

Sourdough Pizza Crust

The rich, complex flavor in our sourdough pizza crust recipe provides just the right counterpoint to robust toppings, and a crust which is light enough in texture to form a pillow-y rim with large, open holes and lofty oven spring. The Folding Proofer is particularly valuable in keeping dough on schedule so that flavor and quality are consistent from batch to batch.

Yield: This recipe makes four 10-12" / 25-30 cm thin crust pizzas. It can easily be halved to make two pizzas.

Timing: Mix the leaven the night before and make the main dough the next morning. In the afternoon, divide and pre-shape into balls and ferment for 1.5 hours while preheating the oven and preparing toppings. Shape, top, and bake the pizzas at dinnertime.



Levain

Ingredients	Volume	Grams	Ounces
Sourdough starter*	1 T	15	0.5
Unbleached AP flour	5 T	45	1.6
Water, about 70 °F / 21 °C	3 T	45	1.6

*Preferably a mature white sourdough starter with 100% hydration.

Main Dough

Ingredients	Volume	Grams	Ounces
Unbleached AP flour*	scant 3 C, spooned	350	12.3
High-extraction wheat flour	¾ C, spooned	80	2.8
High-extraction or medium rye	2 T	20	0.71
Sugar	1 T	12.5	0.44
Salt	2 tsp	12	0.42
Water, 85 °F / 29 °C	1½ C	350	12.3
Leaven	all from above	100	3.7

*An unbleached flour with about 10% protein is ideal for this recipe (Gold Medal and Pillsbury unbleached AP flour are good choices).

Equipment: Brød and Taylor Folding Proofer & Slow Cooker, medium bowl; pizza stone is optional.

Mixing the Leaven. The night before making pizza, combine all the leaven ingredients and stir well. Cover and ferment in the Proofer at 70 °F / 21 °C for 12 hours.

Getting Ready. Refill the water tray and set the Proofer at 81 °F / 27 °C. Before measuring or weighing, sift the whole grain wheat flour and rye flour through a fine strainer to create high-extraction flour. Mark a bowl or bulk fermentation container at the 8-cup / 2-liter level.

Mixing the Main Dough. Combine both types of flour, sugar, and salt and whisk or stir to combine. Add the leaven and water and mix until all ingredients are well distributed. Set in the Proofer to ferment.

Tip: With a long bulk fermentation (first rise), it is not necessary to autolyze the dough.

Stretching and Folding. During the first hour or two, stretch and fold the dough three times. Then allow it to ferment until it has risen to a volume of about 8 cups / 2 liters in about 5-6 hours.

Pre-Shaping into Rounds. Lightly flour a work surface and divide the dough into four pieces. Shape each into a round. Place the rounds smooth (top) side down on a lightly oiled sheet pan and sprinkle the seamed upper surface with semolina or flour.

Tip: At this point, if dinner is more than 2 hours away, the dough rounds can be refrigerated.

Final Proofing. Proof dough balls in the Proofer at 81 °F / 27 °C for 90 minutes. If they are cold from the refrigerator, proof a little longer, for 2 hours.

Preparing to Bake. Preheat the oven for 1 hour at 500 °F / 260 °C with a pizza stone on the middle rack. Prepare toppings and side dishes. Cut 12" / 30 cm circles out of parchment.

Shaping and Baking. Lightly flour a work surface and have parchment circles nearby. Without compressing the rim, gently shape each round into a pizza and place on a parchment circle. The dough will be soft and sticky and can form delicate thin dough which tears when stretched too much, so handle from underneath and gently work towards the outer edge of the pizza form. The dough makes a beautiful crust if you can avoid adding more flour. Add toppings, transfer to the oven using a peel or the back of a sheet pan, and bake for 6-9 minutes. If necessary, rotate halfway through baking for even browning.