



**PIZZA**  
*chewy / crisp*  
**DOUGH**  
*thick / thin*

**PIZZA CRUST:** *crisp or chewy | thick or thin*  
**THE TYPE OF FLOUR YOU USE MAKES A DIFFERENCE**

Ask anyone, and they will agree that their favorite pizza starts with the crust. It's the base and is the foundation for your favorite plant-based toppings. Use bread flour for a crisp, thinner crust and all-purpose flour for a thicker, chewy-soft crust. Tipo '00' flour is made from soft wheat, and bread flour is made from hard wheat. Both flours are often used independently, but when combined, the dough will be elastic and produce the perfect bite with a crispier crust.

**INGREDIENTS**

Yield: 2 (12-14-inch) pizza crusts

3 1/2 to 4 cups/700 g 1000 g bread flour, plus more for rolling  
(OPTIONAL: use 1/2 Tipo '00' 1/2 bread flour)

1 tsp/5 ml sugar

1 envelope of instant dry yeast

2 tsp/10 ml kosher salt

1 1/2 cups water, 110°F/ 40°C

2 tbsp/30 ml olive oil, plus 2 tsp to grease bowl

**METHOD**

Use a stand-up mixer with the dough hook attachment. Add the flour, yeast, sugar, and salt to the mixer bowl. With the mixer running on low speed, add the water and 2 tbsp/30 ml olive oil and beat until the dough forms a ball. If the dough is too sticky, add more flour as needed, 1 tbsp/15 ml at a time. If the dough is too dry, add more water, 1 tbsp at a time. Remove the dough from the mixer bowl onto a lightly floured work surface and knead until smooth and elastic, about 5 minutes. Form the dough into a ball, transfer to a lightly oiled bowl, and turn to coat. Cover the bowl with a damp kitchen towel or plastic wrap and place it in a warm, draft-free place to let the dough rise and double in size for about 1 hour.

Turn the dough onto a lightly floured work surface and divide the dough in half. Cover with a clean tea towel or plastic wrap and rest for 10 minutes. Use immediately, refrigerate, or freeze.

Preheat the baking stone and oven to 500°F /260°C. Roll out each piece of dough into a rough circle about 12 -14 inches/30 -cm long and 1/4 inch /6 mm thick. Transfer the dough to a rimless baking sheet dusted with cornmeal. Spread the dough with your favorite sauce and toppings. Slide the pizza from the rimless baking sheet onto the hot stone and bake until the crust is bubbly and crisp underneath, about 10 to 15 minutes, depending on your oven temperature.