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## Cold Fermented Pizza Dough

*Don't fear the dough-making. It's actually simple and can be made up to 6 days ahead. This dough makes a thin crust that will still hold a lot of ingredients without sagging. Craig uses 00 flour (finely ground Italian flour) in his version, but bread flour will work as well.*

22½ oz. 00 flour or bread flour

1½ Tbsp. sugar

2 tsp. kosher salt

2 tsp. instant yeast

3 Tbsp. extra-virgin olive oil

15 oz. warm water (105°F to 115°F)

1. Add the flour, sugar, salt and instant yeast in a food processor and pulse 3 to 4 times until combined. Add the olive oil and water. Run the food processor until the dough forms a ball that rides around the bowl above the blade, about 15 seconds. Continue processing 15 seconds longer.
2. Transfer the dough ball to a floured surface and knead 2 to 3 times by hand until a smooth ball is formed. Don't overwork the dough. Divide the dough into 3 even parts and place each in a plastic zip-top freezer bag. Place in refrigerator and allow it to rise at least 1 day. The dough will keep for up to 5 days in the refrigerator.

Makes 3 pizza crusts

