

Long Livo

Sourdough Pizza Crust with Basil & Cherry Tomatoes

15 min Prep time	**12 min** Cook time	**27 min** Total time
2 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Dough

- [ ] 500 g bread flour (4 cups)
- [ ] 300 g water, 75°F (2 ½ cups)
- [ ] 100 g active, bubbly sourdough starter (100% hydration)
- [ ] 10 g salt (1 ½ tsp)

Toppings

- [ ] 200 g cherry tomatoes, halved (2 cups)
- [ ] 30 g fresh basil leaves, plus 1 tsp for garnish
- [ ] 2 tbsp extra-virgin olive oil
- [ ] 1 tsp olive oil for brushing dough
- [ ] 50 g grated Parmesan cheese (optional)
- [ ] ½ tsp dried oregano (optional)

Instructions

1. Go ahead and measure all your ingredients on the scale first; it just makes things so much smoother. In your mixing bowl, gently combine the 500 g bread flour, 100 g active, bubbly sourdough starter (100% hydration), and 10 g salt.
2. Slowly add the 300 g water, 75°F (2 ½ cups), and stir with a dough scraper. You're looking for a shaggy dough to form—it's a bit messy at this stage, but that's just how it goes.
3. Move the dough onto a surface with a little flour. Now, just knead it by hand for about 8–10 minutes. I find this part quite meditative; just keep going until the dough feels smooth and elastic under your palms.
4. Shape it into a nice ball and nestle it into a lightly oiled bowl. Cover it with plastic wrap and let it bulk ferment at room temperature (75°F/24°C) for 3–4 hours. It needs its time to wake up, you know.
5. Divide the dough into two equal portions (250 g each) and shape them into balls. Place them on parchment paper, cover, and let them prove. You can do this for 2–3 hours at room temperature, or if you have the patience, leave them in the refrigerator for 12–15 hours for a deeper, more complex flavor.
6. About 45 minutes before you want to eat, preheat the oven to 260°C (500°F) with the pizza stone on the middle rack. Brush each dough ball with 1 tsp olive oil and let them rest on the parchment.
7. On a floured surface, use a rolling pin or just your hands to press each ball into a 10-inch circle. Drizzle 2 tbsp extra-virgin olive oil over the top, then scatter your 200 g cherry tomatoes, halved, toss on the ½ tsp dried oregano (optional), and lightly scatter the 30 g fresh basil leaves.

8. Slide the pizza onto a flour-dusted pizza peel, then carefully transfer it onto that hot pizza stone. Bake for 10–12 minutes until the crust is golden and crisp on the edges but still soft inside.

9. Use the peel to remove the pizza and let it rest for 2 minutes—it's hard to wait, I know. Then, sprinkle on the remaining basil leaves and the 50 g grated Parmesan cheese (optional) if you're feeling fancy.

10. Slice it up with a pizza cutter and serve it hot. Honestly, there's nothing like that tangy sourdough crust with fresh tomatoes.

Nutrition per serving

620 kcal	21 g	72 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Sourdough hydration can vary quite a bit, so don't be afraid to adjust the flour slightly.
- A cold ferment in the fridge really brings out that signature sourdough tang.
- Using a pizza stone is key for getting that professional, crispy bottom.