



Chef Johnny Di Francesco Neapolitan Pizza Dough



Ingredients:

- 2.5 cups water (room temperature)
- 35 oz Le 5 Stagioni Napoletana Pizza Flour, Tipo 00 (RED)
- 5 teaspoons of salt
- Half teaspoon of fresh yeast

Method:

1. Pour 2.5 cups water (room temperature) into a mixing bowl and add the salt. Never contaminate the salt with the yeast.
2. Mix this well using your hand to help dissolve the salt.
3. Add 100g (10% flour) to the water and mix it through with your hands until the flour dissolves. This will result in a crepe/pancake consistency.
4. Next, add the yeast to the mix helping it to quickly melt in the water using your fingers and mix through with your hand again.
5. Add the flour using one hand, a small amount at a time, mixing with your other hand as you go. As you add the flour, use one hand to hold the edge of the bowl and the other to mix, and then guide yourself turning the bowl and the flour making sure to clean all the sides so nothing is wasted.
6. Once the dough has started to come together, flip it out on to a bench and start to knead it with both hands absorbing all the remaining flour.
7. Keep working the dough until you find it has come together and has a smooth consistency.
8. Next you need to check if your dough has been worked enough and you have 2 options:
 - a. Press down on the dough ball with one finger and if it bounces back, it is ready!
 - b. Alternatively, using a thermometer, check its core temperature for 73.4°F – 74.8°F.
9. Once ready, place the pizza dough aside to rest on a flat surface, covering it with a damp cloth so it does not dry out. Leave this to rest for at least 2hr.
10. Once 2hr have passed, it is time to make your dough balls. To do this, cut a piece of your dough and weigh it on a scale aiming for 8.8oz.
11. To make the dough ball, the easiest way, roll it in a circular motion over and again in the one spot, using the palm of your hand until you have a smooth surface, round ball.
12. Once you have made the pizza dough balls, place them in a flat surface airtight container. Leave this in an ambient location with a temperature between 60.8°F – 64.4°F for 24hr.
13. After 24 hours, your dough balls should have risen and are ready to use. Sprinkle flour on to the bench, placing the dough on top and starting an inch from the bottom, working your way an inch from the top, press down using your fingers. Then stop, turn it over and repeat until you have a small round base with a "cornicione" (crust).
14. Gently stretch this by then picking up the dough and slightly stretching it onto one forearm then flipping it onto the bench. Repeat this before shaping it into a circle and then resting it on your bench.