

Luther's Folly Pizza Dough

Makes 4 individual pizzas



Ingredients

- 1 cup Luther's Folly
- 2 tsp / 10ml Instant Dry Yeast
- 1 tbsp Sugar or Honey
- 2.5 cups / 625ml of 00 Flour or Unbleached Flour
- 1 tsp salt
- 1 tbsp Olive or Grapeseed Oil

Warm beer to between 41 to 46 degrees Celsius.

In bowl of stand mixer - mix warm beer with honey/sugar and yeast, and let stand for 5 minutes until foamy. Add oil, and mix flour and salt together.

Using dough hook, slowly add flour until a smooth dough forms. Add more water/beer or flour as needed so the dough isn't sticky.

Put in an oiled bowl, cover with plastic wrap or a damp towel, and let rise in a warm place for an hour.

Drink the leftover Luther's Folly.

In the meantime heat pizza stone, or pan in the oven for at least 30 minutes at 425F.

Divide the dough into 4, dust with flour and roll to desired thickness. Dust pizza peel with flour and make up your pizza with your favourite toppings.

Slide off peel into hot oven. Depending on the thickness of the crust, pizza will take between 5-15 minutes.

Remove and enjoy.

If you have an Ooni Pizza Oven, timing is approximately a minute, that's pretty fast. Done in 60 Seconds! Eaten pretty quickly too!



