

# Roberta's Pizza Dough

Recipe from Carlo Mirarchi, Brandon Hoy, Chris Parachini and Katherine Wheelock

Adapted by Sam Sifton

**Time** 20 minutes plus at least 3 hours' rising

**Rating** ★★★★★ (14301)



Melina Hammer for The New York Times

This recipe, adapted from Roberta's, the pizza and hipster haute-cuisine utopia in Bushwick, Brooklyn, provides a delicate, extraordinarily flavorful dough that will last in the refrigerator for up to a week. It rewards close attention to weight rather than volume in the matter of the ingredients, and asks for a mixture of finely ground Italian pizza flour (designated "00" on the bags and available in some supermarkets, many specialty groceries and always online) and regular all-purpose flour. As ever with breads, rise time will depend on the temperature and humidity of your kitchen and refrigerator.

Our Greatest Pizza Recipes (<https://cooking.nytimes.com/68861692-nyt-cooking/807163-our-greatest-pizza-recipes>) —Sam Sifton

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## INGREDIENTS

### Yield: Two 12-inch pizzas

153 grams 00 flour (1 cup plus 1 tablespoon)

153 grams all-purpose flour (1 cup plus 1 tablespoon and 2 teaspoons)

8 grams fine sea salt (1 teaspoon)

2 grams active dry yeast ( $\frac{3}{4}$  teaspoon)

4 grams extra-virgin olive oil (1 teaspoon)

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## PREPARATION

### Step 1

In a large mixing bowl, combine flours and salt.

### Step 2

In a small mixing bowl, stir together 200 grams (a little less than 1 cup) lukewarm tap water, the yeast and the olive oil, then pour it into flour mixture. Knead with your hands until well combined, approximately 3 minutes, then let the mixture rest for 15 minutes.

### Step 3

Knead rested dough for 3 minutes. Cut into 2 equal pieces and shape each into a ball. Place on a heavily floured surface, cover with dampened cloth, and let rest and rise for 3 to 4 hours at room temperature or for 8 to 24 hours in the refrigerator. (If you

refrigerate the dough, remove it 30 to 45 minutes before you begin to shape it for pizza.)

#### **Step 4**

To make pizza, place each dough ball on a heavily floured surface and use your fingers to stretch it, then your hands to shape it into rounds or squares. Top and bake.

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#### **Private Notes**

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