Chicago Tavern-Style Pizza Dough

BREADS & DOUGHS

YIELD
2 balls, ≈250 g each (14 in crusts)

ACTIVE
30 min

TOTAL
3–5 days cold + overnight cure

PER SERVING
698 kcal · 1,400 mg Na · 20 g protein

EQUIPMENT
Stand mixer + dough hook · Scale, 0.01 g for the yeast · 2 quart deli containers · Rolling pin · Parchment

#	INGREDIENT	MASS	VOLUME	PROCEDURE
DAY 1				
1	Bread flour, King Arthur	300 g	≈2½ cups	Put the flour, sugar, salt and yeast in the mixer bowl and whisk to combine.
	Granulated sugar	7 g	≈1½ tsp	
	Kosher salt, Morton	7 g	≈1½ tsp	
	Instant yeast*, weigh it*	1 g	≈¼ tsp	
2	Water*, cold*	150 g	≈⅔ cup	Add the water and oil. Mix on low with the dough hook, scraping down the bowl now and then, until it comes together in a shaggy ball. Cover the bowl and rest 10 min.
	Neutral oil (canola)	30 g	≈2 tbsp	
3				Knead on medium-low until silky and pulling away from the sides of the bowl, ≈5 min.
4				Turn out onto a lightly floured counter and cut into 2 pieces of ≈250 g. Shape each into a smooth ball, coat it lightly with oil, and put it in a quart deli container with the lid on.
DAYS 2–4				
5				Refrigerate 3–5 days, which gives the lightest crust and the easiest rolling. Short on time? Overnight in the fridge still works, or ≈3 h at room temp until doubled.
THE DAY BEFORE BAKING				
6	Semolina*, or cornmeal*		for the counter	Dust the counter generously with semolina. Roll one ball very thin into a 14 in circle, lifting and turning it as you go, and measure it. It can come straight from the fridge, though 1 h covered at room temp rolls easier. If it springs back, cover it with an upside-down bowl for 30 min and roll again. Repeat with the second ball.
7				Move each round onto its own sheet of parchment on a flat surface; the 3 × 2 ft cutting board fits both. Leave uncovered at room temp overnight, until the top is dry and leathery, like a flour tortilla. Push any bubbles flat with a fork.

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Bread flour, King Arthur	300 g	1,100	—	40
Granulated sugar	7 g	27	0	—
Kosher salt, Morton	7 g	—	2,800	—
Instant yeast	1 g	3	1	0
Neutral oil (canola)	30 g	265	—	—
Total		**1,396**	**2,801**	**40**
Per serving (1/2)		**698**	**1,400**	**20**

Nutrition: USDA FoodData Central: SR Legacy (sugar, canola oil, active dry yeast) and Branded Foods labels (King Arthur Unbleached Bread Flour, Morton). Water, semolina and the oil coating the balls not counted.

NOTES

- The overnight cure is what makes the crust cracker-crisp, and it makes the round easy to top and move. Bake it the next day on the Chicago Tavern-Style Pizza card.
- For 2 × 12 in crusts: 225 g flour, 5 g sugar, 5 g salt, 1 g yeast, 115 g water, 22.5 g oil.
- No mixer? Food processor: run everything until the dough rides around the blade, then 30 s more. By hand: stir, rest 10 min, knead 7–10 min.
- Baker’s %: flour 100, water 50, salt 2.3, sugar 2.3, oil 10, instant yeast 0.33.