

European Crispy Pizza Dough

This dough is wet dough, but trust me, it will blow your wee socks off once you taste it! You can also make foccيا with it. Top with all your favorite recipes.

I recommend my basic tomato sauce and a wee shaving of Parmesan (fresh not that wee sawdust stuff in a jar) and some freshly chopped basil.

¼ cup whole-wheat flour
¼ cup rye flour
3 ½ cups all-purpose flour plus additional for rolling
2 teaspoons (¼ ounce) fresh yeast
2 teaspoons kosher salt
2 teaspoons sugar
2 teaspoons olive oil
1 & 2/3 cups lukewarm water

Place whole-wheat flour, rye flour, all-purpose flour, yeast, salt, and sugar in mixer fitted with dough hook. While mixer is running, gradually add oil and water. Knead on low speed until dough is firm and smooth, about 10 minutes.

Divide dough into four balls, about 7½ ounces each. Line two cookie sheets with parchment paper. Place two dough balls on a sheet and cover with damp towel. Let them rise in a warm spot until they have doubled in bulk, about 2 hours.

To roll out the dough: Dab your fingers in flour and then place 1 dough ball on a generously floured work surface and press down in center with tips of your fingers, spreading dough with your hand. When dough has doubled in width, use a floured rolling pin and roll until very thin, like flatbread. Outer border should be a little thicker than inner circle. Pick dough up with a spatula or back of a knife, allowing it to fold up almost like an umbrella and transfer to a paddle. Do not worry if pizza does not look round; you are looking for an 8-10 inch shape, a cross between an oval and a rectangle. If you get a hole; simply pinch the edges back together. Repeat procedure with remaining dough balls.