

# Napoletana Pizza Dough

Makes 16 lbs.

*Pizzaiolos like the ones Wood Stone chef Frank Milward studied with in Naples, Italy, are intimately connected to the composition of their Neapolitan pizza dough, determining proportions by touch, rather than recipe. Wood Stone has gathered the best of our experiences—from travels abroad and years of practice and patience within our Bellingham test kitchen—to bring you our foundation Naples-style pizza dough recipe. Read more about Chef Frank's visit to Naples and "Cooking Naples Style."*

## Ingredients

6 lbs.	water (determine temperature with the Dough Temperature Control equation)
2½ oz.	sea salt
0.7 oz.	compressed cake yeast
10 lbs.	Caputo flour

## Method

- Pour the water into the bowl of a large electric mixer fitted with a dough hook attachment. Add the salt and mix on low speed for 2 minutes, or until the salt dissolves completely.
- Add the yeast and mix for 5 minutes, or until the yeast is completely dissolved and hydrated.
- Add the flour and mix for 2 minutes. At 2 minutes, check the bowl characteristics; the dough should be releasing from the sides of the bowl. If the dough is too sticky, add a bit of flour. If it is too dry and climbing up the dough hook, add a bit more water.
- Mix for 8 more minutes on low speed. After 8 minutes, mix for 1 minute at medium speed.
- Remove the dough from the bowl turn the entire dough ball out onto a work surface. Shape the dough into a large dough ball, and cover with a damp cloth for 10-15 minutes.
- After the dough has rested, scale and shape the dough into 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. Turn the finished dough balls in a light coating of flour and place in an air tight dough box for a minimum of 4 hours at room temperature, or overnight in a refrigerator. For best flavor, age overnight.
- Before using, remove the dough from the refrigerator and temper at room temperature for a minimum of 1 hour.

Learn how to [make](#) and [bake](#) a Neapolitan pizza.



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