

PIZZA OVEN PIZZA DOUGH

Yield: 6 x 250g dough balls

INGREDIENTS

POOLISH

95g	Water, tepid
95g	All Purpose Flour
¼ tsp	Active Yeast
¼ tsp	Honey

DOUGH

804g	All Purpose Flour
431g	Water #1, tepid
60g	Water #2, tepid
27g	Salt
½ tsp	Active Yeast
180g	Preferment
+	Toppings of choice



METHOD

BEFORE DAY ONE

Add the water, honey and yeast to a small bowl.

** If you are using instant yeast, bloom the yeast in a small amount of water to activate before using.

Add the flour and mix until the ingredients are fully incorporated together.

Cover with plastic wrap and place in the fridge overnight.

DAY ONE

Weigh out 180g of preferment and add into a small bowl. Add water #1 (60g) and mix together to combine then set aside.

Add the flour into the bowl of a stand mixer. Add the yeast to one side and the salt to the other side of the bowl.

Mix together with the dough hook for 1 minute. Add water #1 and begin to mix on low speed.

Gradually add the water/preferment mixture.

When added in, turn the mixer to medium speed and mix for 8-10 minutes until the dough has come together and is silky smooth.

Remove the dough from the mixer bowl and round into a smooth ball and place in an oiled bowl. Cover with plastic wrap and place into the fridge for one hour.

Remove the dough from the fridge and weigh the dough. It should be 1200g.

Divide the dough into 6 portions of 250g.

Round up each portion of dough and place in an oiled tray or dough proofing container.

Cover and place in the fridge for 24 hours.

DAY TWO

Remove the dough from the fridge 3 hours before making pizzas.

Note: To get the best result with this high hydration dough, prepare one pizza at a time, stretching the dough out gently on a lightly floured paddle, topping with your choice of sauce and toppings and cook immediately in the pizza oven for approximately 90 seconds, turning regularly.