
Pizza Dough 1.0

Servings: 4

From the Kitchen of Brett Broussard

1 package Active baker's yeast

2 teaspoons sugar

1 cup warm water

1 teaspoon kosher salt

3 cups flour

1 tablespoon honey (optional)

Combine the water, sugar, and yeast in a large bowl and stir until dissolved. Add salt and 1 cup of the flour and mix with a wooden spoon. Add 2 more cups of the flour and stir with the spoon for 2 to 3 minutes to incorporate as much flour as possible. Bring the dough together by hand and turn out onto a floured board. Knead for 6-8 minutes. Place the dough in lightly oiled bowl and cover. Set aside 45 minutes. Cut the risen dough into 4 equal pieces and knead each into a round ball. Cover and let rest 15 more minutes.
