

Coal-Fired East Coast Dough

Makes 27 lbs.

Designed specifically for our Coal-Fired Pizza Oven, this dough allows you to replicate the original North American pizza experience using Wood Stone's modern oven technology. A longer mix time helps this high-protein dough develop gluten and strength, while the addition of lard makes for a flaky and tender crust.

Ingredients

9½ lbs.	water (determine temperature with the Dough Temperature Control equation)
1 lb.	aged dough
15 lbs.	General Mills All-Trumps flour
2 tsp.	SAF instant yeast
1½ tsp.	barley malt
1 ea.	egg
6 Tbsp.	salt
8 oz.	canola oil
4 Tbsp.	lard (or shortening such as Crisco)
2 oz.	canola oil

Method

- Pour the water into the bowl of a large electric mixer fitted with a dough hook attachment. Tear the aged dough into pieces and add them, plus the egg, to the bowl. Mix for 3 minutes, or until the dough has softened into the water.
- Add the flour on top of the water, then add the yeast, barley malt, and salt. Mix for 30 seconds at low speed, then add 8 oz. of the oil and shortening. Continue to mix for 2 minutes. At 2 minutes, check the bowl characteristics; this is a wetter dough, and will likely be sticking to the bottom of the mixing bowl at this point.
- Mix for 21 more minutes at low speed, then add the remaining 2 oz. of canola oil. Mix for 2 minutes.
- Remove the dough from the bowl, turning out the entire dough ball 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 skinning. Cover the dough box and refrigerate for a minimum of 8 hours. For best flavor, age between 36-48 hours.
- Before using, remove the dough from the refrigerator and temper at room temperature for a minimum of 1 hour.



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