

# ***Pizza Dough***

16.5 ounces bread flour  
1 tbs sugar  
¼ tsp yeast  
11 ounces ice water

Process the dry ingredients for 30 seconds. Slowly drizzle in the cold water.

Let dough sit in food processor for 10 minutes. Add 1 tbs (canola or avocado) oil and 1 ½ tsp salt. Knead in the food processor for 60 seconds.

Give the dough a final kneading on an oiled cutting board. Roll the dough into a log and divide into three pieces. Make three round and smooth balls. Place dough balls onto an oiled sheet pan. Cover with oiled plastic wrap and refrigerate for up to three days.

Let the dough sit at room temperature for one hour before grilling. Pour ¼ cup olive oil onto a sheet pan. Stretch the dough out to a 16" x 12" rectangle.

Grill for 2-3 minutes. Rotate the dough 90 degrees and grill for another two minutes. Flip the dough and grill for two minutes.

Top the dough and place it back on the grill to rewarm.