

No Knead Pizza Dough (Olive Oil Dough Master Recipe)

My notes: I love the flavor of the dough when it has the chance to chill out in the fridge at least overnight. I also use only half the yeast - the longer you let it sit in the fridge, the less yeast you need to use. So, if I'm looking to make the flatbread same day as I make the dough, I use the full 1 1/2 T yeast. If I am making the dough and letting it hang in the fridge, I'll only use half the yeast. Half the yeast will be sufficient when you give it time to do it's thing, and it will taste less "yeasty."

From: *Artisan Bread in Five Minutes a Day*

Ingredients:

Makes 4 1lb loaves. This recipe is easily doubled or halved

4 - Loaf Recipe	2 - Loaf Recipe
2 3/4 C (22 oz.) Lukewarm water 1 1/2 T (.75 oz.) Granulated yeast 1 1/2 T Salt 1 T Sugar 1/4 C (4 oz) Extra virgin olive oil 6 1/2 C (32.5 oz.) Unbleached all-purpose flour	1 3/8 C (11 oz.) Lukewarm water 3/4 T (.38 oz.) granulated yeast 3/4 T Salt 1/2 T Sugar 1/8 C (2 oz.) Extra virgin olive oil 3 1/4 C (16.25 oz.) Unbleached all-purpose flour

Directions:

1. Mix the yeast, salt, sugar and olive oil with the water in a 5-qt bowl, or a lidded (not airtight) food container
2. Mix in the flour without kneading, using a large wooden spoon.
3. Cover (not airtight) and allow to rest at room temperature for about 2 hours. You can use the dough at this point, or refrigerate and use over next 12 days. If you refrigerate at least overnight, you'll develop better flavor in the dough. If you only want to make 1 flatbread, just pinch off a grapefruit sized piece of dough to use...keep the remaining covered loosely in the refrigerator. You can freeze the dough as well...but I haven't tried it, because honestly, it's so good that the dough never goes unbaked for more than 4 days.