

BADASS BAGELS

Thank you for trying the sourdough pizza dough ! We are fairly certain it will taste great LOL but want to provide the end user with the best experience that is simple and hassle free. The idea is to give you simple prep directions and have you follow them, or do your own thing, and ad hoc! Please note:

the oven temp should be at 450°F, NOT ON CONVECTION!

GATHER: cast iron skillet (10" or so), pot holders, AP flour, toppings, wood or marble board for dough shaping, fork)

NOTES: sourdough is very forgiving, and it gets better with time (like a fine wine) You have around 5 days to use the dough, there is no rush. If you decide to make the pizza one night and it sits out for an hour and then you decide to order sushi instead, you can put the dough back in the fridge (assuming its not sauced up already) Just keep it covered in the fridge.

1. Keep the dough in the fridge until you are ready to use. (Do not eat raw dough, It can make you sick FYI)
2. One hour before you want to start baking: Remove dough from fridge and place on counter, you can leave it in the box.
3. Thirty minutes (or more) before you want to start baking, **pre-heat oven to 450°F with the cast iron skillet inside** (you want to get it HOT) and sprinkle your board with flour.
4. When you are ready to start, pick up the dough and use your thumbs to press the center in and work your thumbs and fingers around the middle of the dough, flattening it out little by little. Leave a nice half inch ring around the edge, as this will be the crust to hold in the sauce. (I like a nice edge so I leave a pretty defined rim) Handle the dough gently as it is a fluffy delight filled with gorgeous bubbles.
5. Now you can place the dough down on your lightly floured board and you can work it from center with the pads of your fingers, keeping the edge intact. As you flatten the center, the dough will get larger in diameter. You can let it rest and proof more (10 min) and then repeat steps 4 and 5 until you get the desired size (this dough will end up being about 8"-10" in diameter, for a thinner crust make it larger, for a thicker crust make it smaller)
6. Once you have the desired size, carefully transfer the hot pan from oven to stovetop, and then move the pizza dough into the hot pan.
7. Score the center of the dough with the prongs of a fork, maybe 4-6x.
8. Top the dough with sauce, cheese etc. and bake for 12-14 minutes. Our home oven is a straight 12 minutes, yours could be more. DO NOT USE BROIL OR CONVECTION.
9. Give the pizza a minute to rest before you cut into it. Mazel Tov and enjoy the pizza!