

Post Alley Pizza Dough Recipe

Courtesy of Andrew Gregory

Adapted for Breville Pizzaiolo Oven



Number of Pizzas: 4
Pizza Diameter (Inches): 12
Oven: Manual Mode
Deck Temp: 750 °F / 400 °C

Top Temp: 550 °F / 290 °C
Top Control: 50% (dial in center)
Bake Time: 4–5 min

	Baker's Percentage	Grams
Bread Flour (Cairnspring Mills Trailblazer)	65%	356
High-Gluten Flour (Grain Craft Power)	35%	192
Water (cool)	65%	356
Instant Yeast (SAF Red)	.08%	0.4
Salt	2.8%	15.3
Total Dough		920
Dough Ball Weight		230

Note: If you can't source high-gluten flour, increase bread flour to 100% (548 g for 4 pies).

Day 1

1. First Mix and Autolyse (30 min)

Stand mixer with dough hook. Combine flours, water, and yeast. Mix on medium-low until shaggy dough forms with no visible dry flour, 1 to 2 minutes.

Cover and rest 30 minutes.

2. Final Mix (7 min)

Add salt. Mix on medium until smooth dough forms, about 7 minutes.

Desired dough temperature: 75 °F / 24 °C

3. Bulk Fermentation (2.5–3.5 hrs)

Cover and rest 45 minutes.

Fold.

Cover and rest 45 minutes.

Fold.

Cover and rest 1 to 2 hours.

4. Ball and Cold Proof (24–48 hrs)

Ball at 230 g. Transfer to proofing container.

Refrigerate 1 to 2 days.

Day 2 or 3

5. Final Proof and Bake (1+ hrs)

Rest at room temperature 1 to 4 hours.

Preheat oven on manual mode with deck temp set to 750 °F / 400 °C, top temp set to 550 °F / 290 °C.

Stretch, top, and bake until crust is crisp and well done, 4 to 5 minutes.



ChefSteps