



♥ recipes worth sharing

≡ *Homemade* ≡

PIZZA DOUGH

Easy, delicious homemade pizza dough that works great in a pizza oven. A simple, dependable dough for pizza night. ♥



PREP TIME
20 min



BAKE TIME
8–12 min



TEMPERATURE
500°F



YIELD
2 dough balls

≡ INGREDIENTS ≡

- 153 g 00 flour (about 1 cup plus 1 tbsp)
- 153 g all-purpose flour (about 1 cup plus 1 tbsp + 2 tsp)
- 8 g fine sea salt (1 tsp)
- 2 g active dry yeast (about 3/4 tsp)
- 4 g extra-virgin olive oil (1 tsp)
- 200 g lukewarm tap water (a little less than 1 cup)



RHINO TIP

For the best texture, weigh your ingredients instead of measuring by volume. A digital scale makes pizza dough more consistent every time.

≡ STEP-BY-STEP INSTRUCTIONS ≡



- 1 Mix the dry ingredients.**
In a large mixing bowl, combine the 00 flour, all-purpose flour, and salt. Whisk well.



- 2 Add the water, yeast, and oil.**
In a small bowl, stir together the lukewarm water, yeast, and olive oil. Pour into the flour mixture and knead until combined, about 3 minutes. Let rest for 15 minutes.



- 3 Knead and let rise.**
Knead the rested dough for 3 minutes. Divide into 2 equal pieces and shape into balls. Cover and let rise 3–4 hours at room temperature, or refrigerate 8–24 hours.



- 4 Shape and bake.**
Place each dough ball on a heavily floured surface and stretch into rounds or squares. Top as desired and bake.

≡ TIPS & VARIATIONS ≡

- ♥ Let the dough rise at least 3 hours for best results.
- ♥ Store the dough in the refrigerator for up to 1 week.
- ♥ For a thin, crispy crust, roll it out to about 14 inches.
- ♥ This dough also makes great breadsticks, cheese sticks, and garlic sticks.

≡ *Family favorites, one recipe at a time.* ≡

