

# Neapolitan Pizza Dough

## Ingredients

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3 c Bread Flour

2 t Salt

1/4 t Yeast

1 1/4 c Water

## Instructions

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1. In a large bowl with a lid, mix together the flour, salt, and yeast with a wooden spoon. Pour in the water and mix with the spoon until most of the dry flour in the bottom of the bowl has been absorbed by the dough, then use your hands to turn and knead the dough just until all the flour is incorporated.

2. Cover the bowl with its lid and let the dough rise at room temperature for 18 to 24 hours or until it has doubled in volume.

3. Scrape the dough onto a floured surface and divide it into two or three equal-size pieces. Form the dough pieces into balls, dusting your hands with flour if needed, and place each one in a separate airtight quart-size container. Cover and refrigerate for 24 to 48 hours.

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4. Take the dough out of the refrigerator at least 1 hour, preferably 2 hours before you plan to stretch it for pizza. Add your pizza stone to a rack in the bottom third part of the oven. Preheat to 550 degrees for about an hour.

5. About 15 minutes before adding the pizza turn your oven to broil on high. Stretch out a dough ball, place it on your flour-dusted pizza peel, and top it with a spoonful or two of sauce, a handful of shredded or torn melty cheese, and just a few other toppings. As soon as the dough is topped to your liking, open the oven and shimmy it off the peel and onto the hot stone. Bake for about 6 minutes or until the crust is golden and charred in spots.