



Directions

1. Place the flour and salt together in your Westinghouse 4-quart electric mixer bowl. Mix on low speed with the paddle attachment for 1 minute. Add yeast to warm water, let dissolve, and then with mixer on slow speed gradually add water with yeast along with the olive oil into your mixing bowl. Once the dough ball starts to form switch to the dough hook and mix on medium speed for 5 to 7 minutes, or as long as it takes to create a smooth, sticky dough. The dough should not stick to the sides of the bowl. If the dough is too wet and doesn't come off the sides of the bowl, sprinkle in some more flour just until it clears the sides, the dough will be soft, sticky and stretch easily.

2. Sprinkle flour on the counter and transfer the dough to the counter. Cut the dough into 6 equal pieces or 4 pieces for large pizzas. Gently round dough into a ball. Transfer the dough balls to the sheet pan, coat the dough generously with olive oil and cover with plastic wrap, let rise for 2 hours in a warm place.

3. If you're using immediately you may pull out onto pizza stone or baking sheet, or reform risen dough into a ball, coat with oil and cover in plastic wrap, store in refrigerator.



Westinghouse

Chef Rick's Italian Pizza Dough

Ingredients

6¼ cups unbleached all purpose flour

3 teaspoons active yeast

1 teaspoon sugar

1½ cups warm water

1/3 cup extra virgin olive oil

1/8 teaspoon kosher salt

