Cast Iron Pizza Dough

BREADS & DOUGHS

YIELD
1 dough ball (≈310 g)

ACTIVE
10 min

TOTAL
2–3 days

EQUIPMENT
Lidded container

#	INGREDIENT	MASS	VOLUME	PROCEDURE
1	Yeast		¼ tsp	Combine the yeast, sugar, water and salt in a bowl, then stir in the flour. Start at 180 g flour and add more only if it’s unworkable. The dough should be wet.
	Sugar	5 g	1 tsp	
	Water	118 g	½ cup	
	Salt	3 g	½ tsp	
	Bread flour	180–200 g	1½ cups	
2				Knead until smooth.
3				Cover and refrigerate 2–3 days.

NOTES

– Dough only. The bake steps were never written down.