

Renée's Pizza Dough

Equipment:

Zojirushi Bread Machine

Measuring Cups and teaspoons

Mixing Bowls

Plastic Wrap

Pizza Stone

Rolling Pin

Toppings of your choosing

Pot Holders

Pizza Cutter

Spatula

TIPS: Never allow the yeast to come into contact with liquids or the dough may not rise sufficiently.

Ingredients:

1 1/3 Cups lukewarm water

2 TBS. Olive Oil or Garlic Oil

1 Tsp. Sugar

2 Tsp. Salt

1/4 Cup + 4 TBS Polenta or Cornmeal

3 1/4 Generous cups unbleached white flour

1 TBS Active Dry Yeast (this equals 1 packet)

Add Later:

Once dough has formed into a ball, check it. If dough looks sticky, add a TBS of flour / if dough looks dry, add a TBS of water. Do this until consistency looks good.



Renée Berberian's "Recipe Box" - Make a day ahead! Dough can be refrigerated for up to 24 hours!



1. Pour 1 1/4 cups lukewarm water into the loaf pan.
2. Add 2 TBS. Olive Oil to loaf pan.
3. Add 1 Tsp. sugar to loaf pan.
4. Add 2 Tsp. salt to loaf pan.
5. Add 1/4 cup + 1 TBS of polenta or corn meal to the loaf pan.

The best crust comes from dough that has not been overly handled.

BREAD MACHINE & OVEN DIRECTIONS

Pizza Dough

6. Add 3 1/4 Cups flour. Carefully cover all of the wet ingredients.
7. Create a depression in the flour and add 1 TBS yeast.
8. Place loaf pan into the bread machine, close lid, select course button, choose dough & press start.
9. When complete, press cancel button, remove loaf pan & transfer dough to surface well sprinkled with polenta or corn meal.
10. Preheat oven to 450F
11. Divide the dough in half and form two 12" disks. Transfer to pizza stone or onto heavy duty cookie sheet sprinkled with polenta or corn meal.
12. Add toppings of your choice and bake for 12 to 15 minutes, or until pizza is cooked all the way through, depending on how thick you made the crust. If the top is burning, and crust isn't done, lower oven to 375F. Cooking time & temperatures can vary. Have fun experimenting!!!

Dough balls will be easier to roll into disks if refrigerated for 2 hours prior to rolling.