

Sourdough Pizza

This recipe is from Erez,
Compton Staff Member

Some tips:

- Use either a fresh rigorous starter or discard.
- Use AP flour and roll thin for a crispier crust
- Use high gluten flours for a chewier crust.
- The rest is just to allow the gluten to relax. If you're having a tough time rolling the dough let it rest for 5 minutes and try again.
- I left oven temperature off as this is highly debated amongst pizza



[DOWNLOAD RECIPE](#)

enthusiasts. Ideally use a brick oven or a conventional oven with a pizza stone as hot as the oven will go. You can, however, get away with using a baking sheet at 450 for about 15 minutes.

INGREDIENTS

- 1 part starter
- 2 parts flours
- Salt
- Oil

DIRECTIONS

- Heat oven
- Form a rough dough and rest for half an hour. The dough should pull away cleanly from either a bowl or work surface.
- Punch down, divide into 2 balls or form one large ball
- Form dough to desired likeness and dress with toppings
- Bake until golden
- Add your favorite pizza toppings and enjoy with some Compton Family Wines