



## Grilled Pizza Crusts

### Ingredients

3/4 cup lukewarm whole milk (about 80°F)  
3/4 cup lukewarm filtered water (about 80°F)  
1 1/2 teaspoons sugar  
2 teaspoons active dry yeast  
2 tablespoons extra-virgin olive oil  
2 1/2 cups plus 2 tablespoons (11 1/2 ounces) unbleached all-purpose flour  
2 tablespoons stone-ground whole wheat flour  
2 teaspoons kosher salt

### Preparation

*Makes four 8-inch pizza crusts*

1. Line a rimmed baking sheet with parchment paper and brush it lightly with a mild-flavored olive oil. Set aside.
2. Combine the milk and water in a medium bowl. Add the sugar, then sprinkle the yeast over the surface of the liquid. Using a whisk, dissolve the sugar and yeast. Let the mixture sit for about 3 minutes to activate the yeast.
3. Add the olive oil, flours, and salt. With a rubber spatula, mix the ingredients for 2 to 3 minutes by pulling the spatula through the dough and flipping it over to simulate a kneading motion. The dough will be free of lumps but will be shaggy and look wet—not like typical kneaded dough. Cover the bowl with the plastic wrap and let the dough rise until it has doubled in size, 2 to 2 1/2 hours at room temperature.
4. Lightly sprinkle the top of the dough with flour. Do a baker's turn on the dough. Re-cover the bowl with plastic wrap and let the dough rise again at warm room temperature (75 to 80°F) for another 30 minutes.
5. Once the dough has risen, refrigerate it, still covered in the bowl, for 2 hours (this slows the rate at which the dough rises; the longer fermentation period will result in more flavorful pizza crust).
6. Sprinkle the dough lightly with flour. Invert the bowl onto a well-floured work surface and gently pull out the dough. Using a bench knife or a plastic scraper, divide the dough into 4 equal pieces. Form each piece into a rough ball by folding the edges into the center. Flip the balls over so that the seam sides are down. Cup your hand over a dough ball, resting your fingertips on the work surface. Move the ball in a circular motion to tighten it at the base. Set it aside and continue with the remaining balls. Arrange the dough balls 3 inches apart on the prepared baking sheet, brush the tops lightly with oil, and cover the baking sheet with plastic wrap. (The dough may be made to this point and stored in the refrigerator overnight, where it will rise slowly. This will make the dough more flavorful, as well as easier to handle. Flatten the balls the next day as instructed.)
7. Let the dough rise at room temperature until doubled in size and soft to the touch, about 2 hours.
8. Using your hands or a rolling pin, flatten each ball, starting from the center. Pick up the flattened dough and, again working your way out from the center, pinch and flatten some more, rotating the disk as you go. Your goal is to stretch the dough into an 8-inch circle. I like to leave the edges thicker to hold in the toppings.
9. Preheat the oven to 450°F and set a cast iron grill pan or pizza stone aside. Line 2 baking sheets with parchment paper and set aside. When the oven has heated, carefully set one of the crusts on top of the grill pan. Bake for 2 minutes, then flip it over with tongs and bake for another 2 to 3 minutes. Transfer the crust from the oven to the baking sheet and top with a few favorite ingredients; repeat with the other three crusts.
10. Reduce the oven temperature to 400°F. Return the crusts to the oven and bake for 5 to 8 minutes, or until the toppings are very hot and any cheeses are beginning to bubble and brown. Slice and enjoy!