

Pizza Dough

Recipe courtesy Bobby Flay



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| Prep Time: | 20 min | Level: | Serves: |
| Inactive Prep Time: | 1 hr 10 min | Easy | 2 (14-inch) pizza crusts |
| Cook Time: | -- | | |

Ingredients

- 3 1/2 to 4 cups bread flour, plus more for rolling (Chef's Note: Using bread flour will give you a much crisper crust. If you can't find bread flour, you can substitute it with all-purpose flour which will give you a chewier crust.)
- 1 teaspoon sugar
- 1 envelope instant dry yeast
- 2 teaspoons kosher salt
- 1 1/2 cups water, 110 degrees F
- 2 tablespoons olive oil, plus 2 teaspoons

Directions

Combine the bread flour, sugar, yeast and kosher salt in the bowl of a stand mixer and combine. While the mixer is running, add the water and 2 tablespoons of the oil and beat until the dough forms into a ball. If the dough is sticky, add additional flour, 1 tablespoon at a time, until the dough comes together in a solid ball. If the dough is too dry, add additional water, 1 tablespoon at a time. Scrape the dough onto a lightly floured surface and gently knead into a smooth, firm ball.

Grease a large bowl with the remaining 2 teaspoons olive oil, add the dough, cover the bowl with plastic wrap and put it in a warm area to let it double in size, about 1 hour. Turn the dough out onto a lightly floured surface and divide it into 2 equal pieces. Cover each with a clean kitchen towel or plastic wrap and let them rest for 10 minutes.