

Chef Wade's Focaccia Pizza Dough

Ingredients: Yield: 1 kg / or two standard pizza crusts	Amount:
Water	400 ml
Dry yeast	2 tsp
AP or bread flour	4 cups
Salt	1 tbsp
Olive oil	¼ cup
Supplies:	
1) Standard baking sheet or pan 2) Rolling pin 3) Docking wheel or fork	
Method Part 1:	
1) Mix dry ingredients and yeast. 2) Add water and oil, kneed until smooth and elastic. 3) Allow to proof under refrigeration for two days.	
Method Part 2:	
1) Lay out dough on baking sheet covered with corn meal, roll with rolling pin until flat and coming right up to the edges of the pan. 2) Dock the dough, (<i>docking is poking holes in the crust to prevent rising</i>) if you do not have a docking wheel you can make holes by using a fork and poking it through the dough about every ½ inch. 3) Brush top surface with olive oil and allow to rest for 15 minutes 4) Place in oven and bake at 325°F for 10 to 15 minutes depending on your oven. 5) Allow to cool.	
You may now freeze for future use or add sauce and toppings. If using frozen dough, prepare while dough is still frozen for softer crust. To bake set oven to 425°F and bake directly on middle rack for 8 to 10 minutes or use broiler until the cheese is bubbling and golden.	
Please note: If you want to make a pizza with fresh uncooked dough make sure it is rolled out less than 1/8 inch thick, brush both sides with olive oil before adding sauce and toppings and bake on a doubled up baking sheet or ceramic pizza stone if you have one, at 475°F until edges rise and cheese is melted and bubbling.	

We would like to thank the Skwxwú7mesh Nation, upon whose unceded traditional territory Cheakamus Centre resides.
We value the opportunity to welcome others to learn, gather and share in nature on this traditional territory.