

Sourdough Pizza

Makes 3

Hands-on Time 20 minutes

Proving Time + 2 hours

Cooking Time 12 minutes

Ingredients

- 75g sourdough starter
- 300g strong white bread flour (plus 1 tbsp and extra for dusting)
- 200ml water
- 1 tsp fine salt
- 30ml olive oil (plus extra for greasing)
- 1 tbsp semolina
- Toppings including Tomato Pizza Sauce

Equipment

- Mixing bowl
- Spatula
- Tea towel or clingfilm
- Freestanding mixer with dough hook or large bowl
- Small bowl
- Baking sheet

Method

1. Prepare the sourdough starter

- The night before, mix the sourdough starter with 100ml water and 100g flour. Cover and leave at room temperature overnight.

2. Make the dough

- The next day, combine the remaining 200g flour, fed starter, salt, and olive oil in a large bowl or mixer.
- Add the remaining 100ml water and mix until combined.
- Knead the dough for 10 minutes in a mixer or by hand. If kneading by hand, use a throwing motion to work the dough until it becomes smooth and elastic.

3. First prove

- Lightly grease a clean bowl with oil and transfer the dough into it.
- Cover and let it prove until doubled in size (a few hours).
- Optionally, freeze the dough at this stage for later use. Defrost in the fridge overnight before proceeding.

4. Shape the pizza

- Preheat the oven to 220°C/200°C (fan)/425°F/Gas Mark 7.
- Mix 1 tbsp flour and semolina in a small bowl. Sprinkle some over a baking sheet.
- Divide the dough into 3 portions (if making multiple pizzas).
- Roll out each portion on a lightly floured surface or stretch by hand.

5. Bake the pizza

- Place the dough on the prepared baking sheet.
- Top with 2-3 tbsp tomato sauce and your desired toppings.
- Bake on the top shelf for 12 minutes, or until the crust is golden and the toppings are cooked.

Enjoy!