

The pizza dough recipe (yields 4 dough balls)

1 kilo flour (1000grams)

63% hydration (630 grams)

3% salt (30 grams)

.06 yeast (6 grams)

6-12 hours bulk fermentation (overnight outside of the refrigerator)

Cut into dough balls and refrigerate until you want to use them. (Up to 3 days)

Tastes best at 2 days.

Make sure you pull them out of the refrigerator 1 hours before making pizza So that you're working with room temperature dough.