dough seems too dry add 1 to 2 tablespoons more of water until the dough comes together. Remove the ball to a lightly floured work surface, hand knead for 1 minute, then place into an oiled plastic container and cover until risen and doubled in size, about 1 1/2 to 2 hours.

Source:

Street Food Chicago Cookbook