

Recipe Finder

No-Knead Olive Oil Dough (Big Batch)

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This simple recipe requires no kneading and makes enough dough for four 1-pound portions that can be used for focaccia, pizza, calzones and cinnamon rolls, for starters.

For ideas on how to make those dishes, see the related recipes, and read this story: [One no-knead dough will give you focaccia, pizza and cinnamon rolls for days.](#)

The recipe halves easily, if you want a smaller batch.

Make Ahead: The dough needs to rest at room temperature for 2 hours. It will keep in the refrigerator for up to 2 weeks, or in the freezer for a few months.

SERVINGS:

When you scale a recipe, keep in mind that cooking times and temperatures, pan sizes and seasonings may be affected, so adjust accordingly. Also, amounts listed in the directions will not reflect the changes made to ingredient amounts.

Tested size: 4 servings; makes 4 pounds of dough

INGREDIENTS

- 3 1/4 cups (770 milliliters) lukewarm water
 - 1/4 cup (60 milliliters) extra-virgin olive oil
 - 1 tablespoon dried instant yeast (not rapid rise)
 - 4 1/2 teaspoons kosher salt
 - 2 tablespoons granulated sugar
 - 7 1/2 cups (36 ounces; 1022 grams) unbleached all-purpose flour, plus more for dusting
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RELATED RECIPES

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[Fast Focaccia](#)

DIRECTIONS

Use a wooden spoon or sturdy spatula to stir together the water, oil, yeast, salt, sugar and flour in a large (5- or 6-quart) bowl, forming a rough dough. Transfer to a large container with a lid, or divide between two smaller containers, as the dough will significantly expand. Partially cover and let it rest for about 2 hours on the counter. (Alternately, if you have a lidded container large enough for mixing, you can assemble the dough in there.)

The dough can be used right away, but it is much easier to handle once it has been thoroughly chilled, about 3 hours. The

dough can be stored in the refrigerator for up to 2 weeks.

Dust the surface of the refrigerated dough lightly with flour, then pull a fourth of it off (it will be about a 1-pound portion; the dusting makes this task easier, as the dough is sticky). Dust the portion you are using with more flour and quickly shape it into a ball by stretching the surface of the dough around to the bottom on all four sides, rotating the ball a quarter-turn as you go. Then proceed to use the ball in your choice of the recipes.

RECIPE SOURCE

Adapted from "[Artisan Pizza and Flatbread in Five Minutes a Day](#)," by Zoe François and Jeff Hertzberg (Thomas Dunne Books, 2011), as posted on [ArtisanBreadInFive.com](#).

Tested by Becky Krystal.