

Lazy Pizza Dough

Yield: 2 9×13-inch roughly rectangular or 2 12-inch roundish pizzas or 1 larger round(18-24 inch)

Options:

- Overnight Dough Schedule: Begin between 8 and 9 p.m the evening before for dinner between 6 to 8 p.m. (approx. 22-hour dough)
- All-Day Dough Schedule: Begin between 6 and 8 a.m that day for dinner between 6 to 8 p.m. (approx. 12-hour dough)
- Part-Day Dough Schedule: Begin around noon that day for dinner between 6 to 8 p.m. (approx. 6-hour dough)

Ingredients:

1. 3 cups all-purpose flour (bread flour works too)
2. Slightly heaped 1/8, 1/4 or 1/2 teaspoon active dry yeast (for Overnight, All-Day, or Part-Day Schedules respectively, above)
3. 1 1/2 teaspoons sea or kosher salt
4. 1 1/4 cup water
5. In a very large bowl, mix all ingredients with a spoon.
6. The dough will be craggy and rough; this is fine
7. Cover bowl with plastic and keep at room temperature for approximately 22 (for Overnight schedule), 12 (for All-Day schedule) or 6 (for Part-Day schedule) hours.

To make pizza:

Heat oven with baking stone at highest setting(500-550 degrees) for 1 hour.

1. Flour your counter very well.
2. Scrape dough out of the bowl onto the floured counter.
3. In the time it has risen it should change from that craggy rough ball to something very loose, soft, sticky and stretchy.
4. Flour the top of the dough, and divide dough in half (or more pieces, if you're making smaller pizzas).
5. Form them into ball-like shapes.
6. Grab the first round with floured hands and let the loose, soft dough stretch and fall away from your hands a few times before landing the dough on your prepared baking sheet/paddle.
7. Use floured fingers to press and nudge dough into a roughly round or rectangular shape.
8. Add desired fixings and sauce.
9. Bake pizza for 10 to 15 minutes, rotating if it's baking unevenly, until the top is blistered and the crust is golden.
10. Repeat with remaining dough.