

Napolitano overnight pizza dough

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Neapolitan pizza dough is a style of pizza that originated in Naples, Italy. It has a crisp, cracker crust with a soft interior and can be topped with tomatoes, pesto, cheese and other ingredients. The overnight pizza dough requires just a few ingredients to achieve its classic light and airy thin texture. It undergoes a long fermentation period, typically 24 hours, to develop its distinctive flavor and chewiness.

Then it's baked at a high temperature preferably on a pizza stone to ensure the signature charred and bubbly crust of authentic Neapolitan pizza.

Tips for success when making Neapolitan overnight pizza dough

First use the right flour a bread flour with a high gluten content works best,

Second allow the dough to ferment slowly in the refrigerator for 24-72 hours. This helps develop the flavors and gives the dough a perfect texture that is easy to stretch and has a good balance between crispness and chew.

To get the signature charred bubbly crust of Neapolitan pizza cook the pizza on high heat. Traditionally Neapolitan pizza is cooked in a brick oven. If you, like most of us don't have access to a wood burning pizza oven, a pizza stone is a great

alternative. Here is the link [pizza stone](#).

Ingredients

- 6 cups of all purpose bread flour plus 1/2 cup
- 2 Tbsp. salt
- 1 Tbsp. sugar
- 4 Tsp. dry yeast
- 3 cups cool water
- 2 Tbsp. olive oil

Instructions

1. In a bowl add the 3 cups of cool water the sugar and salt and whisk to dissolve add the oil and mix until well combined. Do not add the yeast until this step is completed. Then add the 4 teaspoon of yeast. Add the flour and mix until combined.
2. Transfer the dough to a lightly floured broad. Knead the dough for 10 to 15 minutes until smooth.
3. Roll the dough into a ball rub with olive oil cover and let rest for 1 hour.
4. Cut the rested dough into 6 equal pieces roll into balls. Place on a cookie sheet. Rub with olive oil cover and refrigerate for at least 24 hours or up to 3 days
5. Stretch on a lightly floured broad into rounds. Let rest for 15 minutes, top with your favorite toppings, bake in a 450-degree oven for 12 to 15 minutes.
6. This dough recipe makes six 10 pizza crust. The dough is freezer friendly. Freeze after the dough has been refrigerated . ENJOY!!!!