



LOLLI
of the day

@lolloftheday

Sourdough Pizza Dough

Initial rise: 30 minutes active time; 6hr-overnight rest
Allow at least 6hours of refrigeration before cooking

Makes 3 10" pizzas

100g active sourdough starter
375g water, room temp, filtered or bottled
10g Kosher salt
500g bread flour

Using a food scale and a large bowl, mix starter, water and salt until just combined.

Add bread flour and mix until well combined. Cover with tea towel.

30 minutes later, fold the mixture 8-10 times, performing quarter turns of the bowl with each fold. Repeat every 30 minutes for a total of 4 times (2hrs).

Let rest 6-8hrs, until dough is 50-75% larger.

Using wet hands, transfer dough to floured surface. If it is sticky, just add more flour. Cut dough into thirds. Fold each third into a ball, then place in a bowl or Tupperware and cover with saran wrap. Place in the refrigerator for at least 6hrs.

Take dough out of the refrigerator at least 45minutes prior to cooking.