

Thin Crust Pizza

452 grams unbleached
all-purpose flour

2 tsp SAF instant yeast

2 tsp sugar

2 tsp table salt

316 grams (1 and 1/3 liquid
cup) water at 32C

1150 grams unbleached
all-purpose flour

5 tsp SAF instant yeast

5 tsp sugar

5 tsp table salt (or 4 tsp
Diamond Crystal Kosher
salt)

785 grams (1 and 1/3 liquid
cup) water at 32C

❶ If you have enough 2 cup containers, it's most convenient to divide the dough into balls (1 ball per pizza) and store each dough in a container with 14 g (1 Tbsp) of oil.

❷ Oven 260C, preheat with stone for 30 min