DD'S RECIPE

Detroit Style Sourdough Pizza

A naturally leavened dough with a 24–48 hour cold rest, pressed out in stages and baked with cheese right to the edges for a crisp, lacy crust.

PAN	COLD REST	BAKE
10 × 14 in Lloyd Detroit style pan	24–48 hours	450°F for 22 min

DOUGH

	Pizza One pan, 75% hydration	**Focaccia**
King Arthur all-purpose flour	305 g	512 g
Water	215 g	370 g
Sourdough starter (fed 1:1)	125 g	150 g
Salt	2 tsp	½ tbsp
Sugar	1 tsp	½ tbsp
Olive oil	A small dash, for the bag	A small dash, for the bag

SAUCE — STIR TOGETHER

Bianco crushed tomatoes	1 can (28 oz)
Salt	2 tsp
Dried oregano	2 tsp
Dried basil	2 tsp
Sugar	1 tsp

CHEESE & TOPPINGS

Low-moisture mozzarella	Shredded
Fresh mozzarella	Shredded or torn
Olive oil	For the pan
Toppings	Your choice

DAY 1 — MIX, FOLD & COLD REST

01 Put the flour in a large bowl.
02 In a separate bowl, combine the water, sourdough starter, salt and sugar. Stir to combine.
03 Mix the wet ingredients into the flour and knead until the dough is consistent.
04 Cover the bowl with a wet cloth and let the dough rest for 30 minutes.
05 Fold the dough 4 ways, then rest for 1 hour. Repeat the folds every hour, 2 more times.
06 Put the dough in a gallon-size zip-top bag with a small dash of olive oil and refrigerate for 24–48 hours.

BAKE DAY — PAN & PROOF

07 Oil the pan well with olive oil. Take the dough out of the fridge and pan it in the 10 × 14 in Lloyd pan.
08 Run your fingers under water and spread the dough out into the pan. It won't fully spread just yet.
09 Cover with a wet cloth and let the dough rest for 2 hours.
10 Run your fingers under water again and press the dough out some more.
11 Cover and rest another 2 hours.
12 Press out the dough a final time. It will be nicely proofed.

TOP & BAKE

13 Preheat the oven to 450°F for 20–30 minutes.
14 Spread the sauce over the dough.
15 Top with the mozzarella mix. Make sure the shredded cheese goes all the way to the edges of the pan; that's what gives you the crispy crust.
16 Add your toppings.
17 Bake for 22 minutes, until the edges are deep golden brown and crisp.