Pizza Dough Recipe:

Flour- 100% (650g)

Water-55%/55.5%/56% (330g/333g/336g) 314g/317g/320g @ 90˚F in bowl, 16g with ADY.

Salt-2% (13g) Fine Sea Salt.

Sugar-2% (13g) 9g in bowl, 4g with ADY.

Oil-3% (20g) Extra Virgin Olive Oil (w/garlic clove in it)

Yeast Culture-12.77% (83g) Camadoli Culture

ADY-.25% (2g) with 16g of 110˚F tap-water & 4g sugar.

Combine 2g of ADY with 4g of sugar and 16g of 110˚F water in mug, stir and let stand. Add 314g-320g of 90˚F water to mixing bowl with 13g of salt and 9g of sugar; then stir until dissolved. Then add 20g of oil, 350g of flour, ADY mixture, 300g of flour, and 83g of yeast culture. Mix on “Stir” for 1 minute, then speed “2” for 8 minutes. Remove, shape into loaf, make relief cuts and cover with waxed paper on surface with a thin coating of oil. Let stand 15 min, then cut into 368g portions, make dough balls, place in oiled container. Place container in refrigerator partially uncovered for 90 minutes, then cover. Check each day and burp containers.

Mack’s style pizza: Stretch >14” (little thinner than Aldo’s) and place 100g of cheese (medium cheddar) on dough, then 160g-170g (Full Red w/salt, pepper, oregano, & basil + 40% water by weight) of sauce, then 100g of cheese. Bake at 500˚F, rotate halfway through, and remove when done and place on hot pan.

Aldo’s style pizza: Stretch to 14” (not too thin) and place 150g of sauce (with 20% added water by weight) spread evenly, sprinkle 8 grams of parmigiano reggiano cheese on the sauce, put 200g of cheese (Grande part-skim mozzarella) on the pizza and bake at 500˚F, rotate halfway through, and remove when done and place on hot pan.