

No Knead Pizza Dough

Recipe by Salt & Honey Catering

Yield: 3 large pizzas (roughly 16")

EQUIPMENT NEEDED:

- Kitchen scale
- Large Tupperware with lid

INGREDIENTS:

- **450 grams room temperature water**
- **.8 grams dry active yeast (or .6 grams instant yeast)**
- **630 grams all purpose flour, divided (200g/430g)**
- **20 grams sea salt**

METHOD

1. In a large tupperware container pour in 450 grams room temperature water. Then dissolve .8 grams of active dry yeast into water. Once dissolved add in 200 grams of all purpose flour and mix until well combined. This initial bit of flour will act as a buffer and prevent the salt from killing the yeast. Once the flour and water are combined add in the 20g of sea salt and the remaining flour. Mix everything together until a shaggy dough forms. Cover it tightly and let it rest in a cool dry spot on your countertop for 12-18 hours.
2. The next day, liberally flour your work surface. Turn the container upside down and allow the dough to fall onto your work surface. Divide the dough into equally weighted pieces, form into balls. Then allow them to rest for an additional 2 hours on a sheet tray liberally dusted with flour and cover with a tea towel.