

# **HIGH HEAT Pizza Dough**

**HIGH HEAT *pizza burgers & tap***  
**154 Bleecker Street @ Thompson Street**  
**Greenwich Village, New York City (212) 300 4446**

Makes enough dough for two 10-inch Pizzas

3/4 teaspoon Brewers Yeast or active dry yeast

1 tsp Honey

1 3/4 cups plus 2 tablespoons bread flour or “000” flour

1 1/2 tablespoons extra virgin olive oil, plus additional for the bowl

1 1/2 tablespoons fine sea salt or kosher salt

1. Warm 1/4 cup water to 110-115 degrees F (it should feel warm to the touch). In the bowl of an electric mixer fitted with a dough hook, mix the yeast with the warm water and honey. Let sit for 15 minutes. If the yeast is not foaming, discard it and begin with fresh yeast.
2. Add the flour, oil, salt, and an additional 1/2 cup warm water to the foaming yeast and mix on medium speed until the dough is smooth and elastic and springs back when pinched, about 10 minutes.
3. Gather the dough into a ball and place it in a lightly oiled bowl, turning the dough to coat with oil. Cover the bowl with plastic wrap and let the dough rise in a warm place until doubled in bulk, about 1 1/2 to 2 hours. (Or let it rise in the refrigerator overnight, then bring it to room temperature before proceeding. Roll out to approximately 1/4 inch thick.
4. Bake or grill according to the individual recipe.