

## THE ROOKERY'S CLASSIC PIZZA DOUGH

*The ingredients are for a 6hr prove, at a room temp of 20c.*

*The ingredients will make 10 dough balls of 250g, which are perfect for 12" pizzas.*

### INGREDIENTS:

**1500g 00 Pizza Flour** *'Caputo Blue' is fabulous for wood-fired ovens!*

**1000g Cold Water**

**45g Salt**

**6g Active Dry Yeast** *The type available in sachets at the supermarket*

**Add the water, salt and yeast to a bowl and whisk it up.**

### IF MIXING BY HAND

Place the flour into a large bowl and pour in the yeast mixture. Stir with a wooden spoon until a dough starts to form. Continue to mix with clean hands until the dough comes together into a ball. Turn out onto a lightly floured surface and knead with both hands for around 10 minutes. It should become firm and stretchy. Return to the bowl and cover with a damp towel or cling film for about half an hour.

### IF USING A MIXER

Fit the dough hooks and place the flour in the mixer bowl. Turn on at a low speed and gradually add the yeast mixture. Once combined, leave it to mix at the same low speed for 5 - 10 minutes, until firm and stretchy. Cover with a damp towel or cling film for about half an hour.

### MAKING YOUR DOUGH BALLS

Divide the dough into 250g pieces.

Form into balls by hand.

*Try pushing the bottom of the ball into itself a bit like making a ball out of a pair of socks!.*

Dust a dough tray, or individual containers, with a little flour and place the dough balls with enough space for them to double in size. Dust the tops of the balls with a little more flour and cover with a damp tea towel (not touching the dough) or cling film.

Leave the dough balls to prove for around 6hrs, until they have doubled in size.

### STRETCHING THE DOUGH BALLS INTO PIZZA BASES:

Dust your work surface with flour and press the ball from the centre with flat fingertips to push the air out to the edges. Keep working around from the centre of the dough.

Once you have a reasonable size circle, you can work toward the edge splaying your fingers and turning the dough to stretch it out nice and thin - It's going to puff up within seconds in your wood-fired oven, so make sure it's nice and thin. Remember to leave the edge of the circle unshquashed, so that it forms a lovely Neapolitan style crust when fired.

You can also spin in the air like a pro!, or lay over both hands with closed fists and stretch apart and turn.

*Don't worry if at first you make a small hole in the dough, just pinch it back together or choose a large basil leaf and place it under the hole before adding your toppings.*

Dust your peel with a little flour and in one swift movement, pull the pizza onto the peel. You can top the pizza whilst on the peel, but when using a metal peel, don't leave it on there too long or it may start to stick. If this happens, lift the edge and throw a little flour under the pizza. Jiggle the pizza on the peel to make sure it slides before you place it in the oven.

*It's a good idea to have a small piece of wood in the oven opposite the fire, heating up ready to add to the fire before you introduce the pizza. It will burst into flame almost immediately and create a 'rolling flame' over the top of the dome. (I usually keep a couple of pieces in there ready to add to the fire during the whole cooking period)*

**Your oven should be around 350-400c before firing pizzas!**

Choose your spot in the oven and slide the peel in with the pizza. Use a couple of swift jerks to get the pizza off the peel and into the oven.

Keep an eye on the side facing the fire and turn with the turning peel as it starts to brown. 2 or 3 turns and around 90 seconds later your pizza should be beautifully cooked with a little charring and nice tasty 'leoparding' on the base.

For a little more leoparding on the crust, as you are taking the pizza out of the oven, lift it up into the top half of the oven, near to the rolling flame, just for a few seconds.

*Always return the pizza to the same place when turning or you may overcook the bottom by using a hotter place in the oven.*

*Enjoy!*