



A New York Bakers Recipe

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Neapolitan-Style Pizza Dough

Yield: About 3.5 lb./1.60 kg.

Volume	Ingredient	Ounces	Grams	Baker's Percentage
7-7¼ cups	Tipo 00 Pizzeria flour	35.3	1,000	100%
2½ cups	Cool water	20.5	580	58%
¾ tsp	Instant yeast	0.10	3	0.3%
¾ tsp	Table salt	0.70	20	2%
	Olive oil for coating			

1. Combine the flour and yeast in a bowl and mix to combine, using either a wooden spoon, dough whisk or the flat blade of a stand mixer at low (KA 1-2) speed.
2. Add the water and mix until the dry ingredients are evenly hydrated, about 2 minutes. Sprinkle the salt and mix for another 1-2 minutes to blend.
3. **If mixing by hand**, turn the dough out onto a well-floured work surface and knead for 8-10 minutes. **If using a machine**, switch to the dough hook and work the dough at low (KA 1-2) speed for 4-5 minutes, then turn onto a floured work surface and work gently for 1-2 minutes. The goal is to produce a dough that is smooth and elastic.
4. Let the dough rest for 15-20 minutes to relax the gluten and then use a sharp knife or bench scraper to divide the dough into six pieces weighing approximately 9.5 oz./265 g. each.
5. Roll each piece into a ball, coat lightly with olive oil and put into a plastic sandwich bag.
6. Arrange the bags on a tray and refrigerate for 12-18 hours to allow the gluten to fully form and the flavor to develop.
7. Take as many pieces as you need and let them rest at room temp for 1-2 hours; the others can be frozen with no loss of quality.
8. An hour before baking time, preheat your oven as high as it will go, typically 500°F-550°F/ 260°C-290°C, with your baking stone in the top third of the oven.
9. Stretch the dough into a 14"-15"/35-38cm circle and dress as desired. Bake until the cheese is melted and the crust is done to taste, 5-8 minutes. Let stand 1-2 minutes before cutting.