

# Sourdough pizza

Sourdough pizza you'll love

## Ingredients

- 400 g wheat berries, hard
- 305 g water, cold
- 40 g water, boiling
- 10 g sugar, granulated (optional)
- 10 g lemon, juice (or 1/8 tsp vitamin C (optional))
- 24 g butter (optional)
- 300 g sourdough starter, stiff
- 8 g sea salt

## Directions

1. Mill the flour
2. Combine 60g of flour with 60g of boiling water, mix until smooth.
3. Mix water and yudane mixture for about 30 seconds to cool it down.
4. Add everything except the sea salt and sourdough starter.
5. Mix for five minutes.
6. Add sourdough starter and sea salt, and mix for another minute or two.
7. Let sit in a covered, oiled bowl in a warm place for several hours until the dough rises and gets jiggly.
8. Preheat oven to 500 F
9. Spread dough out onto a heavily oiled pan, and top with olive oil, cheese and sauce and whatever toppings you like.
10. Bake until the top looks great, about 15 minutes or so.

## Notes