Authentic Vera Pizza Napoletana Dough

INGREDIENTS

By Volume

4 cups Molino Caputo Tippo 00 Flour
1 1/2 cups plus
2 TBL water
2 tsp salt
1/2 tsp dry active yeast

By Weight

500 g Molino Caputo Tipo 00 flour
325 g water
10 g salt
3 g active dry yeast

INSTRUCTIONS

1. We highly recommend cooking by weight. It is fast, and easy to get the exact hydration (water to flour ratio) and dough ball size you want. Personally, I do not use recipes or a mixing cup when I cook dinner for the family, but pizza and bread dough is different. Being exact counts, and nothing works better than a digital scale.
2. Mix the dough in a stand mixer, by hand or in a bread machine. If you are using a stand mixer, mix it slowly for two minutes, faster for 5 minutes, and slow again for 2 minutes.
3. Cover the dough and let it rise for 1 1/2 – 2 hours, or until double. Punch it down and push out the air bubbles. Form the dough into a large ball, then cut it into three 275gr equal pieces.
4. To make your pizza balls, shape each piece of dough into a ball. Gently roll your dough into a ball, then stretch the top of the ball down and around the rest of the ball, until the outer layer wraps around the other side. Pinch the two ends together to make a smooth ball with a tight outer “skin.” Set your ball seam-side down where it can rest. Dust your pizza balls with flour, and store them under a damp towel, in a proofing tray, or under plastic wrap. This will prevent the outside of the ball from drying out and creating a crust, and becoming difficult to work with. The top of the pizza ball should be soft and silky.
5. Your pizza balls will need to rest for about an hour to become soft and elastic, so that they can be easily stretched into a thin crust pizza.
6. If you won’t need your dough for more than an hour, refrigerate it until you are ready to start.

NOTES If you won’t have an hour to let your dough rest, read our Dough in a Hurry strategy. By cutting back each phase of dough preparation by the right amount, you can make great pizza or focaccia dough in as little as an hour. Shop Now Selection Wizard