

WEEKNIGHT SOURDOUGH PIZZA



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The only thing better than pizza...is sourdough pizza!

Sourdough is a shortcut to flavor and with the right tools, (like our [Goldie by Sourhouse](#)) making and caring for a healthy sourdough starter is a breeze.

Check out pizza from our friend [RapturePizza.com](#) designed for the home oven. It uses both bread and 00 flour but feel free to use just bread flour if that is what you have around. It makes the perfect weeknight pizza.

For a visual guide, here is a [short video](#).

RAPTURE WEEKNIGHT SOURDOUGH PIZZA RECIPE

Dough Ingredients

- 300g high gluten bread flour
- 130g of 00 pizza flour (optional, can use all bread flour)
- 15g sea salt
- 250g water
- 70g sourdough starter

Dough Instructions

- In a large bowl, add 70g of sourdough starter to 250g of water and mix with a spatula or a dough whisk.
- Add flour into the bowl and continue to mix.
- Stretch and fold the dough until firm, then allow to rest for 20 minutes

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- Add salt and continue to mix, stretch and fold.
- Ball the dough and cover with damp towel or cheese cloth, allowing it to rest for an additional 30 minutes.
- Remove dough from bowl, kneed and shape into a smooth, tight ball.
- Allow dough to rest for 1-2hrs at room temp.
- Divide dough into 3 x 250g pieces and ball. Place dough balls in a proofing box, or individual bowls, lightly coated with extra virgin olive oil.
- Cover dough balls and proof for 12-24hrs in the refrigerator.
- Remove dough balls from refrigerator and allow to rest for 2-3hrs at room temp. Stretch dough balls to make pizza 3 x 12" pies.

Sauce Ingredients

- 28oz can of crushed plum tomatoes (Cento or Bianco di Napoli San Marzano recommended). If whole, hand crush or lightly pulse with an immersion blender.
- 1tsp Dried Oregano
- 1/2tsp Sea salt
- 1/4tsp Garlic powder (or 1 clove diced garlic)
- Pinch of crushed red pepper flakes (optional for a slight kick)

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Sauce Instructions

- If needed, crush or blend the tomatoes until they reach a thick, uniform consistency.
- Stir in the dried oregano, sea salt, garlic powder (or fresh garlic), and red pepper flakes if using.
- Taste and adjust seasonings as desired.

Bake

- Set oven to highest temperature setting (Ideally 500-550F).
- Place a baking stone or inverted sheet pan on middle rack of the oven while it preheats.
- Wait 30 minutes after oven is fully preheated.
- Add desired toppings on pizza (less is more: less toppings will yield a crispier crust) and slide it directly onto the stone or inverted sheet pan.
- Bake 4-5 minutes, or until the cheese starts turning golden/brown.

Enjoy your Sourdough Pizza!

Other Variations

Try a different style, with the same recipe!

Make it Sicilian/Gradma style:

Follow all the steps of the dough making process, but instead of dividing the dough, use the whole dough ball. For this style of pizza you'll need a half sheet tray sized pan or if you prefer, feel free to use a cast iron pan. Rules are meant to be broken. While the traditional style is baked in a rectangular pan, feel free to use a round pan if you so desire! Drizzle a generous amount of extra virgin olive oil in your pan of choice and place the overnight dough from the fridge directly onto it. Cover with a damp towel or cheese cloth and allow it to rest for 1-2 hours.

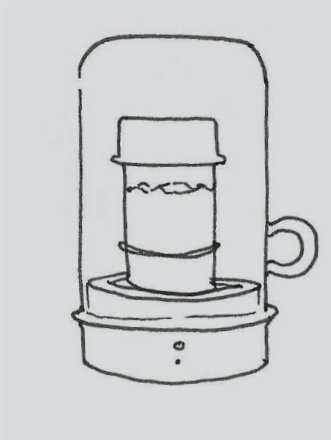
Once the dough is closer to room temperature, begin stretching it out. Let the dough rest for an additional 1-2 hours before continuing to fully stretch to fill your pan. Now you're ready to bake!

Par bake the dough, without toppings, for 5-6 minutes at 450-500F. Remove from the oven and top with shredded or sliced low moisture mozzarella. Bake with just the cheese for 5-6 minutes. Remove from the oven and add the sauce and desired toppings. Less is more with this style of pizza. Less toppings will yield a crispier undercarriage! Perform the final bake for an additional 5-6 minutes. Finish with pecorino Romano or parmesan, and enjoy!

Make it Detroit style:

Use a deeper pan (2-2.5" deep ideally) and follow the Sicilian/Gradma instructions. On the second bake, along with adding the mozzarella, add shredded medium/sharp cheddar and spread along the edges of the pan to form an amazing cheese crust! If you want to keep it traditional, ladle 2 "tire mark" lines of sauce for the final bake. Finish with pecorino Romano or parmesan and enjoy!

Get more sourdough recipes and tips
in the
[Sourhouse Community Cookbook](#)



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