

Wood Stone Dough

Makes 25 lbs.

Is it possible to create artisan-quality dough that can accommodate the rigors of a fast moving kitchen? Absolutely. Based on our Wood Stone West Coast Dough recipe, this dough was crafted in our Bellingham test kitchen as a "24-hour dough," one that rises slowly in the refrigerator overnight and is ready to bake the next day. The addition of aged dough to this recipe imparts artesian flavors, while the high protein content of All-Trumps flour gives it a crisp, melt-in-your-mouth texture. We use this versatile dough for everything from pizzas to crackers to focaccia.

Ingredients

9½ lbs.	water (determine temperature through the Dough Temperature Control equation)
1 lb.	aged dough
13½ lbs.	General Mills All-Trumps flour
1½ lbs.	General Mills Semolina #1
6Tbsp.	salt
1 Tbsp.	sugar
1Tbsp.	SAF instant yeast
5 oz.	canola oil

Method

- Pour the water into the bowl of a large electric mixer fitted with a dough hook attachment. Tear the aged dough into pieces and add it to the bowl. Mix for 3 minutes, or until dough has softened into the water.
- Add the flour on top of the water, and then add the semolina, sugar, salt, and yeast.
- Mix for 30 seconds at low speed. Add half the oil to the bowl and continue to mix for 2 minutes. At 2 minutes, check the bowl characteristics; the dough should be releasing from the sides of the bowl. If the dough is too sticky, add a bit of flour. If it is too dry and climbing up the dough hook, add a bit more water.
- Mix for 10 more minutes on low speed, and then add the remaining oil. Mix for 1 minute more.
- Remove the dough from the bowl turn the entire dough ball out onto a work surface. Cover the dough with a damp cloth and allow it to rest for 10-15 minutes.
- After the dough has rested, scale it into the appropriate sized dough balls: round off the dough by pulling at the outer edges of each dough ball and folding the edges into each other. Rotate the dough ball 90 degrees and repeat the process with the opposite edges. Roll the dough in a circular motion with your hands, forming a smooth ball, and place the dough balls in a lightly oiled dough box. Cover the surface of each dough ball with a light coating of oil to prevent the dough from skinning. Cover the dough box and refrigerate for a minimum of 8 hours in the refrigerator. For best flavor, age overnight.
- Before using, remove the dough from the refrigerator and temper at room temperature for a minimum of 1 hour.



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