



WORTH THE WAIT Crust with a balance of crunch, air and chewiness.

SOURDOUGH STARTER

Adapted from "Artisan Breads Every Day," by Peter Reinhart (Ten Speed Press, 2009)

Time: 4 to 8 days, mostly unattended

16 ounces flour
3 ounces unsweetened pineapple juice
10 ounces filtered or spring water.

1. Make seed culture: Combine 1 ounce of the flour and 2 ounces unsweetened pineapple juice in a large glass or small nonreactive bowl. Cover tightly with plastic wrap and leave at room temperature, stirring with a wet spoon twice a day. Bubbles should appear after 24 to 36 hours. After 48 hours, add 1 ounce flour and remaining pineapple juice, stirring to incorporate. Re-cover with plastic wrap and leave at room temperature, stirring with a wet spoon twice a day. When it is foamy, in 1 to 4 days, combine 2 ounces flour and 1 ounce filtered or spring water in a medium nonreactive bowl. Add seed culture, stirring to incorporate, and re-cover with plastic wrap. Stir twice a day to aerate.

2. When mixture has doubled in bulk, in 1 to 2 days, convert it into a starter: Combine 12 ounces flour and 9 ounces filtered or spring water in bowl. Add 4 ounces of seed culture mixture (discard the rest, or use to make a second starter) and mix until fully incorporated. Transfer to a lightly floured surface and knead for 2 minutes. It should have the consistency of bread dough. Transfer to a nonreactive bowl and let rest at room temperature until it doubles in size, about 4 to 8 hours. Knead lightly, then store in container with tight-fitting lid (container must be large enough to let starter triple in bulk). Store in refrigerator.

Note: Every 5 to 10 days the starter will need to be fed with more flour and water. Follow the directions in step 2 above, substituting starter for seed culture.

Yield: 25 ounces, or enough for 2 pizza recipes and leftover starter.

PIZZA DOUGH WITH SOURDOUGH STARTER

Time: 20 minutes, plus 1 or 2 days' resting

8 ounces sourdough starter (see recipe)
10 ounces 00 flour such as Divella or King Arthur Italian Style (about 2 cups)
6 ounces high-gluten flour such as King Arthur Sir Lancelot (about 1 cup plus 1 tablespoon)
1 ounce salt (about 4 teaspoons)
Additional flour, for dusting.

1. Using your fingers, break the starter dough into 1-inch pieces in a bowl and mix with 1 cup room temperature water until soupy and chunky. In the bowl of a stand mixer, combine the flours and salt, then add the starter and water. Mix with a wooden spoon until the dough begins to bind, then let rest for 5 minutes. Using the dough hook, knead on the mixer's

second-lowest setting for 5 to 7 minutes, until dough pulls away from the bowl and becomes a smooth ball. Lift dough hook, scraping off any excess dough. Settle a sheet of plastic wrap on the dough, and let rest for 3 to 4 hours.

2. Cut dough into 4 8-ounce pieces. (For smaller pizzas, divide into 5 6-ounce pieces.) Turn each piece out on a floured surface, folding and kneading three or four times until it becomes a smooth ball. Place each piece in a plastic bin large enough to allow it to double in size, let a sheet of plastic wrap settle on the dough, and cover with a lid. Refrigerate for 48 hours, or at least 24 hours, before shaping and baking.

Yield: Dough for 4 12-inch pizzas or 5 9-inch pizzas.