



# Dunera

## Pizza, Parmigiano & Pavarotti

### Dough

1 sachet sourdough culture  
6 cups 00 plain flour  
3 teaspoons salt  
3 cups warm water

### Pizza toppings

passata - pizza sauce  
boconcini  
basil leaves  
potato slices  
rosemary  
salami etc

### The night before

Combine the culture, flour and salt in a large mixing bowl and create a well in the centre. Add the water and use your hands to mix to create a sticky dough. Cover the bowl and allow the dough to ferment and rise at room temperature overnight.

### The next morning

Perform a set of stretch and folds. Wet your hand with water to prevent the dough from sticking. While the dough is still in the bowl, gently pull one side of the dough up and over itself. Turn the bowl and repeat this on all sides of the dough until you turned the bowl full circle. Cover the bowl and place in the fridge, up to 36 hours until ready to bake. (The dough can be used at this point to make your pizza, the cold ferment is optional.)

### That night

Remove the dough and let rest on the counter for 30 minutes to come to room temperature. Divide the dough into 4 equal pieces and on a generously floured work surface, shape each portion into ball shape. Cover the mounds with a tea towel let rest 30 minutes.

Turn on your oven's grill and heat a cast iron skillet over medium to medium-high heat. While the skillet is preheating, use your hands to press a ball of dough into a 20 cm circle on a floured surface. Use more flour as needed to prevent sticking. Do not worry about adding too much flour!



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When the skillet is smoking hot, lay the circle of dough onto the skillet. Immediately place the sauce and toppings on the crust and cook for 5-6 minutes or until the bottom of the crust is starting to char.

Once the bottom has turned brown and charred, transfer the cast iron skillet to the griller, to finish baking the top of the pizza 4-5 minutes. Remove, slice and serve hot.

### Notes

Use all-purpose flour or flour with a low gluten content for best results.

If you find the dough difficult to shape into a pizza crust, let it to rest on the counter for 15 minutes. This will allow the gluten to relax and making it easier to shape.

Use any oven-safe skillet if you do not have cast iron.

Pizza dough be refrigerated for up to 36 hours. To freeze unbaked pizza dough, form the dough into a ball and place each dough ball into individual re-sealable freezer bags. Make sure to remove any air from the bag. Store in the freezer for up to 3 months.

When ready to use, thaw in your refrigerator for 12 hours or overnight. Once you're ready to bake, remove the dough from the refrigerator and bring to room temperature. Shape the pizza crust and bake according to directions.