

NO KNEAD PIZZA DOUGH

A FAVOURITE OF BILLY SCURRY

INGREDIENTS

500 grams	all-purpose flour, plus more for shaping the dough
1 gram	active dry yeast
16 grams	fine sea salt
350 grams	water

METHOD

- 01** In a medium bowl, thoroughly blend the flour, yeast, and salt. Add the water and, with a wooden spoon or your hands, mix thoroughly.
- 02** Cover the bowl with plastic wrap or a kitchen towel and allow it to rise at room temperature (about 72°F) for 18 hours or until it has more than doubled. It will take longer in a chilly room and less time in a very warm one.
- 03** Flour a work surface and scrape out the dough. Divide it into 4 equal parts and shape them: For each portion, start with the right side of the dough and pull it toward the center; then do the same with the left, then the top, then the bottom. (The order doesn't actually matter; what you want is four folds.) Shape each portion into a round and turn seam side down. Mold the dough into a neat circular mound. The mounds should not be sticky; if they are, dust with more flour.
- 04** If you don't intend to use the dough right away, wrap the balls individually in plastic and refrigerate for up to 3 days. Return to room temperature by leaving them out on the counter, covered in a damp cloth, for 2 to 3 hours before needed

