

Sourdough Pizza Crust



Ingredients

- 1 cup sourdough starter, unfed
- 1/2 cup warm water
- 2.5 cup (300g) all purpose flour
- 1 teaspoon salt
- 1/2 teaspoon instant or active dry yeast
- garlic powder, etc.

Info

- **Prep:** 10
- **Cook:** 16-18
- **Serves:** one 14" round / 2x 12" thin crust
- [Source](#)

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Directions

1. Stir any liquid on top of your refrigerated starter back into it before measuring 1 cup (241g) into a large mixing bowl. Note: This is a good opportunity to feed the remainder of your starter, if necessary.
2. Add the warm water, flour, salt, yeast, and Pizza Dough Flavor (if using). Mix to combine, then knead for about 7 minutes in a mixer with the dough hook, until the dough wraps itself around the hook and cleans the side of the bowl.
3. Place the dough in a greased container, cover and let rise until almost doubled in bulk. Depending on the vitality of your starter, this will take between 2 and 4 hours. For a faster rise, place the dough in a warm spot, or double the yeast.
4. For two thin-crust pizzas, divide the dough in half, and shape each into a flattened disk. Drizzle two 12" round pizza pans with olive oil, and brush to coat the bottom. Place the dough in the pans, cover, and let rest for 15 minutes. After this rest, gently press the dough toward the edges of the pans. If it starts to shrink back, cover and let rest for 15 minutes before continuing.

[pizza](#), [sourdough](#), [yeast](#)

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