

Pizza Bianca

Pizza Bianca is a fast food staple of Italians that is simple, tasty, and open to many variations. The home baked flavor really shines through in this flatbread, making it a great snack or appetizer for home bakers. This is a situation where a higher quality olive oil adds much to the taste.

Dough

Two 14" Pizzas	Ingredient	One 14" Pizza
3 cups, 408 g	Bread flour, 100%	1 ½ cups, 204 g
½ tsp, 1.6 g	Yeast, 0.4%	¼ tsp, 0.8 g
2 tsp, 10 g	Salt, 2%	1 tsp, 5 g
1 ½ cups, 356 g	Water, room temperature, 87%	¾ cup, 178 g
½ cup, 110 g	Olive oil, 27%	¼ cup, 55 g

In a large bowl, stir together the flour, yeast, salt and water until uniform then stir another 15-30 seconds vigorously with a large spoon. Cover and allow to rise at room temperature for 8-10 hours then fold the dough over 2-3 times within the bowl with a spatula. Brush the top of the dough with some olive oil and sprinkle with Kosher or Sea salt then cover and allow to rise another hour at room temperature.

Meanwhile, 30 minutes prior to baking, preheat the oven and baking stone to 550 degrees. To bake, place a sheet a large sheet of parchment paper on a peel or baking sheet then dust with flour and scrape the dough out onto the middle of the parchment. Stretch and push the dough out into a 12-13" disc and dimple the dough with your fingers. Drizzle olive oil over the dough and sprinkle with toppings if desired (see below). Slide the dough and parchment onto the baking stone and turn the oven down to 500 degrees. Bake for 12-15 minutes until the top of the dough is lightly browned. Remove to a wire rack and cool until slightly warm.

Herb toppings: A simple herb topping or combination of herbs and/or spices can be used : basil, oregano, rosemary, sage, or thyme can all be used.

Other toppings: Crushed garlic cloves, a bit of parmigiano reggiano or Asiago cheese, raisins, grapes or olives can be used.