

Maine Arts Camp

Recipe: MAC 2015-Pizza Dough with Honey

Chef: Charlie Limoggio CEC

Servings: 1 dough for a large pizza-23 ounces

Quantity	Unit	Ingredient	Prep Notes
1	Tablespoon	Active dry yeast	
¼	Cup	Warm water	Maximum 115°F
14	Ounces	Bread flour	
¾	Cup	Cool water	
2	Tablespoons	Olive oil	
1	Tablespoon	Honey	

1. Stir the yeast into the warm water to dissolve. Add the flour.
2. Stir the remaining ingredients into the flour mixture. Knead with a dough hook or by hand until smooth and elastic, approximately 5 minutes.
3. Place the dough in a lightly greased bowl and cover. Allow the dough to ferment in a warm place for 30 minutes. Punch down the dough and divide into portions. The dough may be wrapped and refrigerated for up to two days.
4. On a lightly floured surface, roll the dough into very thin rounds and top as desired. Bake at 400°F (200°C) until crisp and golden brown, approximately 8 to 12 minutes.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.