

Wood Stone East Coast Dough

Makes 25 lbs.

Great for large pizzas, this dough strikes a balance between elasticity and extensibility, producing a crisp pizza crust that cracks a bit when folded. With the proper bake, this dough embodies a texture that travels well, ideal for to-go pizzas.

Ingredients

9 lbs.	water (determine temperature with the Dough Temperature Control equation)
15 lbs.	General Mills All-Trumps flour
6 Tbsp.	salt
2 Tbsp.	sugar
1 Tbsp.	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.
- Add the flour on top of the water, and then add the salt, sugar, and yeast
- Mix for 30 seconds at low speed. Add 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 8 more minutes on low speed.
- 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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