## Pízza Dough

Flavorsome dough ready for heat of the pizza oven inspired by King Arthur Flour Co.

## <u>Ingredients</u>

- 300g all purpose flour
- 225g sourdough díscard
- 150g water
- 5g salt

## Directions

- 1. Combine all ingredients by hand into wet dough
- 2. Knead for 10 minutes until dough is smooth and less sticky
- 3. Drízzle olive oil in bowl then return dough to rest for 4+ hours on counter
- 4. Divide, hand stretch, add toppings, and slide into the oven!

