

Roberta's Pizza Dough

By Sam Sifton

YIELD Two 12-inch pizzas

TIME 20 minutes plus at least 3 hours' rising

INGREDIENTS

153 grams 00 flour (1 cup plus 1 tablespoon)

153 grams all-purpose flour (1 cup plus 1 tablespoon and 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)

PREPARATION

Step 1

In a large mixing bowl, combine flours and salt.

Step 2

In a small mixing bowl, stir together 200 grams (a little less than 1 cup) lukewarm tap water, the yeast and the olive oil, then pour it into flour mixture. Knead with your hands until well combined, approximately 3 minutes, then let the mixture rest for 15 minutes.

Step 3

Knead rested dough for 3 minutes. Cut into 2 equal pieces and shape each into a ball. Place on a heavily floured surface, cover with dampened cloth, and let rest and rise for 3 to 4 hours at room temperature or for 8 to 24 hours in the refrigerator. (If you refrigerate the dough, remove it 30 to 45 minutes before you begin to shape it for pizza.)

Step 4

To make pizza, place each dough ball on a heavily floured surface and use your fingers to stretch it, then your hands to shape it into rounds or squares. Top and bake.

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.

Adapted from "Roberta's," by Carlo Mirarchi, Brandon Hoy, Chris Parachini and Katherine Wheelock