

Pizza Doughs Deconstructed, Kneading Conference 2011
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Dough Formulas:

NY-Style Thin Crust

Yield: 2 385g dough balls, for 12-13" pies.

462g high-gluten flour or bread flour(100%)
296g ice-cold water (64%)
8g sugar (1.7%)
1g (½ teaspoon) instant yeast (0.25%)
7g vegetable oil (1.5%)
11g salt (2.5%)

Neapolitan

Yield: 3 250g dough balls, for 10-12" pies.

455g Italian 00 flour (preferably Caputo "Blue") or King Arthur All-Purpose (100%)
282g ice-cold water (62%)
1g (½ teaspoon) instant yeast (0.25%)
11g salt (2.5%)

Sicilian/Square/Sheet Pan:

Yield: 1 800g dough ball, for 13 x 18" sheet pan.

235g KA All-Purpose (50%)
235g Bleached AP Flour (or use all KA all-purpose)(50%)
296g ice-cold water (64%)
8g sugar (1.7%)
1g (½ teaspoon) instant yeast (0.25%)
23g vegetable oil (5%)
12g salt (2.5%)

Mixing Method - Food Processor:

1. In a food processor fitted with metal blade, process the flour, sugar, and yeast until just combined, about 2 seconds. With the machine running, slowly add the water and oil in steady stream through the feed tube; process until the dough is just combined and no dry flour remains, about 10 seconds. Autolyse for a minimum of 15 minutes. (If making multiple batches, dough can be transferred to a separate bowl during autolyse.)

2. Add salt and process until dough comes together and clears sides of bowl, about 45 seconds. Transfer dough to a lightly floured countertop and knead gently until smooth, about 30 seconds. (The sheet pan dough using bleached flour may be too sticky to knead, and can be stored immediately after mixing.) Oil exterior of dough lightly, and place in oiled container, cover tightly, and refrigerate.

3. Refrigerate for 24-96 hours. Dough is best when used after 72 hours of fermentation.

Mixing Method - Stand Mixer:

Note: Depending upon the size of your mixer, this method may work better with double batches of dough.

1. In a stand mixer fitted with dough hook, mix the flour, sugar, and yeast until just combined, about 2 seconds. With the mixer on lowest setting, slowly add water and oil in steady stream; mix until the dough is just combined and no dry flour remains, about 1 minute. Cover workbowl with plastic wrap or a towel and autolyse for a minimum of 15 minutes. (If making multiple batches, dough can be transferred to a separate bowl during autolyse.)

2. Add salt and mix on second speed until dough comes together and clears sides and bottom of workbowl, about 5 minutes. Transfer dough to a lightly floured countertop and knead gently until smooth, about 30 seconds. (The sheet pan dough using bleached flour may be too sticky to knead, and can be stored immediately after mixing.) Oil exterior of dough lightly, and place in lightly oiled container, cover tightly, and refrigerate.

3. Refrigerate for 24-96 hours. Dough is best when used after 72 hours of fermentation.

To bake:

Remove dough from refrigerator, divide, and shape 1-2 hours before baking. Dough does not need to rise after shaping, only warm to room temperature.

For round pies: divide and shape into tight balls, oil exterior of dough lightly, cover tightly, and allow to come to room temperature.

For sheet pan pie: Transfer dough to lightly floured countertop, and stretch dough into rough 8 x 11" rectangle. Transfer to lightly oiled pan (oil more heavily if you want a crisper, more fried crust), cover with plastic wrap, and allow to warm up. After 20-30 minutes, gently stretch toward corners of pan, and cover once more. Once dough has fully warmed, finish stretching toward corners of pan.

New York/Sicilian-style Sauce

Makes enough for 4 12" pies, or 2 13 x 18" sheet pan pies. This one comes courtesy of my friend Kenji Alt at Serious Eats (<http://www.serioseats.com/recipes/2010/10/new-york-style-pizza-sauce.html>)

1 28-ounce can unsalted whole peeled plum tomatoes
1 tablespoon extra-virgin olive oil
1 tablespoon unsalted butter
2 medium cloves garlic, crushed or microplaned
1 teaspoon dried oregano
pinch teaspoon red pepper flakes
2 teaspoons sugar
Kosher salt
1 medium onion, peeled and split in half
2 six-inch sprigs fresh basil with leaves attached

1. Place tomatoes and their juice in the bowl of a food processor or blender (or use a hand blender) and pulse until coarse but uniform, 5-10 seconds. Set aside.
2. Combine butter and oil in medium saucepan and heat over medium-low heat until butter is melted. Add garlic, oregano, pepper flakes, and large pinch salt and cook, stirring frequently, until fragrant but not browned, about 3 minutes. Add tomatoes, basil sprigs, onion halves, and sugar. Bring to a simmer, reduce heat to lowest setting (bubbles should barely be breaking the surface), and cook, stirring occasionally, until reduced by 1/2, about 1 hour. Season to taste with salt. Allow to cool and store in covered container in the refrigerator for up to 2 weeks.

Resources

Websites:

Slice (<http://slice.serioseats.com/>) - THE place online for pizza-related information, restaurant reviews, recipes, and more. (Full disclosure: I write Boston-area reviews for Slice, but I was a fan long before I started writing for them.) Part of Serious Eats, a collection of food blogs started by Ed Levine, author of *Pizza: A Slice of Heaven*.

PizzaMaking Forum (<http://www.pizzamaking.com/forum/index.php>) - An online forum dedicated to obsessively sorting out the ins-and-outs of pizza making. Some of the most interesting independent research on pizza dough making anywhere. Has numerous threads about "reverse-engineering" various restaurants' pizza doughs.

Books & Articles:

American Pie, Peter Reinhart

Pizza, A Slice of Heaven, Ed Levine

"Existential Pizza", from Pot on a Fire, John Thorne

"Pizza in Naples", Ed Behr, from *The Art of Eating*, Number 22 (Spring 1992)

Supplies:

SuperPeel: <http://www.superpeel.com/>

Forno Bravo: <http://www.fornobravo.com/> - useful source of oven tools, pizza making supplies and ingredients.

Mike's Hot Honey: <http://mikeshothoney.com> - A chile-vinegar laden honey that makes an excellent topping for pizza, especially one containing cured pork products. Made by the bartender and some-time pizzaiolo at Paulie Gee's in Greenpoint, Brooklyn, one of the best pizza joints anywhere. (I have bottles of Hot Honey with me to sell, if you want to take one home with you today, just ask me.)