

THE RDD QUICK DOUGH 2.0:

I HAVE INCLUDED BAKER'S PERCENTAGES AND APPROXIMATE WEIGHTS FOR FELLOW PIZZA ENTHUSIASTS.

ALL PURPOSE CHICAGO PIZZA DOUGH RECIPE

Dough Ingredients:

pmdc-dd-dough-calc-TF = 0.175; HFUTS = 0

	BAKER'S %	WEIGHT
All Purpose Flour	100.0 %	317 g
Water (95° F)	50/54 %	156/171 g
Vegetable/Corn Oil	17/4.25 %	54/13.5 g
IDY (Instant Yeast)	2.15 %	7 g
Fine Sea Salt	0.9 %	2.8 g
Sugar	0.65 %	2.0 g
TOTAL DOUGH WEIGHT:	APPROX.	535 g

THE EASY VERSION

	⊕ DEEP DISH	★ THIN,PAN,STUFFED
FLOUR:	⊕ 2 & ½ cups	★ (same)
WATER	⊕ ⅔ cup (5.3 oz)	★ ¾ cup (6 oz)
OIL:	⊕ 4 TBSP (¼ cup)	★ 1 TBSP
YEAST:	⊕ 1 PACKET (2 ¼ tsp)	★ (same)
SALT:	⊕ ½ teaspoon	★ (same)
SUGAR:	⊕ ½ teaspoon	★ (same)

MAKING THE DOUGH:

OKAY, I HAVE ALL MY INGREDIENTS READY. NOW WHAT DO I DO?

Get a mixing bowl.

Empty the yeast and sugar into the bowl.

Add lukewarm water (around 95° F for instant yeast). Try not to go over 115° F.

Add oil.

Drop salt (and any herbs or garlic powder or spices you might want to add) on top of the oil.

Add the All Purpose flour.

Mix until combined.

Put on food gloves or lightly oil your hands, and knead dough into a ball:

FOR DEEP DISH: Knead only until dough comes together into a ball - total mix & knead time: 2 minutes.

FOR THIN CRUST, PAN or STUFFED: You'll want to knead about 5 to 10 minutes, or until your arms fall off.

Coat dough ball with cooking spray and cover bowl with plastic wrap or a towel.

Let dough rise in a warm place for 1 to 2 hours.

Use immediately,

or punch down for a 2nd rise for 1 to 2 more hours,

or place in a zip top bag with most of the air squeezed out, and refrigerate for 24-48 hours.