

Sourdough Pizza

DELICIOUS - VERSATLE - EASY



SOURDOUGH PIZZA

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INGREDIENTS

1/2 cup sourdough starter
or discard
2 teaspoons salt
2 tablespoons olive oil
4 Cups flour

DIRECTIONS

Night before you want to Eat:

1. Mix together in a stand mixer with the dough hook the ingredients above. Mix for 3-5 minutes until pulling away from edges and smooth and elastic. Or mix and knead by hand.



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Next Morning:

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 until ready to bake.

To Bake:

Divide dough into 6-8 equal pieces if using cast iron skillets (or 2-3 if making on a pizza stone). Lightly pat out and let rest for 15-30 minutes Finish patting out into desired shape.

Preheat Oven to 425 degrees F

Pizza Stone: Place dough on stone and place several fork holes and bake for 10 minutes. Flip over and place sauce and toppings on and place back into oven for 10 minutes or until done.

Cast Iron: Preheat cast iron pan on medium and place the dough onto the heated skillet. Cook for 2-3 minutes, flip over and cook add'l 2 minutes until done. Place sauce and toppings on and bake in a preheated oven at 425 F for 10 minutes or until done.

Recipe modified from littlespoonfarm.com