

S O U R D O U G H C A L Z O N E S

Ingredients:

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

Next Day: 3-4 tbsp butter

2 tsp garlic salt

Cheese- Sauce -Toppings



Directions:

Night before:

1. Mix together the ingredients until it comes together and it's smooth in a mixer with a dough hook for approx 5 mins. Cover and let ferment overnight.

Next Morning:

2. Do a set of stretch and folds (Gently pull one side of the dough up and over itself and rotate and repeat on all 4 sides. Cover and place in the fridge until 1 hour prior to dinner. Or just leave out on counter if this is for lunch.

To Bake:

3. Divide dough into 6 to 8 equal pieces. Shape into a balls and let rest 30 minutes. Flatten out slightly to allow the gluten to relax. At this point or later roll out to desired size and thickness.
4. Spread pizza sauce, add cheese and desired toppings near the middle on one half of the circle.
5. Lightly pull one side up and over the toppings to the other. Pinch and roll the sides together to create a seam. Melt 3-4 tbsp of butter and add in 2 teaspoons garlic salt.
6. Place onto a baking sheet lined with parchment paper. Using a pastry brush apply the butter garlic salt mixture.

Bake in a preheated oven at 425 degrees F for 15-25 mins or until golden.

