

THE WAY THE COOKIE CRUMBLES



Slow Ferment Pizza Dough (adapted from Serious Eats' Cold-Fermented Pizza Dough)

I've reduced the yeast from Kenji's recipe, because with the full amount, my fermented dough was developing an unpleasant sour aroma.

Whether baking on a steel or a stone, I've found that the dough is easiest to transfer to the oven with parchment paper, but it crisps and browns better if the paper is removed once the dough sets. Furthermore, a baking steel is hot enough to burn the paper after a couple minutes in the oven, creating a mess.

10 ounces (2 cups) bread flour or 00 flour
10 ounces (2 cups) whole wheat flour
2 teaspoon salt
 $\frac{2}{3}$ teaspoon yeast
 $\frac{1}{2}$ teaspoon sugar
 $1\frac{1}{4}$ cups water

1. In a medium bowl, combine all of the ingredients until there are no dry bits remaining. Tightly cover and store in the refrigerator, at least overnight or up to 5 days. The following day, knead the dough for about a minute, until it's smooth and elastic. Cover and refrigerate. (Alternatively, the dough can be kneaded for about 5 minutes right after mixing, with no additional kneading necessary.)
2. About two hours before baking, remove the dough from the refrigerator. Use a dough scraper or rubber spatula to transfer the dough from the bowl to a damp dishtowel or a lightly floured surface. Use a knife to divide the dough in half. Shape each portion into a ball. Cover the dough balls loosely with plastic wrap; leave at room temperature for $1\frac{1}{2}$ to 2 hours, until the dough is easily stretched.
3. About 45 minutes before baking the pizzas, place a baking steel (about 6 inches from the broiler) or pizza stone (lowest rack) in the oven; heat the oven to its hottest setting. Line a pizza peel or the back of a baking sheet with parchment paper.
4. Stretch one portion of dough to a 10- to 12-inch round; lay it on the parchment paper. If necessary to even out thick areas and fix the shape of the dough, pull the edges to an even circle. Top with desired toppings.
5. Transfer the pizza on the parchment paper to the heated steel or stone. If using a steel, immediately turn the oven off and the broiler on to its hottest setting. After 1 minute, use a metal spatula to lift the pizza while using tongs to remove the parchment paper. Continue cooking until the cheese is bubbling and the bottom of the crust is spottily browned, about 4 additional minutes for a baking steel or 6-7 minutes for a baking stone. Use the metal spatula and pizza peel to remove the pizza from the oven and transfer it to a cooling rack. Cool for about 5 minutes before cutting and serving. Repeat with the remaining dough.