

## No Knead Olive oil pizza dough

Cookinbob

2-3/4 cups warm water  
1-1/2 Tbsp (2 packets) yeast  
1 Tbsp sugar  
¼ cup extra virgin olive oil  
1-1/2 Tbsp Kosher salt (or scant 1 Tbsp table salt)  
6-1/2 cups unbleached all purpose flour (measure with the dip and sweep method)

- Mix the water, oil, yeast, and sugar in a bowl or measuring cup. Give the yeast a few minutes to hydrate.
- Measure the flour into a 5-6 qt. dough bucket or other container with a lid that does not seal tightly. Add the salt and whisk to mix it in.
- Pour the water/yeast mix into the flour, and mix with a wooden spoon until thoroughly incorporated. (You can use your hands if you like. Wet them to reduce sticking)
- Cover and allow the dough to rise in a warm place for about 2 hours.
- The dough can be used immediately but is easier to work with when cold. Refrigerate in a lidded (but not airtight) container, and use within the next 12 days.

This is enough dough for 3 to 4 12" pies depending on how thick you like your crust.

- Preheat your oven/grill and stone to 450-500 F.
- Dust the surface of the dough and pull off a piece about the size of a small grapefruit. Quickly shape it into a ball by stretching the dough around to the bottom on all 4 sides.
- Flatten the dough with your hands (and if you like, a rolling pin) to make a round, approx. 1/8" thick. Flour the surface of the dough if it is sticking. Personally I do this that sacrilege. Your call.
- Put the dough on the peel (still on the parchment paper if you have toppings).
- Quickly slide the pizza onto the preheated stone.



- Check for doneness in 8-10 minutes. You may remove the parchment paper at this point if you like. Rotate the pizza if it is cooking unevenly. Remove when done to your liking.

Note I do pizza as an indirect cook on the egg. Platesetter, legs up, regular grate, stone about 4" above that. Pic below is from an early cook without the raised stone.

