

Sourdough Discard Pizza Crust

Courtesy of: www.thebetterhomelife.com

Ingredients

- 2 1/2 Cups Pizza Flour
- 1/2 teaspoon instant yeast or active dry yeast
- 1 teaspoon Kosher salt
- Almost 3/4 cup warm water ~105 degrees (see instructions)
- 1 cup sourdough discard from the refrigerator

Pizza Crust Instructions

Mix the dry ingredients, flour, yeast, and salt in a mixing bowl. Measure 3/4 cup of warm water. Remove 2 tablespoons of the water and set aside. Add the starter and the remaining water (almost 3/4 cup) to the flour mixture. Mix until a dough ball forms. Continue to knead the dough ball in the bowl until all flour is absorbed. If the dough ball is dry, add some of the water you set aside. Add water until all of the flour is incorporated into the dough ball and it is not overly sticky. Knead for 5-7 minutes. Alternatively you can use a mixer with a dough hook.

Allow your dough to rest and rise until it doubles in size. This will take ~ 2-4 hours. I prefer to put my dough into my Ninja Foodi on the proof setting at 85 degrees for 4 hours. Any proofing box will work for this step, or if your home is already warm, you can just cover it with a clean dish towel and let it rise on the counter.

Once the dough has doubled in size remove it from the proofing box. For 2 thin crust pizzas, divide the dough in half. Alternatively, cut the dough into 4 pieces for 6 inch personal pizzas. Press each dough piece out on a piece of parchment paper. Add your sauce and toppings.

Cut the parchment paper about 1 inch around your pizza.

Preheat your oven with pizza stones inside to 450 degrees F.

Use a pizza peel to transfer the pizza dough, with parchment paper underneath to the hot stones inside the oven. Bake for 7 minutes. Use the pizza peel to remove the pizza. Transfer to a plate and slide the parchment paper off.