



## PROJECT CARD

# Sourdough Pizza Dough



### What you'll need . . .

- » 1½ cups fed or unfed starter
- » 2 Tbsp. olive oil
- » 1 scant tsp. table salt
- » 1½ cups bread flour
- » parchment paper
- » rolling pin
- » pizza stone or baking sheet

*I adapted this recipe from What's Cooking America (<https://whatscookingamerica.net/>).*

—Susan DeBolt

Remove starter from fridge and let sit at room temperature for 2 hours.

Mix all ingredients in a large bowl. You may need to add 1–2 tablespoons of water if the mix is too stiff. Knead until smooth and resilient (about 5 minutes). Cover and rest 30 minutes.

\*You can stop here and refrigerate or freeze the dough for later use. It will keep 7–10 days in the fridge, and up to 2 months in the freezer. I spray the inside of a storage or freezer bag with spray oil, put the ball of dough inside, then squish it like a pancake so it will warm up more quickly when I want it. To prepare, bring back to room temperature and continue with these instructions.

Place baking sheet or pizza stone in oven on middle rack, and preheat to 450°F for at least 30 minutes.

Knead the dough on floured surface until soft, supple, and not sticky, adding flour as needed. Place dough on a large square of parchment paper, and roll and stretch to desired size and thickness. If the dough is very elastic and springs back, let rest a few minutes and try again.

Top as you like, transfer to preheated sheet or stone, and bake for 10–15 minutes. Remove pizza from oven and let cool on counter at least 5 minutes before transferring to a cutting surface.