

Semolina Pizza Dough

This is the yellowish, high-gluten crust preferred by many for great traditional crust pizzas. A single batch will make a generous sized 14 inch crust.

Double Batch	Ingredient	Single Batch
4 cups, 560 g	All-purpose flour, 55%	2 cups, 280 g
3 cups, 390 g	Patent durum flour, 38%	1 1/2 cups, 195 g
1/2 cup, 71 g	Cornmeal, 7%	1/4 cup, 36 g
1 1/2 Tbsp, 14 g	Yeast, 1.4%	3/4 Tbsp, 7 g
1 1/2 Tbsp, 21 g	Salt, 2%	3/4 Tbsp, 11 g
6 Tbsp, 82 g	Olive oil, 8%	3 Tbsp, 41 g
3 cups, 711 g	Water, warmed to 105-115 degrees, 70%	1 1/2 cups, 356 g

In a large bowl, stir together the flours, cornmeal, yeast and salt. Add the olive oil and warm water then stir until smooth, then stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for 1 hour then refrigerate, or refrigerate immediately and use at least 6 hours later.

Cover a peel or baking sheet with parchment paper or sprinkle heavily with cornmeal. Place the baking stone on the top rack of the oven just under the broiler and preheat the oven and stone to 550 degrees. Ten minutes prior to baking turn the broiler on to provide a blast of heat to the baking stone. On a floured surface, fold the dough a few times then form into a ball and roll out into a circle 15-16 inches in diameter. Carefully fold half the dough over your hand then lift the dough up and transfer over to the peel or cookie sheet. Pull the dough back out into a round shape then roll up the edges to form the outer crust. Transfer the dough to a baking sheet or peel covered with parchment paper, then roll up the edges to form the outer crust.

Top the dough with your favorite ingredients.

Slide the pizza onto the baking stone and turn the broiler off, leaving the oven temperature at 550. Bake for 9-15 minutes (about 12 minutes for an average amount of ingredients) then remove. Allow to stand at room temperature a few minutes prior to cutting and serving.