

S O U R D O U G H P I Z Z A

Ingredients:

- 1/2 cup sourdough discard
- 2 teaspoons salt
- 2 tablespoons olive oil
- 4 Cups flour
- 1 1/3 Cups water

Directions:

The Night Before:

Mix together the ingredients until it comes together and it's smooth, by using a stand mixer with a dough hook for 5 minutes. If you do not have a stand mixer knead by hand for 8-10 minutes. If you are placing into a new bowl overnight place 1 to 2 tablespoons of olive oil in the bowl and coat the dough. Cover tightly and let ferment overnight.

Next Morning:

Remove the dough and place onto a lightly floured surface.

Baking Sheet Instructions:

1. Slightly oil your pans (I use two 12x17 pans USA Pans from Amazon) with olive oil.
2. Cut your dough in half using a dough scraper. Pat out each half onto a pan. If the dough stretches right back allow it to relax for 30 minutes and try again. Once patted out completely allow to rise 1-2 hours.
3. Preheat oven to 425° F . Once preheated place the dough directly into the oven and bake for 8-10 minutes.
4. Remove from oven place sauce, cheese and desired toppings. Place back into oven for 10-15 minutes or until done. Feel free to broil for 1-2 minutes to get that cheese nice and bubbly.

Cast Iron Directions:

1. Divide dough by using a bench scraper into 6 to 8 equal pieces. Begin shaping your each piece into circle by patting out. If the dough stretches back quickly let rest for half an hour and try again.
2. After dough has been shaped, place dough on a heated cast iron for 2 to 4 minutes, flip over and cook additional 2 to 4 minutes. Remove and place onto a baking sheet.
3. Place sauce and toppings on and bake in a preheated oven at 425° F for 10 minutes or until done.

