



## ACRES AWAY PIZZA DOUGH

This recipe is wetter than most. It makes a light, crisp crust. It takes a little practice so err on the side of underworking. If overworked, the crust will be tough and dry.

### MAKES FOUR 10" PIZZAS

3  $\frac{3}{4}$  all-purpose flour, plus additional for rolling  
2 teaspoons yeast  
2 teaspoons salt  
2 teaspoons sugar  
2 teaspoons olive oil  
1  $\frac{2}{3}$  cups lukewarm water

Place the flour, yeast, salt and sugar in a mixer fitted with a dough hook. While the mixer is running, gradually add the oil and water. Knead on low speed until the dough is firm and smooth, about 10 minutes.

Divide the dough into four balls. Place on parchment paper and cover with a damp towel. Allow to rise for 2 hours. Transfer a ball to a floured surface and work out with your hands to flatten and spread. Use a rolling pin to spread until you achieve a very thin pie, turning every few rolls to even the crust out.

Dust your paddle with Durum Semolina or Cornmeal and transfer your crust to the paddle.