LITTLE ITALY STYLE PIZZA DOUGH

By: Simply Creative Chef Rob Scott

Ingredients: Yields 1 10” or 12” pizza

2 – 2 1/3 cups all-purpose flour, divided
1 packet instant yeast
1 ½ teaspoons sugar
¾ teaspoon salt
1/8 – ¼ teaspoon garlic powder and/or dried basil leaves, optional
2 tablespoons olive oil
¾ cup warm water, 105-115 degrees F

Directions:

- Combine 1 cup flour, sugar, and salt in a large bowl
- If desired, add garlic powder and dried basil at this point
- Add warm water and yeast into flour mix and stir very well with a wooden spoon
- Add 2 tablespoons olive oil and mix
- Gradually add another 1 cup of flour and any additional flour as needed (sometimes I need as much as an additional 1/3 cup) and stir until the dough is forming into a cohesive, elastic ball
- The dough will be sticky but still should be manageable with your hands
- Drizzle a separate, large, clean bowl generously with olive oil and use a pastry brush to brush up the sides of the bowl
- Lightly dust your hands with flour and form your pizza dough into a round ball and transfer to your olive oil-brushed bowl
- Use your hands to roll the pizza dough along the inside of the bowl until it is coated in olive oil
- Cover the bowl tightly with plastic bowl tightly with plastic wrap and place it in a warm place
- Allow the dough to rise for 30 minutes or until doubled in size
- If you intend to bake this dough into pizza, preheat oven to 425 degrees F
- Once the dough has risen use your hands to gently deflate it and transfer to a lightly floured surface and knead briefly until smooth, 3-5 times
- Use either your hands or a rolling pin to work the dough into 12” circle
- Transfer dough to a parchment paper lined pizza pan and either pinch the edges or fold them over to form a crust
- Drizzle additional olive oil, about a tablespoon, over the top of the pizza and use your pastry brush to cover the entire surface of the pizza, including the crust

- Use a fork to poke holes all over the center of the pizza to keep the dough from bubbling up in the oven
- Add desired toppings and bake in the oven for 13-15 minutes or until toppings are golden brown
- Slice and serve