

Pizza Dough

Adapted from Andrew Feinberg

Time: 45 minutes, plus overnight rising

1½ teaspoons active dry yeast
2 tablespoons extra virgin olive oil, more for coating dough
1½ tablespoons salt
1 tablespoon sugar
5 cups bread flour.

1. Put 1¾ cups warm water in a mixing bowl, add yeast and stir until it dissolves. Add oil, salt and sugar, and mix well. Stir in flour. Knead either in mixer using dough hook or by hand on a floured surface, until dough comes together. Cover, and let rest 20 minutes.
2. Knead dough until it is springy, about 5 minutes in mixer or 10 minutes by hand. Form into a ball, coat with oil and place in a large bowl. Cover with plastic, and refrigerate overnight.
3. Remove dough from refrigerator, and let it come to room temperature (about 4 hours) before proceeding. Press dough down, and knead briefly. Divide into 4 pieces, flatten into disks and cover with cloth towels until ready to use.

Yield: Enough dough for 4 12-inch pizzas.