

# CHICAGO - STYLE DEEP DISH PIZZA CRUST

Sourdough Pizza Crust

## Ingredients:

- 2 cups filtered water
- 1 cup active sourdough starter
- 1 1/2 tsp. salt
- 5 cups flour
- 3-5 tbsp olive oil

## Directions:

1. Mix water, starter, salt and flour the morning of, in a stand mixer.
2. Place in a glass bowl and let it sit for 30 minutes.
3. Stretch & fold 6 times. Let rest until it doubles in size.
4. Oil 2 cast iron pans with 1-2 tbsps each.
5. Take you dough out of the glass jar and split into 2 cast iron pans.
6. Let your dough rise again 4-6 hours
7. Drizzle with olive oil and push your fingers into the dough.
8. I like to add a layer of pizza sauce, cheese and toppings, then press it into the dough and create layers of sauce, cheese and toppings.
9. Bake at 425 for 20-25 minutes.

