

I'm not a bot



Create your own Dominos-style pizza dough at home with just a mixing bowl, six main ingredients, and a secret "goodie bag" of additional ingredients. This recipe beats other pizza crust recipes and makes a delicious, authentic-tasting pizza. You can also make a robust tomato sauce to freeze or can for future pizzas, or try BBQ flavored pizza and ranch dressing for bacon and ranch pizzas. For a white sauce, use an easy alfredo sauce recipe. What makes this the best pizza dough recipe is that it's made like pizzerias do, with a make-ahead dough that keeps in the refrigerator until ordered. The overnight crust creates a chewy New York-Style Pizza Dough that's key to a great pizza crust. To develop this recipe, the creator used their pizza-making skills and researched each ingredient found in hand-tossed crusts to bring you an amazing pizza dough recipe. Pizzeria secrets include fermenting the dough for at least 24 hours to develop flavor, using bakers percentages and minimal yeast to allow the dough to rise slowly, and making massive amounts of dough. The six main ingredients are flour, water, salt, sugar, yeast, and oil, plus a "goodie bag" containing whey, maltodextrin, dextrose, and a dough conditioner. For this homemade recipe, preservatives are omitted and substitutes like sugar, baking powder, and powdered milk are used to achieve awesome dough results. With these ingredients and a little patience, you can create a delicious, authentic-tasting pizza at home. The creator has scaled down a 50lb pizza dough recipe from a New York Pizzeria and improved a Neapolitan pizza recipe to give you the best possible results. Whether you want a quick pizza dough recipe or a more authentic, slow-rising crust, this recipe has got you covered. Knowing my desired pizza dough look and taste (tacky and thick like Domino's), I'm sharing the recipe that claims to be better than theirs! For the best results, make the dough two days in advance. Use cool water for slow fermentation, or you'll activate the yeast and it will rise. Go for high-gluten flour, low-moisture Mozzarella cheese, and a blend of other good melting white cheeses. To make the crust: * 1 1/3 cups room temperature water (80°F) * 4 cups bread flour (King Arthur Special Patent Flour) Combine the ingredients in a large bowl. Knead for 7 minutes (low speed if using an electric mixer). Divide into 3 balls, place on a lightly greased tray, and oil the tops. Refrigerate or freeze for up to 4 days. To bake the pizza: * Dredge each dough ball in 1 cup of cornmeal. * Stretch to a 12-inch circle. * Transfer to a greased pizza pan with holes. * Spread 1 cup of tomato sauce over the top, leaving a 1-inch border. * Top with your favorite toppings or make a specialty pizza. * Bake on the bottom rack of a 500°F oven for 10-12 minutes or until the crust is dark brown. To flavor the crust: * Brush garlic-infused butter or oil over the crust. * Sprinkle with seasonings like garlic salt, garlic powder, Italian seasoning, parmesan cheese, or fennel seeds. Tips: Use bread flour to easily stretch out the dough. You can substitute all-purpose flour, but increase the kneading time to develop the gluten. Any pizza pan will work, and you can customize your toppings and sauces. Making Domino's-style pizza at home starts with their signature dough, which can be achieved with simple ingredients and patience. Begin by combining yeast, warm water, sugar, flour, olive oil, salt, and a pinch of sugar to create the perfect crust. Mix the ingredients together until a smooth dough forms, then knead it for 8-10 minutes before letting it rise in a warm place for about an hour. Once risen, punch down the dough, divide it into two portions, and shape each one into a round ball. Allow the gluten to relax by letting them rest for 15 minutes. To achieve that traditional thin crust, stretch out one of the dough balls using your fingertips, working from the center outwards until you reach the desired thickness and shape. Transfer the stretched dough onto a pizza stone or baking sheet, add your favorite toppings, and bake at the highest temperature possible (usually around 500°F) for about 10-12 minutes or until the crust is golden brown and the toppings are bubbly. I don't have a pizza stone, so I preheat my baking sheet in the oven before putting my pizza on it. You can also make the dough ahead of time and store it in the fridge for up to 24 hours - just let it come back to room temperature before using. Another thing you can do is use vegetable or canola oil instead of olive oil if you prefer, and add herbs or spices to the dough for extra flavor. If you want a thicker crust, you can adjust the stretching process and give the dough less time to rise. To reheat leftover pizza, put it in a preheated oven at 350°F (175°C) for about 5-10 minutes. Now that I've figured out how to make Domino's pizza dough, I want to share my discovery with you so we can all create our own delicious pizzas at home. Homemade pizza is best when made frequently because it gives you control over the ingredients like cheese and oil. However, sometimes I don't feel like baking at home, so I order from a restaurant - one of my favorites being Domino's. I've tried to replicate the taste of Domino's at home through trial and error, and I think I finally got close with this recipe. From what I researched, Domino's uses delayed fermentation, which involves mixing the dough and refrigerating it overnight or longer. This copycat dominos pizza dough recipe produces a great texture that is milky and chewy inside yet crusty and brown outside. This recipe uses dry milk powder for two reasons: it contains sugar called lactose that caramelizes when heated, giving the crust a nice browning, and it produces a soft and milky texture. I recommend trying this recipe to enjoy Domino's flavors at home! I always advocate for the convenience of frozen pizzas, but when it comes to a truly delicious and flavorful product, making it from scratch is the way to go. If you're looking for a detailed pizza dough recipe with step-by-step instructions, check out this video that shows you how to make pizza dough from scratch. To get started, you'll need these ingredients: all-purpose flour for the crust, instant yeast for rapid rising, olive oil for richness and flavor, salt for added taste, cornmeal for dusting the baking sheet and preventing sticking, warm water to reduce rising time, sugar to feed the yeast, and optional flavor boosters like dry milk and garlic powder. To make the dough, use an electric stand mixer or some good old-fashioned elbow grease to knead it. Then, proof the dough in the refrigerator or at room temperature before topping it with your favorite ingredients and baking it in a preheated oven at 425°F for 10-12 minutes. You can also freeze the dough for up to three months and thaw it when you're ready to make a fresh pizza. for the pizza recipe. How to Thaw frozen pizza dough Reheat leftover pizza in the microwave, or cover it with aluminum foil, and bake in a medium-heat oven until warmed through for about 10 minutes. Stromboli Pizza calzone pizza Turkey Puff Pastry Egg and vegetable muffins Follow me on Facebook, YouTube, and Instagram to keep up with all the latest news from the Ducheze Kitchen. If you have any questions about this Domino's pizza recipe, I would love to hear about them in the comment section below. Did you make this recipe? Let me know by leaving a review and recipe rating below. Tag me @ #theduchezeKitchen- on Instagram and Facebook. Thanks for reading. As always, know that God loves you, and stay blessed! Happy baking! Linda To create a crust, take your dough and place it over closed fists, gently stretching it to 10-12 inches without tearing. Dust a pizza pan with cornmeal and transfer the dough onto it. Press the dough to form a disc, then turn the edges inward to create a rim. Spread tomato sauce on top, leaving a 1-inch border for the crust, followed by cheese, pepperoni, and olive oil. Bake in a preheated oven at 425°F for 14-15 minutes or until golden brown and melted. Finish with garlic butter, slice into 8 portions, and serve immediately. For leftovers, store in the refrigerator for up to 1 week. To freeze dough after the first rise, coat it with olive oil, then place it in a freezer bag and seal tightly. Freeze for up to 3 months, thawing at room temperature for 30 minutes before use. Before baking, allow pizza dough to rise at room temperature for about an hour and a half. Stretch each dough ball into a flat round base, allowing it to rest for another 90 minutes. Preheat your oven to 470°F (240°C), then top the base with desired toppings and bake in the center of the oven for 10-12 minutes.

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