

## OVERNIGHT PIZZA DOUGH

2-4 PIZZAS (12" OR 8" ROUND)

18 HOURS (PREP TIME)

7-10 MINUTES (BAKING)

### INGREDIENTS

500g / 3.25 cups of 00 flour\*  
1/2 tsp of garlic powder  
350g / 1.5 cups of water (90 F – 95 F)  
1 tbsp of honey  
1/8 tsp of instant dried yeast\*\*  
2.25 teaspoons of kosher salt  
Coarse corn meal for dusting



Measure out the flour and place in a large mixing bowl.

Take 1.5 tbsp of the 350g of water and combine with yeast in a small bowl to set aside for about 30 minutes. Add the remaining water, and honey, to the flour and mix with hands until combined. Allow the flour and water mix to autolyse until the yeast is activated (it will start to bubble a bit — don't fear if it's not a lot).

Pour the yeast mix over the top of the dough, add the salt, and then pinch together using your hands and fingers, squeezing everything together until fully combined. It will seem wet and squishy at first but will incorporate completely after a few squeezes.

Using your hands still, slide under the dough and fold until you've formed a ball. I turn the bowl after each fold. It should only take a couple of turns before you have a round ball at the bottom of the mixing bowl. At this point, cover with a towel or thin cloth, and let it rest for 30 minutes.

After 30 minutes, do another turn using your hands just as before. You will do this one more time at the 60 minute mark.

Once you've completed both turns, drizzle to coat the dough with olive oil to prevent sticking, and cover the bowl with plastic wrap to store in a cool, dark place overnight (or 12 hours).

After its long rest, drop the dough on to a floured surface and divide in equal halves. Shape the dough into balls and place them on a lightly floured baking sheet with room to expand. Cover with plastic wrap and store in the refrigerator for at least 6 hours. They will keep for 2 days at this point. You'll want to freeze them should you need more (up to 2 weeks).

### Helpful Tips for baking:

Get a [pizza stone](#)! They're fairly cheap and they make so much of a difference. Place in the oven for 40-60 minutes at cooking temp before baking. It will be pizza oven hot by the time the dough hits the surface.

Cook at a high temperature. I set the oven at 550 F. Don't go below 450-475 F if you can.

Use corn meal under the pizza dough for easy transfer into the oven. It also adds a little texture to the bottom of your crust.

Drizzle the dough with olive oil and pre bake the crust for 2-3 minutes before you add the toppings. Poke down any air bubbles with a fork or knife.