

ROBERTA'S PIZZA DOUGH

(published by The New York Times)

**** I doubled this recipe and made three pizzas ****

153 grams 00 flour (1 cup plus 1 tablespoon)

153 grams all-purpose flour (1 cup + 1 tablespoon + 2 teaspoons)

8 grams fine sea salt (1 teaspoon)

2 grams active dry yeast (3/4 teaspoon)

4 grams extra-virgin olive oil (1 teaspoon)

In a large mixing bowl, combine flours and salt.

In a small mixing bowl, stir together 200g lukewarm water (about 1 cup), the yeast and the olive oil, then pour this mixture into the flour. Knead with your hands a few minutes until well combined, then let the dough rest for 15 minutes.

Knead the dough by hand for 3 minutes. Cut into two equal pieces and shape each into a ball. Place on a floured surface, cover with a cloth slightly moist with water, and let rise for 3 to 4 hours at room temperature. You can also refrigerate it for 8 to 24 hours (or even several days). If you work from cold dough, let it sit at room temperature for 45 minutes before shaping it.

Place each dough on a floured board and use your fingers to stretch it. Top and bake on a very hot oven.