

# Wood Stone Whole Wheat Dough

Makes 25 lbs.

*Crafted after our original [Wood Stone Dough](#), the high-protein whole wheat flour in this adds wonderful texture. For thin to medium 10-12-in. gourmet pizzas with a healthy slant, this dough recipe can't be beat. Wood Stone Whole Wheat Dough is at its best when aged for 2-3 days.*

## Ingredients

9 lbs.	water (determine temperature through the <a href="#">Dough Temperature Control</a> equation)
12 lbs.	General Mills Superlative flour
3 lbs.	whole wheat flour
6 Tbsp.	table salt
2 Tbsp.	sugar
1 Tbsp.	SAF instant yeast

## Method

- Pour the water into the bowl of a large electric mixer fitted with a dough hook attachment. Add the flour on top of the water, and then add the semolina, sugar, salt, and yeast.
- Mix for 2 minutes at low speed. 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 minutes more at low speed.
- Remove the dough from the bowl turn the entire dough ball out 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 the dough from skinning. Cover the dough box and refrigerate for a minimum of 12-16 hours in the refrigerator. For best flavor, age 2-3 days.
- Before using, remove the dough from the refrigerator and temper at room temperature for a minimum of 1 hour.



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