

## Mark Drury's favorite pizza dough recipe from [Tra Vigne](#)

Start with 1/2 cup flour  
add 2 1/2 teaspoons of yeast  
add 1 tablespoon honey—the best local stuff you can find  
add 1/2 cup of hot tap water—as hot as you can get it  
Whisk it together—this will look and feel like wallpaper paste.  
Cover with a towel and set timer for 20 minutes.

Come back when timer goes off and add:  
3 cups of flour  
2 teaspoons of kosher salt  
2 tablespoons of the best olive oil you have

Use a stand mixer with a bread hook.  
Mix for 5 minutes on low and scrape the bowl.  
Mix for 10 minutes on high.

Next scrape the dough into a ball in the mixing bowl, pulling the dough up and over itself as you go.

Cover it with plastic wrap and a towel and let it rise for 2 hours.

Check the dough after 2 hours, punch it down, and flip it over. Cover with plastic wrap and let the dough rise again.

After about 4 hours, remove the dough from the mixer and divide it into 4 equal parts.

Make a pizza (or 2 small pizzas) from one of the parts and freeze the rest.

To freeze, wrap each ball of dough, you should have 3, in plastic wrap, then wrap that in tin foil.

Next time you want pizza, pull out a frozen dough ball, remove tin foil and let the dough thaw and it will continue to rise. I'll pull the dough out of the freezer in the morning and let it thaw for hours.