

Thin Crust Pizza Dough

By Erin Hungsberg

Erin Hungsberg's essential thin crust pizza dough ... enough said. Make it, eat it, repeat it.

Yield: 3 dough balls

Prep Time: 48 hr

Bake Time: N/A

Ingredients:

Dough Starter: Yield 90 grams, 18 hours

- 3 tablespoons plus 1 teaspoon cold water (47 grams)
- 1/8th teaspoon Caputo Lievito Dry Yeast
- Heaping 1/3 cup Caputo "00" Chef's Flour (47 grams)

Thin Crust Dough: Yields 30 ounces

- 5 tablespoons warm water
- 3/4 teaspoon Caputo Lievito Dry Yeast
- 3 1/2 cups Caputo "00" Chef's Flour (430 grams)
- 2 tablespoons plus 1 teaspoon Caputo Semola (25 grams)
- 1/2 teaspoons diastatic malt (10 grams), optional, omit if cooking in wood-fired oven
- 3/4 cup + 2 tablespoons ice water
- 18 hour dough starter (90 grams)
- 2 teaspoons fine sea salt (10 grams)



Instructions:

Day 1: Dough Starter (Suggestion - start at 4pm and make dough at 10am the following day.)

1. Whisk water and Caputo Lievito Dry Yeast vigorously for 30 seconds.
2. Add Caputo "00" Chef's Flour and stir well with a rubber spatula to combine.
3. Cover tightly with plastic wrap and let sit at room temperature for 18 hours.
4. Refrigerate for 30 minutes to cool slightly before using.

Day 2: Thin Crust Dough

1. Whisk warm water and Caputo Lievito Dry Yeast vigorously for 30 seconds.
2. Combine the Caputo "00" Chef's Flour, Caputo Semola, and malt in the bowl of a stand mixer fitted with a dough hook. With the mixer running on the lowest speed, pour in most of the ice water, reserving about 2 tablespoons, followed by the yeast-water mixture.
3. Pour the reserved water into the yeast bowl, swirl, and add to the mixer. Mix for about 15 seconds, stop, and add the dough starter.
4. Continue to mix the dough at the lowest speed for about 1 minute, until most of the dough comes together around the hook.
5. Add the salt and mix for about 3 more minutes.

6. Transfer the dough to an unfloured work surface.
7. Knead by hand for 2-3 minutes, until smooth.
8. Cover the dough with a damp dishtowel and rest at room temperature for 20 minutes.
9. Weigh and portion the dough into 3 equal 10 ounce portions (14" thin crust pizza = 10-ounce dough).
10. Form the dough into taught round balls and set on a half-sheet pan.
11. Wrap the pan airtight with a double layer of plastic wrap, sealing well under the pan.
12. Refrigerate the pan in a level spot for 24-48 hours.

Note: Once your dough is done, follow our Thin Crust Pizza recipe for instructions on stretching, topping, and baking your pizza!