

Pizza Dough a la Rosie

Rosie Daniel



Ingredients

- 1 1/2 cups (226 g) warm (100 degrees F) water
- 3 cups bread flour (350 g)
- 2 tsp salt (5 g)
- 1 tbs honey (11 g)
- Drizzle of olive oil

This dough recipe is one I've been honing for a while now and I'm sharing it with you!

Directions

1. Combine yeast and warm water in a bowl, stir and let sit for about 5 minutes or until you see the yeast “bloom” on top of the water - basically a foamy cloud.
2. Add flour, honey, salt, olive oil to the yeast and water and begin mixing together until it combines and starts to become a ball – you’ll see the dough begin to scrape together and form a ball shape.
3. On a lightly floured surface knead into a smooth, firm ball. I knead for at least 5 minutes, sometimes 7 minutes. This is when you can add herbs like rosemary, everything bagel seasonings, red pepper flakes, etc into the dough. Take a teaspoon at a time (I usually do 2 teaspoons of herbs), place it on top of your dough ball, and gently knead it into the dough.
4. When your dough is smooth from into a nice ball shape and place back in the bowl. Cover with a plastic wrap, wax wrap or tea towel and let sit in a warm area for about 1 hour or until it’s doubled in size.
5. Once doubled in size turn the dough out onto a flat surface. Divide the dough in half (or thirds / fourths – your choice on how big a pizza you want) and knead each piece into a little ball. Cover each baby dough ball with plastic or a tea towel and let it rest for 15 - 30 minutes.
6. You’re ready to roll out or hand shape your pizzas now! I recommend using your hands to stretch it out so you keep the air inside the dough for more bubbly. You can also wrap the dough in plastic wrap and put it in the freezer for another day :)

