

RECIPE

24-Hour Neapolitan Pizza Dough

Start the poolish the night before · About 15 minutes of mixing · Ready 2½–3 hours after mixing

01 Prepare the poolish

INGREDIENTS

400 ml water
400 g "00" flour
5 g yeast
5 g honey

Start this the night before

- 1 Mix the ingredients together.
- 2 Rest for 1 hour.
- 3 Refrigerate for up to 24 hours.

02 Make the final dough

INGREDIENTS

100 ml cold water
15 g salt
2 tsp olive oil, divided
310 g "00" flour

- 1 Pour the poolish into the mixing bowl.
- 2 On speed 1, add the flour one spoonful at a time, mixing well.
- 3 Add 1 tsp olive oil and the salt. Mix on speed 1 until everything is well integrated.
- 4 Speed up to 2. When you hear the KitchenAid working harder, start adding water, 1 tbsp at a time. Wait until the water is absorbed before adding another tbsp. Gradually increase the speed to halfway.
- 5 Speed up to ¾ and add the last bit of water. Allow about 15 minutes for the whole process.
- 6 Remove the dough from the mixing bowl.

Tip The dough will detach itself from the bowl and stick to the hook when the gluten is strong.

03 Rest and shape

- 1 Oil your hands and use quick movements to form the dough into a big ball.
- 2 Add more oil on top of the ball and cover with plastic wrap.
- 3 Rest for 1 hour.
- 4 Cut into smaller balls, about 250–280 g each.
- 5 Make tight, smooth balls and place them in a sealed container for 1.5–2 hours.
- 6 Your dough is ready to use.

05 Making the pizza

Use a small amount of semolina flour on your prep surface, and on your pizza peel if you're using a pizza oven.

- 1 Take a ball and flatten it with the palm of your hand, working from the centre outward. Push all the air out of the dough and shape into 10–12 inch pizzas.
- 2 Place on the pizza peel and add your sauce and toppings.

Pro tip

Avoid overloading the pizza. Excess moisture can make the centre soggy.

My faves

Prosciutto and fresh mozzarella (torn into small pieces). After baking, add arugula and a hot honey topping.

Enjoy, and let me know how your pizza turns out! – Glenn

04 Make the sauce

INGREDIENTS

1 can (28 oz) San Marzano tomatoes
Olive oil
Salt

- 1 Open the can, add olive oil and salt.
- 2 Use an immersion blender to lightly blend, then taste.
- 3 Add more salt to your liking.

06 Bake

DEDICATED PIZZA OVEN

- 1 Preheat to about 400–450°C (750–840°F).
- 2 Launch the pizza onto the hot cooking surface.
- 3 Bake for about 60–120 seconds, turning as needed, until the crust is puffed and spotted and the base is cooked.

HOME OVEN

Preheat a pizza steel or stone at the oven's highest setting for 45–60 minutes. Baking will take longer, depending on your oven.