



Recipes by Peter

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Recipes for Preparing Pizza Dough Four Ways

Bread Machine Pizza Dough

1 Cup Water

4 TBS Good Extra Virgin Olive Oil

3 ¼ Cups of Bread Flour (All Purpose Flour is Also OK)

1 teaspoon of Sugar

1 teaspoon of Salt

2 1/4 teaspoons of Bread Machine Yeast

1 teaspoon of Italian Seasonings of Choice

½ teaspoon of Garlic Powder

Place all liquid ingredients in bread machine first, then add all dry ingredients.

Close lid of bread machine.

Turn machine on, select dough setting, press start!

About two hours later you'll have great pizza dough to cut and shape as you desire.

You can shape the pizza dough into the size you want, this is enough dough for two large pizzas, or you can cut smaller pieces for personal size pizzas or calzones.

Food Processor Pizza Dough

1 Cup Warm Water – Warm to the Touch, (Like Body Temperature – around 100 degrees)
1 Tablespoon of Bread Machine Yeast
1 teaspoon of Sugar

In a small glass or measuring cup dissolve yeast and sugar in warm water. Allow the yeast to activate in the water – about 10 minutes.

In food processor bowl add the following ingredients:

3 Cups of Bread Flour (All Purpose Flour is Also OK)
1 teaspoon of Sugar
1 1/2 teaspoons of Salt
1 teaspoon of Italian Seasonings of Choice
½ teaspoon of Garlic Powder

Pulse the dry mixture five times to incorporate dry mixture together.

Add 4 Tablespoons of Extra Virgin Olive Oil to Water and Yeast Mixture, Stir to Combine.

Turn food processor on and pour in warm water that has the proofed yeast and olive oil slowly through the tube and let the food processor run until the dough makes a nice ball, and the flour mixture is off of the sides of the bowl. After the ball forms, let the food processor run for one more minute.

Turn off the food processor and dump pizza dough onto a sheet of lightly floured parchment paper. Cover with a clean tea towel or plastic wrap and allow dough to proof for one and a half hours.

About one and a half hours later you'll have great pizza dough to cut and shape as you desire.

You can shape the pizza dough into the size you want, this is enough dough for two large pizzas, or you can cut smaller pieces for personal size pizzas or calzones.

KitchenAid Stand Mixer Pizza Dough

1 1/3 Cup Warm Water – Warm to the Touch, (Like Body Temperature – around 100 degrees)
2 teaspoons of Bread Machine Yeast
1 teaspoon of Sugar

In a small glass or measuring cup dissolve yeast and sugar in warm water. Allow the yeast to activate in the water – about 10 minutes.

In mixer bowl add the following ingredients:

3 Cups of Bread Flour (All Purpose Flour is Also OK)
1 1/2 teaspoon of Salt
1 teaspoon of Italian Seasonings of Choice
½ teaspoon of Garlic Powder

Attach the dough hook attachment to the mixer. Turn on LOW for about 10 seconds to incorporate dry ingredients.

Add 4 Tablespoons of Extra Virgin Olive Oil to Water and Yeast Mixture, Stir to Combine.

Turn mixer on and pour in warm water that has the proofed yeast and olive oil slowly. Let the dry mixture slowly and fully hydrate with the wet ingredients.

Increase speed of mixer to medium and allow machine to knead the dough for eight minutes.

The dough has worked enough after eight minutes, and the dough is wrapped around the dough hook. To check the dough, grab a piece of the dough and stretch. If the dough does not tear it is ready for the next step. If it tears easily, the dough needs to be kneaded for a few more minutes using the mixer.

Turn off the mixer and dump pizza dough onto a sheet of lightly floured parchment paper. Cover with a clean tea towel or plastic wrap and allow dough to proof for one and a half hours.

About one and a half hours later you'll have great pizza dough to cut and shape as you desire.

You can shape the pizza dough into the size you want, this is enough dough for two large pizzas, or you can cut smaller pieces for personal size pizzas or calzones.

No Knead Pizza Dough

This is the second easiest pizza dough to make and the best choice if you do not have a machine. I admit that I am a kitchen gadget freak and have most of the latest kitchen gadgets, but this is really one of my 'go-to' pizza dough recipes mainly because it is ridiculously easy.

Medium – Large Bowl, Whisk, Spatula with Wood (or Silicone) Handle. Add the ingredients to the bowl in the following order:

14 OZ Water – be PRECISE with the Water! It makes a difference.

1 TBS Good Extra Virgin Olive Oil

1 teaspoon of Sugar

1 teaspoon of Salt

1/4 teaspoons of Bread Machine Yeast (yes, ¼ tsp of yeast, you did not read that incorrectly.)

1 teaspoon of Italian Seasonings of Choice

½ teaspoon of Garlic Powder

Mix all the ingredients above together with the whisk.

Now add the bread flour -

3 ¼ Cups of Bread Flour (All Purpose Flour is Also OK)

Using the wooden 'stick of the spatula' to stir the ingredients together to hydrate the dry ingredients. Continue to mix until combined and then use the spatula to bring all of the dry ingredients together, scraping the sides of the bowl to incorporate everything. Toss the ingredients together, smashing the dough a bit with the spatula to better combine everything.

Once incorporated cover the bowl with plastic wrap and allow the pizza dough to set for 12-18 hours on the counter.

12-18 hours later dump pizza dough onto a sheet of lightly floured parchment paper. Cover with a clean tea towel or plastic wrap and allow dough to proof for 30 minutes. After 30 minutes you'll have great pizza dough to cut and shape the dough as you desire.

You can shape the pizza dough into the size you want, this is enough dough for two large pizzas, or you can cut smaller pieces for personal size pizzas or calzones.

Note: If you are in a hurry, you can increase the yeast to 2 TBS of yeast and let the mixture proof for 1 ½ hours. Then dump the dough onto the lightly floured parchment paper and cover and let sit for 30 minutes. After this you can cut and shape the dough as you desire.

Cooking Pizza's

I can't tell you too much about time and temperature for cooking your pizzas as I do not know what sizes you will use, and the ingredients you will add.

For a home pizza cooked in a regular oven I use 400 degrees and it takes about 15 minutes.

If I use an air fryer I set the temp to high and it takes about 5-7 minutes.

If I use a pizza oven at 700 degrees it takes about 5-6 minutes.