

Bite Spoon

Artisan Pizza Dough – Crispy, Chewy, Bubbly Crust

45 min Prep time	**12 min** Cook time	**57 min** Total time
4 Servings	**Medium** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 500g bread flour (4 cups)
- [ ] 400g lukewarm water (1 2/3 cups + 1 tbsp)
- [ ] 5g instant dry yeast (1 tsp)
- [ ] 10g sea salt (2 tsp)
- [ ] 10g extra-virgin olive oil (1 tbsp)

Instructions

1. Start by weighing your 500g bread flour into a large bowl. Now, just gently sprinkle the 5g instant dry yeast over the flour. Honestly, don't add the water just yet; let the yeast sit there for about a minute to get itself activated and ready.

2. Pour in your 400g lukewarm water. Using a silicone spatula or a dough hook on low speed, stir it all together until you have a shaggy dough. Now, we let it autolyse for 20 minutes. Look, it'll seem a bit jagged and wet, almost like it's not working, but just trust the process—it'll come together when you press it with your fingertips.

3. Sprinkle the 10g sea salt evenly over the dough and mix for about 30 seconds. Add the 10g extra-virgin olive oil and knead on medium speed—or by hand if you prefer the feel of it—for 8–10 minutes. You're looking for it to be smooth, elastic, and tacky, but not sticky. I mean, if you can pass a finger through a section and see a faint windowpane, you've nailed it.

4. Shape your dough into a rough ball and place it in a lightly oiled shallow container. Cover it with a damp cloth or plastic wrap and let it rest at room temperature (around 75°F/24°C) for 6 hours. Wow, it should roughly double in volume by the time you come back to it.

5. Gently deflate the dough—don't be too rough—and divide it into four equal portions of about 125g each. Shape them into tight little balls, set them on parchment paper, cover loosely, and pop them in the fridge for 18 hours or overnight. This is where that deep, artisan flavor really happens.

6. On the day you're ready to bake, take those dough balls out of the fridge. Let them sit at room temperature for 60–90 minutes. You want the inside of the dough to reach about 38°C so it's relaxed and ready to stretch.

7. Preheat your oven to 500°F (260°C) at least 45 minutes before you plan to bake. Make sure your pizza stone or skillet is on the middle rack so it gets heated through evenly.

8. On a well-floured surface, flatten each dough ball into a 10-inch circle. I like to leave the edges a little thicker for that beautiful crust. Go ahead and top it with your favorite sauce, cheese, and whatever toppings you're craving.

9. Transfer the pizza onto a pizza peel dusted with cornmeal, or just use the parchment if that's easier. Slide it onto that scorching hot stone or skillet. Bake for 10–12 minutes. Just keep an eye on it until the crust is blistered and the cheese is bubbling away.

10. Carefully remove the pizza and let it rest for 2 minutes—I know it's hard to wait! Slice it up and serve it hot. I personally love a little drizzle of high-quality olive oil and some fresh basil on top.

Nutrition per serving

375 kcal	15 g	62 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- High-hydration doughs are naturally wetter, which is what creates those wonderful airy bubbles.
- The long cold fermentation in the fridge is the secret to a professional, complex flavor.
- Using a pizza stone mimics a brick oven by providing a sudden burst of heat to the bottom crust.