

"Thin Pizza Crust"

ingredients:

- ¾ cup warm water
- 1 tablespoon barley malt syrup
- 1 teaspoon yeast
- ¼ cup corn oil
- 1 tablespoon extra virgin olive oil
- 1 teaspoon sea salt
- 1 pound King Arthur Unbleached Bread Flour

directions:

- In a 2-cup glass measuring cup or bowl, add 1st 3 ingredients and about 1/4 cup of flour from the pre-weighed one pound batch; mix until yeast is dissolved. Allow yeast mixture to set until sponge forms (about 10 min).
- In a heavy duty stand mixer fitted with a dough hook, add salt, remaining flour, oil, and yeast sponge; then mix on low speed until a ball forms. Additional water may be needed, but add 1T at a time! Stop mixing when ball forms as this dough should not be kneaded.
- Place the ball of dough in a plastic bag and refrigerate for 24 hours. This step is absolutely necessary to develop the right texture and most importantly, the right flavor!
- After the dough has ripen for 24 hours, remove from refrigerator and place in a warm place for at least 2 hours. Then preheat oven and pizza stone to 500 degrees F.
- When the oven reaches temp it is now time to roll the dough. Divide the dough into 2 and roll the 1st piece as thin as possible. Dock the dough with a pizza docker or a fork.
- Dust your pizza peel with semolina or farina and place rolled dough onto peel. Without adding ANY toppings, slide dough onto pizza stone and cook for 4 minutes. While 1st piece is cooking, roll the 2nd, and then follow the same procedure.
- Once the dough is pre cooked, pop any bubbles; then you can add the sauce and toppings of your choice.
- Return to oven and cook until cheeses have browned and sauce is bubbling!

Makes Two 12-inch pizza's