

Easy Homemade Overnight Pizza Crust, with prosciutto, arugula and fig spread

Author: Dev Amadeo

Original recipe and notes at www.devamadeo.com



Details:

Yield: 2 - 7" pizzas

Total time: 20 minutes, plus overnight time in the fridge.

Active time: 21 minutes to make the dough (only 6 kneading, divided), 5 minutes to assemble the pizza.

Baking time: 7 to 10 minutes

Equipment: baking sheet, flat baking sheet, pre-cut parchment paper, jumbo silicon spatula

My Prep:

Ingredients:

Overnight Pizza Dough:

- Bread flour - 1 $\frac{3}{4}$ cup, 300g
- Instant yeast - 1 $\frac{1}{2}$ Tsp
- Salt - 1 Tsp, 6g
- Water - about $\frac{3}{4}$ cup, 200g
- Olive oil - 1 Tsp, 4g, plus mor for drizzling

Optional:

- Finely chopped rosemary or thyme leaves (no need to chop thyme) - 1 sprig
- Lemon zest - from half lemon

Steps:

Making the dough:

In a bowl whisk the 1 $\frac{3}{4}$ cup (300g) of flour with the 1 $\frac{1}{2}$ teaspoon of instant yeast and the 1 teaspoon (6g) of salt.

Add the $\frac{3}{4}$ cup (200g) of water and the teaspoon (4g) of olive oil. Combine until a rough and somewhat shaggy dough forms.

Transfer to a flat clean surface and using the inside bottom of your hand knead the dough gently for 3 minutes. The motion should be pulling like trying to pull the edge of dough towards the center and then pushing it back. Rotate $\frac{1}{4}$ and repeat.

Toppings (for 1 ball of dough):

- High quality thick tomato or pizza sauce - about 2 TBSP
- Prosciutto slices - 3 to 4
- Fresh mozzarella - about 2 oz, 2 slices
- Fig or apricot spread
- Fresh arugula and or fresh basil leaves
- Fleur de sel and freshly ground black pepper to taste

My recipe highlights:

Extra notes:

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Fill the heart!



Let the dough rest for 15 minutes, 20 minutes if you area is too cool.

Knead again for 3 minutes.

With a sharp knife divide dough in half. Shape each half round to form a ball, tucking the loose edges below and pulling it to you to “seal” the dough below. Place each ball in a large plastic bag or airtight container. Let it rest in the fridge at least 24 hours (see notes above).

Making the pizza:

Take out the balls of dough your are planning on making. Let them come down to room temperature for about two hours.

Place a deep baking sheet turned upside down in the middle rack of the oven and preheat to 500° to 550*, depending on how high your oven can go.

Drizzle a bit of oil on a cookie sheet to use as a glue. Place a piece of parchment on top and drizzle a bit more of oil. Place a ball of dough and stretch out using your fingertips and not overworking it. Dough should look thin and almost transparent but be careful not to tear it apart.

Spread the two tablespoons of tomato sauce across, leaving about ½” of the edge clear. Roughly tear through the middle mozzarella slices so they are thinner and arrange over tomato sauce. Arrange prosciutto slices as well. Spoon small drops of the fig or apricot spread across the pizza, about 5 or 6. Drizzle just a bit of olive oil on top.

Wipe excess of olive oil around the pizza (see notes above).

Bring cookie sheet with pizza very near the edge of the upside down baking sheet in the oven.

Transfer parchment paper with pizza using the extra large silicon spatula, or very carefully with your hand by handling the parchment for the corners.

Close oven and drop down temperature to 450°. Bake from 7 to 10 minutes. Do not open the door during the first 7 minutes. After that, everything will depend on the initial temperature and how golden and crusty you want your crust. I started my oven at 550° and baked for 9 minutes.

When pizza is done, pull rack out. Bring cookie sheet close to the edge and, with the help of the extra large spatula or with your oven mitts, pull parchment to the flat cookie sheet.

Arrange arugula and basil leaves on top. Sprinkle fleur del sel and freshly ground black pepper if desired. Cut and serve.

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