

Evlin Ardelo

Quick Sourdough Pizza Dough – Easy Chewy Crust

20 min Prep time	**12 min** Cook time	**32 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Dough Ingredients

- [ ] 2 1/2 cups all-purpose flour (312g)
- [ ] 1 cup lukewarm water (240ml)
- [ ] 3/4 cup active sourdough starter (180g)
- [ ] 1 tsp sea salt
- [ ] 1 tbsp extra-virgin olive oil

Instructions

1. In a large bowl, whisk together the warm water, active sourdough starter, and 1 3/4 cups of the flour. Just stir it until a shaggy dough forms—don't worry if it looks a bit messy at first, that's just how it goes.
2. Now, go ahead and add the remaining flour, sea salt, and olive oil. Stir everything together until the dough really comes together into a cohesive mass.
3. Turn the dough out onto a lightly floured surface. Knead it for about 5–7 minutes. You're looking for it to feel smooth and elastic under your palms; it's a lovely, grounding feeling.
4. Shape your dough into a neat ball and tuck it into a lightly oiled bowl. Cover it with a damp towel or some plastic wrap and let it rest for 20–30 minutes. This just lets the gluten relax, so the dough isn't so stubborn when you roll it.
5. Once it's rested, divide the dough into 4 equal portions. Roll each one out into a 12-inch circle, keeping it about 1/4-inch thick. Not too thin, or you'll lose that chewiness we love.
6. Preheat your oven to 475°F (245°C). Make sure your pizza stone or baking sheet is inside while it heats up for at least 20 minutes. Wow, that heat is what makes the crust pop.
7. Carefully transfer your rolled dough onto a sheet of parchment paper. Now comes the fun part: top it with tomato sauce, cheese, and whatever else your heart desires.
8. Slide that pizza onto the preheated stone or sheet. Bake for 10–12 minutes, or until the crust is a beautiful golden brown and the cheese is bubbly and inviting.
9. Remove it from the oven and, I know it's hard, but let it rest for 1–2 minutes. Then slice it up and serve it while it's hot.

Nutrition per serving

280 kcal	8 g	52 g	4 g
Calories	Protein	Carbs	Fat

Tips & notes

- A pizza stone really helps trap the moisture for a crispier base.
- Adjusting water based on starter activity prevents the dough from becoming too sticky.
- Adding a touch of honey creates a lovely balance with acidic tomato sauce.