

Long Livo

Crispy Chewy Bubbly Artisan Pizza Dough

30 min Prep time	**12 min** Cook time	**42 min** Total time
3 Servings	**Medium** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 500g bread flour (about 4 cups)
- [ ] 350g warm water (90°F / 32°C)
- [ ] 10g salt (1 tsp)
- [ ] 5g instant dry yeast (1 ½ tsp)
- [ ] 5g sugar (optional)

Instructions

1. Start by grabbing a large mixing bowl. Whisk together your 500g bread flour, 10g salt, 5g instant dry yeast, and that 5g sugar if you're using it. Just stir them until everything is well blended and looks even.
2. Now, carefully heat your 350g warm water to exactly 90°F (32°C). Gently pour it into your dry ingredients. I usually use a wooden spoon or a dough hook here; just stir it until a shaggy, messy-looking dough forms. It's okay if it looks a bit rough at first.
3. Well, look, the dough needs a little nap. Let it rest for 10 minutes to autolyse. After that, knead it by hand or use your stand mixer on low speed for about 3 minutes. You're looking for it to feel smooth and elastic under your palms.
4. Transfer the dough into a lightly greased bowl and cover it with a damp cloth or plastic wrap. Let it bulk ferment at room temperature for 2 hours. While it sits, perform 3 sets of stretch-and-folds, spacing them about 30 minutes apart. It's a slow process, but honestly, it's worth it for those bubbles.
5. Once the fermentation is done, tip the dough onto a lightly floured surface. Divide it into 3 equal portions and shape each one into a tight, smooth ball. Place them on a tray, cover them lightly, and let them relax for 20 minutes so the gluten doesn't fight you.
6. While the dough is resting, preheat your oven to 475°F (245°C) with your pizza stone or steel already inside. You've got to let that stone heat up for at least 45 minutes; patience is key here.
7. Place one dough ball on a well-floured pizza peel or parchment. Gently stretch it out into a 12-inch circle. I like to leave the edges a bit thicker for a nice, puffy crust.
8. Time for the fun part. Add your favorite toppings—start with sauce, then cheese, then your meats, veggies, or herbs. With a quick hand throw, slide the pizza onto that scorching hot stone.

9 Bake for 12–14 minutes. You're looking for bright golden blistered bubbles and edges that are visibly crispy. Oh, and remember to rotate the pizza halfway through so it browns evenly.

Nutrition per serving

620 kcal	32 g	112 g	3 g
Calories	Protein	Carbs	Fat

Tips & notes

- The 90°F water is a must to keep the hydration right during the long wait.
- Don't skip the stretch-and-folds; they're what give the crust its artisan structure.
- Rotating the pizza prevents those annoying hot spots in the oven.