

# Woodstone Pizza Dough (small batch)

This amount fits nicely in a kitchen aid mixer.  
Use dough hook

**1 cup water cold** ( room temp if you are going to use immediately)  
**1/4 teaspoon yeast** ( use fast acting if you are going to use immediately)  
**1/2 teaspoon sugar**  
**1 teaspoons Kosher salt**, (slightly less if you are using table salt)  
**1/2 Cup Semolina**  
**2 – 2 1/2 cups Bread Flour 12% protein**  
**1 Tablespoon High gluten flour if needed**  
( if you don't have high gluten flour, use all bread flour)



Add the water, yeast, sugar and salt

Add the semolina and mix



Add 1 cup of flour, the high gluten flour and mix



Add the rest of the flour a little at a time and let it incorporate. It will completely pull away from the sides of the bowl, and make firm dough. If it still is sticky add a tablespoon of flour at a time till the dough is firm and not sticky.

Continue to mix on low for 5 minutes. Turn the mixer off and let it rest a minute. Turn the mixer on and knead for another 5 minutes .



Take the dough out and knead a little bit more if it is not smooth as shown. If still sticky add a tablespoon of flour.

Grab the dough with your hands as shown and pull the dough towards you scooting it on the counter. This seals the bottom of the dough so you have a nice ball.



Store in a Plastic bag in the Refrigerator for 2 days if possible.

The dough will gain flavor, enzymes will help relax the gluten in the refrigerator, so it will be easier to roll out.

