Thin Crust Whole Wheat Pizza

Dough

1 1/2 cups whole wheat flour

1 cup bread flour

2 teaspoons honey

3/4 teaspoon instant yeast

1 1/4 cups ice water

2 Tablespoons olive oil

1 3/4 teaspoons salt

Pizza

1 cup pizza sauce

1 cup fresh basil leaves

1/2 cup Pecorino Romano cheese

2 cups shredded mozzarella cheese

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Process whole wheat flour, bread flour, honey and yeast in food processor.

Add ice water while processor is running. Pulse until just combined.

Let dough rest 10 minutes. Add oil and salt and process until sticky ball forms.

Shape dough into a tight ball and transfer to a greased bowl.

Cover and refrigerate dough at least 18 hours. (Up to 2 days)

Remove dough from frig. Divide in half and form each into a tight ball.

Place balls on greased silpat, cover with greased plastic wrap and let sit for 1 hour.

Flour 1 dough ball and flatten into a 13" circle while preheating pizza stone in a 500 degree oven.

Transfer dough to heated pizza stone.

Spread pizza sauce over dough.

Top with basil and cheese.

Bake 8-10 minutes.