**Roberta’s Pizza Dough**

Recipe from [Carlo Mirarchi](https://cooking.nytimes.com/search?q=Carlo+Mirarchi&action=click&module=byline&region=recipe%20page), [Brandon Hoy](https://cooking.nytimes.com/search?q=Brandon+Hoy&action=click&module=byline&region=recipe%20page), [Chris Parachini](https://cooking.nytimes.com/search?q=Chris+Parachini&action=click&module=byline&region=recipe%20page) and [Katherine Wheelock](https://cooking.nytimes.com/search?q=Katherine+Wheelock&action=click&module=byline&region=recipe%20page)

Adapted by [Sam Sifton](https://cooking.nytimes.com/ourcooks/sam-sifton/my-recipes?action=click&module=byline&region=recipe%20page)

* YIELDTwo 12-inch pizzas
* TIME20 minutes plus at least 3 hours' rising

This recipe, adapted from Roberta’s, the pizza and hipster haute-cuisine utopia in Bushwick, Brooklyn, provides a delicate, extraordinarily flavorful dough that will last in the refrigerator for up to a week. It rewards close attention to weight rather than volume in the matter of the ingredients, and asks for a mixture of finely ground Italian pizza flour (designated “00” on the bags and available in some supermarkets, many specialty groceries and always online) and regular all-purpose flour. As ever with breads, rise time will depend on the temperature and humidity of your kitchen and refrigerator.

### INGREDIENTS

* 153 grams 00 flour (1 cup plus 1 tablespoon)
* 153 grams all-purpose flour (1 cup plus 1 tablespoon and 2 teaspoons)
* 8 grams fine sea salt (1 teaspoon)
* 2 grams active dry yeast (3/4 teaspoon)
* 4 grams extra-virgin olive oil (1 teaspoon)

### PREPARATION

1. In a large mixing bowl, combine flours and salt.
2. In a small mixing bowl, stir together 200 grams (a little less than 1 cup) lukewarm tap water, the yeast and the olive oil, then pour it into flour mixture. Knead with your hands until well combined, approximately 3 minutes, then let the mixture rest for 15 minutes.
3. Knead rested dough for 3 minutes. Cut into 2 equal pieces and shape each into a ball. Place on a heavily floured surface, cover with dampened cloth, and let rest and rise for 3 to 4 hours at room temperature or for 8 to 24 hours in the refrigerator. (If you refrigerate the dough, remove it 30 to 45 minutes before you begin to shape it for pizza.)
4. To make pizza, place each dough ball on a heavily floured surface and use your fingers to stretch it, then your hands to shape it into rounds or squares. Top and bake.