

# No-Knead Pizza Dough

Recipe By *Estee Kafra*



Cooking and Prep:  24  
h

Serves:  6

Contains:  

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Nine Days

**Diet:** Vegetarian, Vegan,  
Pescetarian, Low Fat, Sugar  
Free

**Source:** Family Table by  
Mishpacha Magazine

This dough is chewy, bubbly, and better than what you'll get at most pizza places. It bakes wonderfully in a home oven on a pizza stone or a baking sheet. And thanks to the brilliant no-knead method of Jim Lahey (owner of New York's Sullivan Street Bakery and Pizza Spot Co.), it's easy to prepare, deriving its character from overnight fermentation, not laborious kneading. Just remember to start at least a day ahead.

## Ingredients (5)

### Dough

- 7 and 1/2 cups (1 kilogram) all-purpose flour, plus more for shaping dough
- 4 teaspoons **Tuscanini Fine Sea Salt**
- 1/2 teaspoon **Gefen Dry Yeast** or other active dry yeast
- 3 cups water

## Topping

Gefen Marinara Sauce, cheese, and other desired toppings

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## Start Cooking

### Make the Dough

1. Whisk flour, salt, and yeast in a medium bowl. While stirring with a wooden spoon, gradually add water and stir until well incorporated. Mix dough gently with your hands to bring it together, and form into a rough ball. Transfer to a clean, large bowl. Cover with plastic wrap and let dough rise at room temperature (about 72 degrees Fahrenheit, 22 degrees Celsius) in a draft-free area until the surface is covered with tiny bubbles and dough has more than doubled in size, about 18 hours (time will vary depending on the temperature of the room).
2. Transfer dough to a floured work surface. Gently shape into a rough rectangle. Divide into six equal portions. Working with one portion at a time, gather four corners to center to create four folds. Turn seam-side down and mold gently into a ball.
3. Dust dough with flour and set aside on work surface or a floured baking sheet. Repeat with remaining portions. Let dough rest covered with plastic wrap or a damp kitchen towel until soft and pliable, about one hour.

### Note:

This can be made three days ahead. Wrap each dough ball separately in plastic wrap and chill. Unwrap and let rest at room temperature on a lightly floured work surface, covered with plastic wrap for two to three hours before shaping.

### Make the Pizza

1. During the last hour of the dough's resting, prepare oven. If using a pizza stone, arrange in rack and preheat oven to its hottest setting (500–550 degrees Fahrenheit) for one hour. If using a baking sheet, arrange on rack in middle of oven and preheat to its hottest setting. (You do not need to preheat the baking sheet.)
2. Working with one dough ball at a time, dust dough generously with flour and place on a floured work surface. Gently shape dough into a 10–12-inch disk.
3. If using a pizza stone: When ready to bake, increase oven heat to broil. Sprinkle a pizza peel or

rimless (or inverted rimmed) baking sheet lightly with flour. Place dough disk on prepared peel and top with desired toppings. Using small, quick back-and-forth movements, slide pizza from peel onto hot pizza stone. Broil pizza, rotating halfway, until bottom of crust is crisp and top is blistered, about five to seven minutes.

4. If using a baking sheet: Arrange dough disk on baking sheet and top with desired toppings. Bake pizza until dough is crisp and top is blistered, about 10 minutes.