

Salt and Serenity

Jim Lahey's No Knead Pizza Dough

Recipe from Jim Lahey's stellar book *"My Pizza: The Easy No-Knead Way to Make Spectacular Pizza at Home."*

Makes enough dough for four 12-inch round pizzas or two rectangular (11 x 15 inches) breakfast pizzas.

500 grams (17 ½ ounces or about 3 ¾ cups) all-purpose flour, plus more for shaping the dough

1 gram (1/4 teaspoon) active dry yeast

16 grams (2 teaspoons) fine sea salt

350 grams (1 ½ cups) room temperature water

1. In a medium bowl, thoroughly blend the flour, yeast, and salt. Add the water and, with a wooden spoon or your hands, mix thoroughly.
2. Cover the bowl with plastic wrap or a kitchen towel and allow it to rise at room temperature (about 72°F) for 18 hours or until it has more than doubled. It will take longer in a chilly room and less time in a very warm one.
3. Flour a work surface and scrape out the dough. Divide it into 2 equal parts if you are planning to make the breakfast pizzas (or 4 equal parts if you are planning to make 12 inch round pizzas) and shape them. For each portion, start with the right side of the dough and pull it toward the center; then do the same with the left, then the top, then the bottom. (The order doesn't actually matter; what you want is four folds.) Shape each portion into a round and turn seam side down. Mold the dough into a neat circular mound. The mounds should not be sticky; if they are, dust with more flour.

If you don't intend to use the dough right away, wrap the balls individually in plastic and refrigerate for up to 3 days. Return to room temperature by leaving them out on the counter, covered in a damp cloth, for 2 to 3 hours before needed.