

San Francisco Sourdough Pizza Crust©

Makes 3 medium or 4 small pies

Water	5 ounces
Active Dry Yeast	1/2 packet (1/8 oz)
Sour Starter	8 ounces, by weight (approx. 2 level cups)
Honey	2 tsp
Olive oil	3 Tbsp
All-purpose Flour	11 ounces, by weight (approx. 1 and 1/4 cup)
Kosher or Fine	2 tsp
Sea Salt	

Additional Olive Oil for coating dough

1. Warm the water to 100°F. Add active dry yeast and let stand for 5 minutes, then stir gently to disperse yeast.
2. Add Sourdough Starter. Stir gently.
3. Add Honey and Oil. Stir gently.
4. Add Flour and Salt.
5. Stir (or mixer on Slow Speed) until all Flour is moistened.*
6. Knead dough with Medium speed or pressure for 3 minutes.
7. Rest dough 5 minutes, covered.
8. Knead dough with Slow speed or gentle pressure for 3 minutes more.
9. Ferment (letting dough sit in mixing bowl, covered and in a warm spot @ 80-90°F.
10. for 30 minutes,
11. Divide dough into 3 or 4 pieces, as desired. Form into rounds.
12. Use your hands to coat the dough balls with olive oil. Place on a 12" x 18" baking tray lined with parchment that has also been brushed lightly with olive oil. Cover with plastic wrap.
13. Refrigerate for 30 minutes more or until needed (up to 48 hours).

Note: You may use a tabletop mixer with a dough hook attachment or work by hand in a stainless bowl for mixing and directly on your bench-top workspace for kneading.

* If selecting a mixer, do Steps 1 through 4 by hand, adding ingredients to the mixer's bowl. Once Flour and Salt are added, transfer the filled bowl to the machine and use the lowest setting to stir until all the Flour is moistened. Proceed with the remaining Steps as indicated.