

# No-Knead Pizza Dough



📶. This is a pizza dough recipe from Jim Lahey, owner of Sullivan Street bakery in New York. A no knead pizza dough that comes out perfect every time. Makes four 12-inch pizza crusts.

## INGREDIENTS:

- 3 cups all-purpose or bread flour, more for dusting
- $\frac{1}{4}$  teaspoon instant yeast
- $1\frac{1}{2}$  teaspoons salt
- $1\frac{1}{2}$  cups water

## DIRECTIONS:

1. In a large bowl, mix the flour with the yeast and salt. Add the water and stir until blended (the dough will be very sticky). Cover the bowl with plastic wrap and let rest for 12 to 24 hours in a warm spot, about 70°.
2. Place the dough on a lightly floured work surface and lightly sprinkle the top with flour. Fold the dough over on itself once or twice, cover loosely with plastic wrap and let rest for 15 minutes.
3. Divide the dough into 4 pieces and shape each piece into a ball. Generously sprinkle a clean cotton towel with flour and cover the dough balls with it. Let the dough rise for 2 hours.
4. Stretch or toss the dough into the desired shape, cover with toppings and bake on top of a very hot pizza stone.

NOTES: Remember when making pizza at home if you're using a pizza stone always preheat your pizza stone for 30 minutes to an hour. Always use all ingredients, and toppings, including the sauce, at room temperature.