

Sourdough Pizza

<http://userealbutter.com/2018/06/19/sourdough-pizza-recipe/>

a mashup of recipes from [The Perfect Loaf](#) and my pizzaiola friend, Dawn

This recipe makes 4 250-gram dough balls, so double or halve it as desired.

levain*

10g sourdough starter

38g water

38g bread flour or all-purpose flour

* The levain is essentially your fed sourdough starter, but if you don't have enough for the pizza dough, then simply mix up the levain the night before you start.

Make the levain: The night before or 8 eight hours before you mix your pizza dough, mix the starter, water, and flour together until there are no dry pockets of flour. Cover and let sit at room temperature. When it's ready it should be bubbly.

sourdough pizza dough

360g water, room temperature

83g levain

275g bread flour

275g all-purpose flour

16g sea salt

olive oil

Make the dough: In the bowl of a stand mixer, combine the water and the levain (the levain should float like a blob in the water before you mix them together). Stir together to dissolve the levain in the water. Add the flour and salt to the bowl. Stir the dry ingredients into the wet ingredients to pre-mix and avoid flour shooting out of the mixing bowl when you use the dough hook. Attach your dough hook and mix on speed 2 for 4-5 minutes. Grease a large bowl with olive oil. Place the dough in the bowl, then flip the dough so the entire things gets coated in a thin film of olive oil. Cover and refrigerate for at least 24 hours up to 3 days (or longer – I haven't tried longer, yet).

Shape the dough: Take the dough out of the refrigerator and turn the dough out onto a lightly floured work surface. Cut the dough into fourths. Grab a piece of dough and fold the corners up toward the center of the dough, gathering the edges together. Turn the dough over and you should have something akin to a ball. With the dough ball in one hand, use the other hand to gently stroke the dough from the top of the ball down to the bottom. Give the dough a 90-degree turn and repeat this until the dough ball is neat, rounded, and tight. Repeat for the rest of the dough balls. Set them on a lightly floured surface a few inches apart, and cover with a damp cloth or plastic wrap. Let the balls rest for 2 hours before forming your pies.

Form the pies: When the dough balls are ready, have your oven or grill heated at 500°-550°F. Our setup involves a pizza stone on our grill. If you use an oven, I highly recommend using a pizza stone as well. On a floured surface, pat a ball of dough down into a flat disk. At this point you can toss your pizza dough or use a rolling pin to roll from the center of the dough outward

until the disk is larger – about 12 inches in diameter. Now set the dough on a pizza peel or the back of a flat baking sheet that is dusted with flour or sprinkled with cornmeal (to prevent sticking). Alternatively, I prefer to set the dough on a sheet of parchment paper because I don't like extra flour or cornmeal on the bottoms of my pizzas. Top your pizza as you like and transfer the pizza to the pizza stone. We let ours bake for 8-10 minutes. Makes 4 12-inch pies.