MODERNIST PIZZA



Kitchen Manual



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The Cooking Lab

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Salt Substitutions

All the recipes in this book use fine salt unless otherwise specified. We recommend using fine crystal salts because the smaller the crystals are, the faster and more effectively they will disperse and dissolve in the dough. The table at right outlines volume conversions for a few different brands so that you can convert the weight measures for the brand you have. Ultimately, we recommend weighing your ingredients.

Salt type	Weight per 1 Tbsp	Weight per 1 tsp
Diamond Crystal kosher salt	9.6 g	2.9 g
La Baleine sea salt (coarse)	18.74 g	5.57 g
La Baleine sea salt (fine)	16.63 g	5.13 g
Morton kosher salt (coarse)	17.63 g	5.33 g
Morton sea salt (coarse)	17.63 g	5.33 g
Morton Mediterranean sea salt (fine)	16 .33 g	5.07 g
Morton table salt (iodized)	18.23 g	5.57 g
Morton table salt (plain)	19.5 g	5.67 g

General Notes

- We highly recommend weighing all the ingredients for our recipes. This is the best way to achieve consistently successful results.
- In some of our recipes, you will notice that some ingredients are measured in tenths of a gram, like salt and yeast. It helps to have a precision scale to weigh these types of ingredients with accuracy. For amounts this small, you can mix powders in with the flour or dilute liquids in the water portion of the recipe. This will help them to disperse evenly. Ingredients that require less precise amounts, like flour and water, are rounded to the nearest gram.
- If you are using the volume measures for the dry ingredients in the recipes, measure the volume first, and then sift the ingredient.
- The most important goal when mixing any kind of yeast into a dough is to disperse it evenly so that it can achieve its full fermenting power. The second objective is to fully hydrate the yeast cells (if using dry yeast).
- You should always use granulated sugar when we call for "sugar" in the ingredient list.
- We used unsalted butter with 82%–83% fat to formulate some of the recipes. In many of the recipes in this book, it is best to add the butter to the dough when it is room temperature so that it is pliable and easy to mix.
- Many flours are malted, which means they have a small amount of diastatic malt powder (DMP) added to them. These flours will have an enhanced amylase count, which means that there is more sugar for the yeast to consume. We add a small amount of DMP to doughs with long fermentation times even if we are using malted flour. This ensures that the yeast will never run out of food.

HOW TO Scale a Recipe

Our high-hydration al taglio pizza dough recipe (see page 68) makes 1.4 kg of dough, but maybe your largest pan will fit only 1 kg. You are in luck: we've made it easy to scale the recipes in this book up or down as needed. Just follow these simple steps.

1 Look in the baker's percentage (%) column of the recipe, and note that the weight of the flour is 100%.

2 Calculate the recipe conversion factor (RCF) by dividing the desired yield by the recipe yield.

Example: The recipe yields 1.4 kg of dough. You want to make 1 kg of dough. Divide 1 kg by 1.4 kg to determine the RCF of 0.71.

3 Calculate the weight of the flour by the RCF from step 2.

Example: Multiply the original 630 g of flour by 0.71 to obtain the new weight of 447 g.

Example: The weight of the water would be 447 g × 76.19%, resulting in a new water weight of 340 g. Similarly, you would multiply 447 g × 2.94% to obtain the weight of the salt (13.1 g).

4 Calculate the weight for every other ingredient in the recipe by multiplying its baker's percentage by the new weight of the flour from step 3. You can ignore the weights and volumes given in the recipe—just use the baker's percentages.

5 If no scaling percentage is given for an ingredient, multiply the volume or number of pieces listed by the RCF from step 2 (0.71 in this example).

STRATEGIES FOR INCORPORATING COMMERCIAL YEAST

The most important goal when mixing yeast of any kind into a dough is to evenly disperse (bloom) it in water (the water you are already using in the recipe; this is not additional water) so that it can achieve its full fermenting power. Even distribution means that there's an equal amount of food (sugar) for each and every yeast cell. The second objective is to fully hydrate the yeast cells. Fresh yeast appears to have an advantage over instant and active dry yeast in this case because the cells are already hydrated; for the best dispersal, dissolve it in the dough's water, or a part of it, before it's mixed with the other ingredients. Active dry yeast must be reactivated by combining it with warm water; while this step isn't necessary for instant yeast, we recommend blooming it for better dispersal and provide recommended water temperatures in each of our dough recipes.

The term "bloom" is also used for hydrating gelatin (and to quantify its gelling strength). As an aside, the terms "fat bloom" and "sugar bloom" are used to describe when cocoa butter or sugar separates from chocolate.

Instant Yeast

You can simply add instant yeast directly to the flour in the dough, but we like to bloom it in room-temperature (19–21° C / 66–70° F) water for better dispersal.

To bloom instant yeast, pour the water into the bowl you'll use to mix the dough; the water should be the correct temperature. Sprinkle the yeast over the water's surface, and dissolve the yeast using an immersion blender or whisk. Mix until no clumps are visible. You can then proceed with the recipe.

If you decide to skip blooming your instant yeast, know that your proofing time will likely be 20–30 minutes longer. If you are using it in low-hydration doughs (55% and below), there is a chance there isn't enough water in the dough to fully bloom the yeast. You may see some undissolved granules throughout the just-mixed dough, but the yeast will dissolve as the dough ferments.

Active Dry Yeast

Blooming is required for active dry yeast, which needs warm liquid to slough the layer of dead yeast cells surrounding the living ones. Bloom the yeast in water at 43° C / 110° F. Put the flour on top of the water and hydrated yeast, and mix. Since the water will be warm to begin with, the dough will ferment more rapidly, so keep an eye on it as it is proofing. You may need to adjust the suggested proofing times in our recipes.

Fresh Yeast

Weigh out the water portion of the recipe, and bring it up to the desired temperature (typically room temperature), if necessary. Add the yeast to the water and dissolve it completely by stirring it with your fingers or a whisk. Add the flour and other ingredients, then mix until they are evenly dispersed.

STRATEGIES FOR USING POOLISH

Use the following table to determine how much yeast to add to your poolish so that it is fully fermented by the time you plan to use it. You can adjust the percentage of yeast in a poolish based on your needs.

It can be ready any time between 3 and 18 hours, though an older poolish will contribute more positive effects to the dough—a better structure and more pronounced fermentation flavors—than a younger one.

Start the poolish before mixing into the dough	% of instant yeast to add	Storage temperature	Add the poolish to the dough
3 h	0.4–0.5	21–24°C / 70–75°F	with the water and the flour(s); if mixing by hand, we recommend "dissolving" the poolish with the water first before adding the flour; if mixing by machine, you can combine the water, poolish, yeast, and flour, then slowly mix on low speed to incorporate all the ingredients
8 h	0.23–0.33		
12–16 h	0.1–0.2		
17–18 h	0.01–0.09		

HOW TO Make a Poolish

Plan ahead for when you need the ripe poolish. When a poolish has run its course (which means the yeast have run out of food), you have to start over again. The exact mixing method you use is not important so long as the ingredients are evenly dispersed.

1 Combine the yeast with the water. Dissolve the yeast with your hands, a whisk, or an immersion blender (for large batches).

2 Add the flour and mix until the ingredients come to a homogeneous mass.

3 Transfer to a container, and cover with an airtight lid.

4 Allow the poolish to ripen at 21–24°C / 70–75°F for the allotted time.

HOW DO YOU KNOW WHEN THE POOLISH IS READY?

- When we talk about a poolish being ready, we indicate that it's "ripe." That means the yeast has done as much fermenting as possible with the food available to it; if more time transpires, the yeast will become inactive.
- Temperature is a determining factor for achieving ripeness: a warm room will accelerate fermentation, and a cold one will slow it down.
- You can also tell if a poolish is ripe by its aroma, which is somewhat different from that of a levain; the scent is almost sweet, with a hint of fresh milk.
- The most important cue for determining ripeness is visual. The photos on page 1:301 show a young poolish that is not mature enough to use, a ripe poolish that is ready for final mixing, and an overripe poolish. Note the carbon dioxide bubbles and the elevated height of the ripe poolish. One indicator of ripeness is that when you gently move the container, the bubbles begin to rupture. The volume of a dying poolish will have decreased because nearly all its bubbles have ruptured.
- Perform the float test (see page 1:301).
- Don't discard an overripe poolish. Its leavening power is diminished, but additional flavors have developed. You can use the overripe poolish and add 0.5% commercial yeast to the dough, or you can freeze it and use it later (see page 5). An overripe poolish can also be turned into a levain if you feed it as a levain and maintain it according to the schedule on page 4.

STRATEGIES FOR MAKING A LEVAIN

Type of levain	Average inoculation time	Key advantages	Key disadvantages
liquid levain	4–5 d	requires only basic ingredients; is a biological expression of its environment; economical	requires maintenance and temperature-controlled environment; creates excess levain
commercial yeast/poolish-started levain	3–4 d	shorter inoculation period than for liquid levain	requires maintenance; takes longer to develop levain flavors through feeding
Florapan	18 h at 28°C / 82°F or 24 h at 21°C / 70°F	can be made fresh daily; takes less than a day to produce pronounced sour notes	flavors aren't as complex as liquid levain

HOW TO Start a Liquid Levain

While we have found that bread flour, whole wheat flour, and light, medium, or dark rye flour work the best for building a levain, you should use whatever flour you are already using in your doughs. If you feed the levain regularly, it will develop more lactic and acetic acid flavors over time, which you'll start to taste in your pizza crusts. The souring process levels off after around 10 days. Feed the levain twice a day if you want to produce a stronger metabolism (more microbial activity results in more depth of flavor), if it's summer or you live in a very warm climate and have no climate control, or if you work in a very warm space, regardless of the weather outside. For home bakers maintaining a levain, you need to make only enough levain to both make your dough and feed the levain each day.

Yield: 200 g

INGREDIENTS	WEIGHT	VOLUME	🍞%
Bread flour, 11.5%–12% protein	100 g	¾ cup*	100
Water	100 g	¼ cup + 3 Tbsp	100

**The volume will vary depending on the type of flour used. It could range from ¾ cup to 1 cup.*

1 Combine the flour and water; see Tips for Levain Maintenance on the next page for water temperature.

2 Mix with your fingers, a whisk, or a rubber spatula until homogeneous.

3 Cover with an airtight lid, and reserve in an area where the ambient temperature is at or close to 21°C / 70°F.

4 Wait 48 h. You'll start to see some activity in the batter in the form of carbon dioxide bubbles.

5 Remove and discard 75% of the culture. Add an equal amount of flour and water (or up to 120🍞% water) at 24°C / 75°F to replace the amount you removed and mix until homogeneous.

6 Within 24 h, repeat step 5, and continue to repeat step 5 on a daily basis. Try to do it at approximately the same time (within an hour either way) every day. After day 4, the levain that you remove should be either immediately used for baking or frozen for Second-Chance Levain (see page 5).

BEST BETS FOR LEVAINS

Type of levain	Composition	Feed	Storage temperature	Time (h) after feeding and degree of sourness	Long-term storage
liquid levain	100% bread flour 100% water 25% liquid levain	daily: once a day in cool months/cool environments; twice a day in hot months/ hot environments	13°C / 55°F*	10–12: young levain; mellow sour flavor 14–16: mature levain; increased sour taste 18–20: ripe levain; pronounced sour taste 25–27: levain no longer usable for leavening dough	2–3 d • feed, then refrigerate • feed, then keep in a cool environment, 10°C / 50°F • feed with reduced hydration to 60%, add 2% salt, and leave at room temperature beyond 3 d • feed, then freeze up to 2 mo or dehydrate for longer-term storage
			21–24°C / 70–75°F	8–10: young levain; mellow sour flavor 12–14: mature levain; increased sour taste 16–18: ripe levain; pronounced sour taste 23–25: levain no longer usable for leavening dough	
frozen levain	100% inactive levain (100% bread flour and 100% water)	not fed because it is used while inactive	-10°C / 14°F	not fed; very sour; thaw before using; requires addition of 0.4%–0.5% instant yeast (see next page)	freeze up to 2 mo

This is our recommended storage temperature for levain, and we suggest using a wine fridge.

TIPS FOR LEVAIN MAINTENANCE

- Wash the storage tub or glass jar you plan to store the levain in with a mild soap (we suggest hand soap). Do not use a sanitizing solution because it could adversely affect the yeast and LAB.
- When you feed the levain, there is no need to empty and clean its container (in fact, we seldom clean our levain tubs); simply scrape down the sides with a rubber spatula after feeding.
- If you cannot maintain a consistent ambient temperature, we recommend using 15.5°C / 60°F water during hot-weather months, 21°C / 70°F water during mild-weather months, and 24°C / 75°F water during the colder months.
- If you cannot maintain a consistent ambient temperature, feed your levain twice a day during hot-weather months.
- Keep your levain in a wine refrigerator set to 13°C / 55°F, if possible. This will extend its usable fermentation time and allow it to develop heterofermentative LAB flavors. The constant temperature provided by the wine refrigerator helps maintain a consistent levain if the kitchen has temperature fluctuations day to day and throughout the year. It is important to note that we only recommend the 13°C / 55°F temperature for storing your levain preferment, not for proofing your levain-based doughs.

HOW TO Dehydrate a Levain

Yeasts and LAB are naturally equipped to survive in environments that have little water or nutrients, meaning that dehydration is another good long-term storage method for levain. A dehydrator accomplishes this by pulling water out of the levain before the yeasts and LAB know what hit them, and the final product is easy to work with, store, and rehydrate. This process is similar to the way dry yeast is commercially produced, which involves drying yeast with hot air in bed dryers on a large scale; doing so on a much smaller scale is vastly easier to control. The key is to use low, gentle heat so that it doesn't kill the microorganisms but renders them dormant, meaning that the leavening power of the levain is intact and no additional commercial yeast is required. If you don't already own a dehydrator, you can get a good-quality one for less than the cost of a stand mixer. It's best to dehydrate the levain when it's ripe and the yeast activity is at its peak. We recommend dehydrating the levain at least 1½ hours and up to 16–18 hours after feeding it. You should rehydrate enough levain to make your dough plus an additional 25% to perpetuate your levain.

1 Spread the levain on a nonstick mat as thinly and evenly as possible.

2 Set the dehydrator to 30° C / 86° F (or the lowest setting you can get). Place the mat with the levain in the dehydrator.

3 Allow the water to evaporate for at least 24 h.

4 Once the levain has dried, grind it in a coffee or spice grinder. Very small particles rehydrate quickly; chips take much longer.

5 Store in an airtight container or zip-top bag in the refrigerator for up to a year.

6 To revive the levain, combine the levain powder with 100% water. Allow it to hydrate at room temperature for 48 h. Feed it with 100% flour and 100% water. Within 24 h, the levain should be awake and active again.

HOW TO Use Second-Chance Levain

When you use an inactive levain in your dough, it will provide only flavor and some hydrated flour. It will not supply any leavening, so you must add instant yeast to the recipe. When you are thawing the levain, make sure the bag is airtight so none of the levain seeps out. The inactive levain should also never get above 60° C / 140° F, or the starch will gelatinize and render it unusable.

1 Pull the inactive levain out of the freezer 2–3 h before you need it, and submerge the bag in 29° C / 85° F water. (Or, if you froze the inactive levain into cubes, weigh out how many you need for the recipe. Put them in a bowl, cover them with plastic wrap, and allow them to thaw at room temperature for at least 18 h.)

2 Cut a corner off the zip-top bag, and pour the inactive levain into a bowl with the amount of water the recipe calls for. Cutting the bag allows you to use it cleanly, like a piping bag. (Or add the thawed cubes to the bowl of water.)

3 Add 0.4%–0.5% instant yeast to the water. Dissolve the yeast and inactive levain in the water.

4 Add the mixture in place of the levain called for in the recipe.

FAT PERCENTAGES IN OUR MASTER DOUGHS

The snapshot below offers a glimpse at the different fat percentages for our master doughs. We have more details about our recommended types of fat for each dough on pages 1:318–319. Except as noted, you can use either crystalline fat or oil, but the effects are very different. Note that the master Detroit-style dough doesn't have fat mixed into the dough, but some oil gets incorporated after it rests and as the fat renders out of the rim of cheese during baking.

Pizza dough	Minimum recommended fat%	Fat% in the master recipe	Maximum recommended fat%
Thin-Crust Pizza Dough see page 26	0	0	2–5
Neapolitan Pizza Dough see page 38	0	0	10
Detroit-Style Pizza Dough see page 75	0	0	5*
Artisan Pizza Dough see page 54	0	3.2	10
New York Pizza Dough see page 45	0	3.39	10
New York Square Pizza Dough see page 64	0	3.39	10
High-Hydration al Tagio Pizza Dough see page 68	0	3.92	10
Focaccia Dough see page 60	0	4.04	10
Deep-Dish Pizza Dough see page 34	5	8.68	15
Brazilian Thin-Crust Pizza Dough see page 30	5	9.76	30**

**Be sure to use oil, not lard.*

***We were able make a pizza with 30% fat as long as we used solid (crystalline) fat. Ghee had better flavor than butter and the extra moisture in butter made the pizza less crispy.*

MEASURING SMALL AMOUNTS

Many purified ingredients are so potent and, therefore, used in such small amounts that you need specialized equipment to measure them accurately. That's true even of ascorbic acid (vitamin C) and fruit juices. In our lab, we rely on a mortar and pestle to turn tablets into fine powders that we use to make dilutions for enzyme-filled juices.

When using a mortar and pestle, make sure that the resulting powder is uniform, without any large chunks. You can dilute small amounts of liquid in a portion of the water for the dough to ensure that the liquid is evenly distributed.

Accurately weighing tiny quantities of purified powders can be tricky with an ordinary kitchen scale. We use an analytical scale, accurate to a ten-thousandth of a gram, to measure out such ingredients when making small batches of dough. Each time powder is added to the weigh paper or weight, wait a few seconds for the number on the scale to settle so that the weight can register correctly. Any major movement nearby can also affect your readout.

SELECT INCLUSIONS FOR PIZZA DOUGH

The table below provides rough guidelines for how much of each ingredient to add to a dough (see page 13). We based our recommendations on tests of pizza doughs with 70%–75% hydration on average, and we consider the estimates that follow to be ideal for similar doughs. For higher-hydration doughs, you may want to reduce the amount because they usually aren't sturdy enough to hold inclusions as well. We provide variation recipes for grain, nut, and seed inclusions on page 86. We also have instructions for making each of these categories of purees on pages 94–99.

If you're going to mix and match inclusions within the same category, use each proportionately in terms of the total suggested amount. For example, if there are two inclusions, divide the amount for each by two; if there are three inclusions, divide each by three; and so on. You can also combine ingredients of different types, but be careful to not overload the dough. Except for herbs, you should add each type of ingredient at the end of the mixing process—herbs can be incorporated at either the beginning or the end of the mix.

Type of ingredient	Suggested %
Cooked fruits (poached, roasted, sous vide), chopped	8–10
Cured meats, chopped or diced (examples: prosciutto, ham, salami, capicola, chorizo)	7–8.5
Dried fruits (examples: quartered apricots, raisins, diced figs, chopped prunes, cranberries)	12–15
Dry cheeses, grated or shredded (examples: Parmesan, Gruyère, Gouda, Manchego, Grana Padano)	8.5–10.5
Firm-cooked vegetables, chopped (examples: roasted potatoes, charred pearl onions, steamed broccoli)	8.5–12
Fruit and/or vegetable purees	15–20
Grains (soaked or cooked firm, al dente, or soft)	10–20
Herbs, chopped or minced (examples: basil, tarragon, rosemary, thyme)	0.3–1
Nuts, toasted and chopped (examples: walnuts, pecans, pine nuts, pistachios)	10–16
Porridges/grain purees	15–20
Pressure-caramelized grains	≤50
Seeds	10–16
Soft-cooked vegetables, pureed or chopped (examples: caramelized onions, garlic confit, roasted garlic)	15–20

BEST BETS FOR PREPARING GRAIN OR SEED INCLUSIONS

Most grain and seed inclusions benefit from softening before being added to a pizza dough, for two reasons: to make them more palatable/biteable and to ensure they don't end up stealing water from the dough.

Below are the most common ways to soften grains and seeds, and their pros and cons.

Type of preparation	Advantages	Disadvantages
soaking	requires only minimal work to prepare the grains or seeds	soaking alone may not sufficiently tenderize the grain
sprouting	softens the grain and achieves a texture different from soaking; popular because of perceived health benefits; can sprout grains well in advance and freeze	requires advance planning; sprouts can develop mold if not properly maintained; can develop off-flavors and woody texture if grains or seeds oversprout
cooking to al dente	adds a textural contrast between the crumb and the grain or seed; adds visual interest to the crumb; will not interfere with the texture of the crumb	can easily be undercooked or overcooked
porridge	can improve the texture of a crumb, making it moister; adds flavor; great way to incorporate grains like cornmeal and rice; can be made a few days in advance and refrigerated	tends to firm up and cluster if refrigerated; must be loosened before adding to dough; can negatively affect the dough's texture if not properly mixed in
pureeing cooked grains or seeds	can add flavor and moisture; goes beyond traditional additions, with many possibilities for innovation; can be added by layering during folding in bulk fermentation rather than mixing completely into the dough	not all grains or seeds puree well (some get very gummy); can require significant preparation time

PUREE SUBSTITUTIONS

We have grouped different puree options below by consistency and acidity. What this means to you is that how you mix one puree into a dough and how much of it you add to a recipe can be applied to all the ingredients in that row. We have also developed specific recipes with purees that we like for each type of pizza (see pages 94–99). Some of those variations fall outside the ranges listed below, which serve as a jumping-off point for you to experiment. The percentage ranges below are compared to the amount of water in a dough (by weight, not by volume), not the flour, because most of these ingredients need to be incorporated into the dough by being pureed or mixed into the water portion of the recipe rather than separately. Because the majority of these purees need to be mixed with the water portion of the dough, they are incorporated at the beginning of mixing. Otherwise it would be extremely difficult to mix the dough since you wouldn't have enough moisture (or fat in some cases) to create a cohesive dough. Note that the purees here are added at a different time than many of those that are outlined in the Pizza Dough Recipes chapter (see page 94). Some of those were formulated to be added to the dough at a specific stage of mixing.

Type of ingredient	Scaling %
Acidic fruit and vegetable juices (examples: passion fruit*, pineapple, cranberry, tomato water, tomato juice)	50–100
Acidic fruit purees (examples: mango, apricot, black or red currant, cranberry, blackberry, passion fruit*, citrus juices, raspberry)	50–70
Alliums (examples: shallots, onion, garlic, black garlic, spring garlic)	50–70
Canned or jarred ingredients (examples: roasted peppers, chipotle peppers in adobo sauce, applesauce, corn, peas, olives, lychees, cherry/blueberry/apple pie fillings, Amarena cherries, tomato paste, sun-dried tomatoes in oil)	15–50
Herbs (examples: basil, tarragon, rosemary, thyme)	5–10
Legumes (examples: lentils, all beans, chickpea/hummus, peas)	25–40
Nonacidic fruit purees (examples: coconut milk, strawberry, apple, pear, fig)	50–80
Nonstarchy vegetables (examples: carrots, cauliflower, mushrooms, peppers, chile peppers, broccoli, zucchini, spinach, artichoke hearts, nettles)	50–70
Nut butters and pastes (examples: peanut butter, cashew butter, almond butter, tahini, hazelnut praline paste, candied chestnut paste, sunflower seed butter)	20–35
Pickled vegetables (examples: kimchi, sauerkraut)	10–15
Sauces (examples: all moles, salsa, curry sauce, gochujang, romesco, tomato sauce)	20–35
Starchy fruits and vegetables (examples: potatoes, sweet potatoes, taro/poi, pumpkin, butternut squash, acorn squash, banana, sunchoke, corn)	15–25

**Passion fruit is sold commercially as a fruit puree, but it is not as viscous as most purees and is more like a fruit juice in texture. Read the label closely, as it might also be a concentrated form of passion fruit, in which case we suggest mixing it with an equal part of orange juice or water to make it less acidic.*

STRATEGIES FOR BEST OVEN PERFORMANCE BY STYLE

With the sizeable investment that you are making in your oven, you need to know which pizzas will perform the best. The table below outlines our recommendations for each style of pizza (and the ones that aren't suited for certain styles). The column in between offers the ovens that might compromise some aspect of your pizza, but ultimately, after you've practiced the style multiple times, you can adapt the different styles to these ovens with a little skill. Ovens like the wood-fired pizza oven require a lot of skill to master; for more on why we recommend gas-fired pizza ovens over wood-fired pizza ovens, see page 1:354. For pizzas that should be baked on baking steels, the number of pizzas that you can bake is limited only by the number of baking steels that you have and the size of your oven.

PIZZA STYLE/BAKING TEMPERATURE RANGE	BEST OVEN	COMPROMISE	NOT RECOMMENDED	NOTES
High-heat oven pizzas				
Neapolitan Pizza see page 203 (455–480° C / 850–900° F)	Gas-fired pizza oven	Wood-fired pizza oven Pizza deck oven Impinger oven	Bread deck oven Combi oven Convection oven Home oven	No two fires are alike in a wood-fired pizza oven, so the temperature can vary. You need considerable skill to bake pizzas in this oven. Make sure that your pizza deck oven can get to a high-enough temperature. You have to spin the pizza even though it's not a gas-fired pizza oven. Typically, the deck ovens are stacked, so it might be hard to rotate these pizzas (although you can typically bake only two at a time). A bread deck oven won't get hot enough and neither will the other ovens that we don't recommend. For the combi, convection, and home ovens, you can put in a baking steel to help get a crispy bottom, as well as use a heat gun to get a char on the rim; the resulting pizza will be crispy, not soft.
Artisan Pizza see page 217 (250–315° C / 480–600° F)	Pizza deck oven Bread deck oven Impinger oven	Wood-fired pizza oven Gas-fired pizza oven	n/a	For the gas-fired pizza oven, the pizza can only be as big as the mouth of the oven, and you need to spin the pizza 2–3 times as it bakes. No two fires are alike in a wood-fired pizza oven, so the temperature can vary. You need considerable skill to bake pizzas in this oven.
Medium-heat oven pizzas				
Thin-Crust Pizza see page 191 (250–285° C / 480–550° F)	Pizza deck oven Bread deck oven Gas-fired pizza oven Impinger oven	Combi oven Convection oven Wood-fired pizza oven Home oven	n/a	For the combi and convection ovens, you need to give the pizzas a 180° turn and put them on a baking steel to get a crispy bottom. Monitor the temperature of the wood-fired pizza oven closely and bake the pizza as far from the burning wood as possible. The rim can burn quickly. Use a baking steel in the home oven and turn the temperature up as high as you can go.
Brazilian Thin-Crust Pizza see page 195 (250–285° C / 480–550° F)	Pizza deck oven Bread deck oven Gas-fired pizza oven Impinger oven	Combi oven Convection oven Wood-fired pizza oven Home oven	n/a	
New York Pizza see page 213 (290–315° C / 550–600° F)	Pizza deck oven Bread deck oven Gas-fired pizza oven Impinger oven	Combi oven Convection oven Wood-fired pizza oven Home oven	n/a	For the combi and convection ovens, you need to give the pizzas a 180° turn and put them on a baking steel to get a crispy bottom. For the home oven, you need to put the pizza on a baking steel to get a crispy bottom. You can only bake a pizza as big as your baking steel.
Artisan Pizza see page 217 (250–315° C / 480–600° F)	Pizza deck oven Bread deck oven Impinger oven	Combi oven Convection oven Home oven	n/a	

PIZZA STYLE/BAKING TEMPERATURE RANGE	BEST OVEN	COMPROMISE	NOT RECOMMENDED	NOTES
Low-heat oven pizzas				
Focaccia see page 238 (205–260° C / 400–500° F)	Pizza deck oven Bread deck oven Impinger oven Home oven	Combi oven Convection oven	Wood-fired pizza oven Gas-fired pizza oven	For the combi and convection ovens, you need to give the pizzas a 180° turn and put them on a baking steel to get a crispy bottom. For the home oven, you need to put the pizzas on a baking steel to get a crispy bottom. You can only fit the half-size pan of the al taglio pizza in the home oven. It's hard to move pan-baked pizzas in a wood-fired or gas-fired pizza oven. You can put in a couple pans at a time side by side (especially the long al taglio pans) but rotating is very difficult. The erratic temperatures in a wood-fired oven also make it difficult to bake pan-baked pizzas; you can maintain a lower temperature but the baking may be uneven.
New York Square Pizza see page 246 (205–260° C / 400–500° F)	Pizza deck oven Bread deck oven Impinger oven	Combi oven Convection oven Home oven	Wood-fired pizza oven Gas-fired pizza oven	
Al Taglio Pizza see page 250 (250–315° C / 480–600° F)	Pizza deck oven Bread deck oven Impinger oven	Home oven	Combi oven Convection oven Wood-fired pizza oven Gas-fired pizza oven	
Detroit-Style Pizza see page 234 (250–275° C / 480–525° F)	Pizza deck oven Bread deck oven Impinger oven	Combi oven Convection oven Home oven	Wood-fired pizza oven Gas-fired pizza oven	
Deep-Dish Pizza see page 224 (250–290° C / 480–550° F)	Pizza deck oven Bread deck oven Impinger oven	Combi oven Convection oven Home oven	Wood-fired pizza oven Gas-fired pizza oven	For the combi, convection, and home ovens, you need to put the pizzas on a baking steel to get a crispy bottom. For the combi and convection ovens, have the fan at medium to low speed, or cover the top with a ring of foil to keep the rim crust from burning. It's hard to move pan-baked pizzas in a wood-fired or gas-fired pizza oven. You can put in a couple pans at a time side by side but rotating is very difficult. The erratic temperatures in a wood-fired oven also make it difficult to bake deep-dish pizzas; you can maintain a lower temperature but the baking may be uneven.

HOW TO Preheat Your Home Oven

1 Make sure that your oven is calibrated. Keep an oven thermometer in your oven at all times to verify that the temperature is accurate within a few degrees.

2 If you are using any baking equipment, such as a baking steel or stone, place it in the oven before you turn it on to preheat it.

3 Position your oven rack in the top third of the oven.

4 Turn the oven on. If your oven has a convection fan, turn it off. You need to have static heat.

5 How long it takes to bring the oven up to temperature will depend on the type of oven you have.

HOW TO Set Up a Triangle Test

For many aspects of pizza, we try to have an objective measure in addition to the subjective flavor evaluation; for example, the volume of the crust (see page 1:325). But even with that, many of the aspects of making pizza have a random element. As a result, even on an objective criterion, you cannot draw a conclusion without sampling enough pizzas to understand the statistical differences (see page 2:396).

Most people, especially professional chefs, have an unshaken faith in their ability to taste accurately and to detect differences between ingredients, but decades of research by flavor and food scientists have shown that if we don't know the result up front, this is incredibly difficult to do. In short, if we don't know there's a difference, we don't taste it. You have to then ask, if you can't taste the difference, what's the point? Conversely, if you know there's a difference, there's a tendency to taste it even if it isn't there.

This test is designed to determine two things—first, can you tell there's a difference? Second, if there's a difference, which do you think is better? This seems like a really simple thing, but we believe using this method can have a huge impact. We think it's one of the most important things we cover in this book! To us, the key to making a great recipe is to ask ourselves the question, what is the difference that makes a difference, either in the ingredients or technique.

It's called a triangle test because it uses three samples, but its aim is to determine whether there's an overall difference between *two* products. The triangle consists of two samples that are identical and one that's different. We use this kind of test to determine whether a certain ingredient or technique makes a difference in a recipe.

1. A triangle test is worth doing even if it's for one person. But if you want a statistically strong result, it's better to have a panel of people—ideally 10 or more.
2. Give each taster three samples, two of the same product and a third of the comparison product. If there are visual clues to the difference, turn the lights out or blindfold the tasters.
3. Vary the order of the samples given to each taster to alleviate any prejudice that order of presentation may impose. One taster might get A A B, the next A B A, the third B A A, and so on.
4. Have the tasters taste each sample and score it. The goal is to see if the tasters can detect a difference in the samples and identify which two samples are the same. Testers often must taste the samples several times to determine the different one. To avoid taster fatigue, no more than two sets (six samples) should be evaluated in one tasting session.

DOUGH CAPACITY

The following table provides general guidelines for the volume of dough we recommend for the most common sizes of mixer bowls.

Mixer size/type	Dough amount
3.8–4.7 L / 4–5 qt stand mixer bowl	1–1.5 kg / 2.2–3.3 lb
5.7–7.6 L / 6–8 qt stand mixer bowl	1.5–2 kg / 3.3–4.4 lb for most doughs; 1.5 kg / 3.3 lb for stiff doughs like Brazilian thin-crust pizza dough (maximum)
11.4 L / 12 qt commercial planetary mixer bowl	3–6 kg / 6.6–13.2 lb
18.9 L / 20 qt commercial planetary mixer bowl	6–8 kg / 13.2–17.6 lb
spiral mixer / diving arm mixer / fork mixer	minimum amount depends on the bowl capacity of the mixer; the bowl for our spiral mixer has a 36 L / 38 qt capacity; 8 kg / 17.6 lb is the smallest amount we mix in it, and 15 kg / 33 lb is the maximum

HOW TO Mix with the van Over Method

Baker and cookbook author Charles van Over developed a mixing method using the speed of food processor blades to very quickly develop gluten (it was originally developed for bread but works for pizza as well). The overall process is extremely fast: once all the water has been added, it takes just 45 seconds to complete the mix.

Van Over's original method doesn't use a preferment, but that doesn't mean that you can't use one. We have successfully mixed doughs with preferments using this method, and a preferment can add flavor. Mixing a dough for just 45 seconds, however, seems opposed, at least in spirit, to the time and patience a preferment requires to ripen. The food processor recipes in the Pizza Dough Recipes chapter will fit in a standard food processor bowl, but they can be scaled up for larger quantities (see page 1).

Although this method has its limitations, we acknowledge that a dough mixed in 45 seconds is remarkable and worthy of including; it may be suited for specific environments and purposes (home baking, some restaurants, and even large-scale industrial bakeries). The crust it produces is attractive, but the crumb can be tight. (This method doesn't work for higher-hydration pizza doughs, which take much longer to mix because there isn't enough solid mass for the blades to quite catch the dough. Instead, the blades move almost as if they were making their way through a puree.)

The van Over method works in part because it uses the sides of the food processor bowl as well as the lid to "throw" the dough around and make the actual mixing more efficient. When a wet, loose batter-like dough is in the processor, however, it doesn't quite form the strong mass that's needed for it to be thrown around the bowl, which is what happens with stiffer doughs. Additionally, the speed of the blades cutting through the dough and mixing in air would cause the dough to oxidize quickly.

Because the friction created inside the food processor bowl heats up the dough considerably, water temperature is crucial here; this is one of the rare circumstances where nonindustrial pizza makers should take the time to calculate the water temperature. This precaution may still leave your dough considerably warmer than those mixed in other ways.

1 Combine all the dry ingredients in the food processor bowl.

2 Turn the processor on, then pour in all the water in a steady stream.

3 Process for 45 s.

4 If the gluten is not fully developed (it won't hold a windowpane; see page 2:30), then alternate between processing for 5 s and testing the gluten development, until you reach full gluten development.

To use the van Over method with a preferment, you'll need to add it to the food processor bowl first, along with the flour and salt. Pour the water in while the machine is running. Stop once the dough has formed a ball and check to ensure that it has been mixed to full gluten development by performing the windowpane test.

HOW TO Mix Using the Double Hydration Mixing Method

Highly hydrated doughs, such as focaccia, take a long time to develop in a machine. The generous amount of water makes it difficult for the hook on the mixer to catch the dough well, and it instead sloshes around in the bowl. This issue can be remedied by adding the water to the mixer in two steps rather than all at once.

1 Add 90%–95% of the water to the mixer's bowl.

2 Add the remaining ingredients (except the salt and remaining water) and mix on low speed until you achieve a homogeneous mass.

3 Allow your dough to autolyse for 30 min. Meanwhile, stir the salt into the remaining water.

4 Turn the machine to low speed. Pour the salt solution in a steady stream as the machine mixes.

5 Mix to medium gluten development. Transfer to a lightly oiled plastic tub or bowl to bulk ferment.

HOW TO Incorporate Inclusions by Machine

Using a mixer is dramatically faster than mixing by hand but requires some care when incorporating inclusions into a dough. The solid matter (your inclusion) is trying to bond with the dough; this can stress the dough's strength and integrity as the inclusions pull and push through it. Be careful to mix on the lowest speed to minimize damage. Mix until the inclusions are incorporated into the dough; they will be enveloped in the dough, not just hanging on to it.

1 Mix the dough to medium gluten development.

2 Stop the machine and add all of the inclusions.

3 Mix on low speed for 1–2 min, just until the inclusions are evenly distributed throughout the dough and are completely enveloped.

4 Transfer the dough to a lightly oiled tub and finish developing the gluten throughout bulk fermentation by performing a series of four-edge folds (see page 17) until it reaches full gluten development.

HOW TO Make Compleat Wheat Dough

We developed this method to produce what is technically a 100% whole wheat dough without the dense, gummy texture you often get from whole wheat flour. This allows for whole wheat flavor without the volume-killing effects of the bran and germ.

To make whole wheat flour, commercial mills grind the wheat to a fine powder and then remove the bran and germ, which is the same process used to make white flour. The separated germ is toasted since its oils can become rancid and then spoil the flour. The bran and germ are then mixed back into the white flour. Our method also involves using white flour and introducing the bran and germ back in when the dough is halfway developed (medium gluten development) to get the flavor benefits without the dense texture.

Beyond that, we toast the bran and germ to make them more flavorful and aromatic. It's like the difference between eating raw and toasted almonds. This toasting also renders useless the enzymes that hinder gluten development. And because bran and germ are notorious water thieves (they suck water away from the dough and hold on to it, part of the reason why whole wheat doughs feel dense), we presoak them so they will have already absorbed all the water they need before being mixed into the dough.

In the various compleat wheat recipes on pages 82–85, we have calculated how much bran and germ each recipe needs in order to mimic the percentages found in whole wheat flour. We opt to add the soaked and toasted bran and germ to the flour used in the master recipe. This will result in the highest possible volume and also the most flavorful whole wheat crust you've tasted.

1. Toast the bran and germ in an even layer at 175° C / 350° F in a home or deck oven. Do not use a forced fan because it will blow the bran and germ off the sheet pan. Toast until aromatic, 5–7 min. Cool completely.
2. Mix with the water, and soak for at least 10 min (or up to 24 h).
3. Combine all of the dough ingredients except for the soaked/toasted bran and germ and mix to medium gluten development.
4. With the machine stopped, add all of the soaked/toasted bran and germ.
5. Mix on low speed for 1–2 min, just until the bran and germ are evenly distributed and are completely enveloped by the dough.
6. Transfer to a lightly oiled tub and finish developing the gluten throughout bulk fermentation by performing a series of four-edge folds until the dough reaches full gluten development.

Your Daily Pizza

Modern lifestyles don't always make it easy to produce our proverbial daily bread or, in this case, daily pizza. We were inspired by an undemanding daily baking routine created by Jeff Hertzberg and Zoë François. Starting with 2007's *Artisan Bread in Five Minutes a Day*, Hertzberg and François showcased a make-ahead bread technique that became the centerpiece of a best-selling series of cookbooks. They demonstrated how a large batch of dough for almost any type of bread can be stored long-term in the refrigerator, with the baker harvesting a loaf's worth of dough every day for up to two weeks.

Hertzberg and François have refined their methods over time, and we have modified their recipe to make pizza dough with our own improvements while keeping the low-maintenance schedule (see recipes on page 92). We add around 0.22% ascorbic acid to strengthen the dough's gluten network and reduce oxidation, which eventually would make the dough turn gray in the refrigerator. Polydextrose is included in our Neapolitan variation to produce a very crispy crust.

If you have made your first large batch of dough, you can harvest a 500 g / 1.1 lb (or 1 kg / 2.2 lb) piece, divide it (if necessary), preshape and shape it, and then proof it. Accounting for proofing time, the recipe takes more than 5 minutes of effort per day, but with some preplanning this method supplies daily pizza with a fraction of the work.

HOW TO Make Your Daily Pizza

1. Combine all of the ingredients in the mixer's bowl. Mix on low speed using a paddle or hook attachment to a homogeneous mass, 2–3 min. Transfer to a lightly oiled tub and cover.
2. Bulk ferment for 1 h at 21° C / 70° F. Remove the lid and put a piece of plastic wrap directly on the surface of the dough to cover it completely. Refrigerate for at least 23 h before your first bake.
3. Divide the dough as instructed in the master recipe.
4. Proceed with the preshaping and shaping instructions (if applicable) in the master recipe.
5. Proof for 4½–5½ h at 21° C / 70° F, covered. If you are making Neapolitan pizza dough, proof for 3–4 h at 21° C / 70° F, covered. Proceed with the shaping and baking instructions in the master recipe.

FACTORS THAT AFFECT MIXING TIME

The following table details factors that may affect mixing time and, therefore, your dough. Suggestions for eliminating (or minimizing) any negative effects on your dough are also noted.

Factor	How it can affect your dough	How to keep it from affecting your dough
dough temperature	if the dough is too cold when it comes out of the mixer, it will take longer to ferment than a dough that comes out at our recommended range of 24–25° C / 75–78° F; a dough that comes out too hot (generally 27° C / 80° F and above) will hydrate faster and therefore proof faster, which will affect its flavor and make it harder to handle; warmer doughs are desirable in some cases, such as our Neapolitan pizza dough with poolish and our master Neapolitan pizza dough	for cold dough, adapt your schedule to compensate for the difference in fermenting time; to fix hot dough, put it on a floured sheet pan or in a large tub, and use your hands to flatten it as much as possible; cover it with plastic wrap sheet (or a clean plastic bag), and refrigerate it for at least 10–15 min or until the dough has reached the recommended temperature range
amount of dough in the mixer	too much dough will take longer to mix and increase mixer friction, and too little won't mix well or at all	know the capacity of your mixer and don't overload or underload it; for more on mixer capacity, see page 12
type of flour	some flours, such as whole wheat, contain bran, which can rip the dough; stronger flours take longer to mix; low-gluten flours mix quickly and can break down just as fast; rye flours, in addition to being low gluten, absorb more water than regular wheat flours	understand how each flour is used for different purposes, and choose the flour that's best for the dough you want to make
amount of water	high-hydration doughs take a long time to mix; low-hydration doughs are hard to mix because they're stiff and can bog down the machine	for high-hydration doughs, use the double hydration method (see page 13); for dry, stiff doughs, mix on the lowest speed and/or use a paddle attachment instead of a hook
fats	fats slow down gluten formation and interfere with the bonds that keep gluten together, by coating them and preventing them from hydrating	when possible, add high-fat ingredients after the dough has reached at least low gluten development
inclusions	as with bran, solid inclusions such as nuts and fruit can rip the dough	add solid inclusions after the dough has reached medium gluten development (see page 2:30)

HOW TO Mix in a Bowl

This is our preferred method for mixing a dough by hand. This is the most basic method for mixing dough: it involves using only a bowl and your hands. Spoons or spatulas can't get into the dough as well to distribute the ingredients evenly.

1 Combine the water and yeast in a bowl. Whisk to dissolve the yeast. If you're using a preferment, dissolve it in the water.

2 Pour the flour and salt on top of the water and yeast mixture, and begin to stir with your fingertips, then with your hands.

3 Mix until you achieve a shaggy mass.

4 Turn the dough onto a wooden or marble worktable (scrape the bowl clean with a bench scraper). Knead the dough with both hands until you reach medium gluten development (perform the windowpane test to make sure; see page 2:30). If you wish to, you can mix to full gluten development by hand and skip to step 8.

5 Clean your hands well, scraping off the excess dough with the bench scraper. Lightly oil a rectangular or square plastic tub.

6 Transfer the dough to the tub and immediately perform a four-edge fold in it.

7 Rest the dough for 30 min and perform the second four-edge fold; repeat this step until the dough reaches full gluten development. Perform the windowpane test (see page 2:30) to make sure.

8 Rest the dough for 20–30 min after the last fold before dividing.

A ripe preferment will float in the water. For more on preferments, see page 1:301.

Typically with this method, you'll have to bulk ferment for 2–2½ hours and perform a total of four to seven four-edge folds at 30-minute intervals.

HOW TO Mix with the No-Knead Method

Jim Lahey, renowned baker and cookbook author, popularized this revolutionary technique. It reinforces the idea that when ingredients are combined and left alone, they'll do what's in their nature and produce a great pizza (see the recipes on page 90). Calling this technique "no-knead" isn't entirely true; there's some manipulation involved, but the handling is much less than a typical dough requires. This dough relies on time—and the pizza maker's patience—to do the work that your hands would usually tackle.

1 Combine the ingredients in a bowl and mix by hand to a homogeneous mass. Transfer to a lightly oiled tub, and cover.

2 Bulk ferment for 12–18 h at 21° C / 70° F.

We don't recommend this method for our pan-baked pizzas since the dough doesn't get as strong as we like. We had to degas it too much in order to get the dough to fill the pan.

3 Divide and preshape the dough as instructed in the master recipe.

4 Proof for 3–4 h at 21° C / 70° F, covered. Optional: After preshaping, you can also cold-proof this dough at 4° C / 39° F for 1–2 d for even better baking results. If you cold-proof the dough, remove it from refrigeration 1½–2 h before baking so it warms up and is easier to stretch out.

5 Proceed with the shaping and baking instructions in the master recipe. If you are making New York pizza dough, proof for 4½–5½ h at 21° C / 70° F.

STRATEGIES FOR BULK FERMENTATION

Type of mix	Length of bulk fermentation	Number of four-edge folds (unless noted in the recipe)	Recommended doughs	Doughs not recommended
medium gluten development	2–2½ h	4–6	focaccia dough New York square pizza dough high-hydration al taglio pizza dough all doughs with inclusions	thin-crust pizza dough Brazilian thin-crust pizza dough deep-dish pizza dough Neapolitan pizza dough New York pizza dough artisan pizza dough Detroit-style pizza dough
full gluten development	the dough is bench rested instead for 15–20 min before dividing	0	thin-crust pizza dough Brazilian thin-crust pizza dough deep-dish pizza dough Neapolitan pizza dough New York pizza dough artisan pizza dough Detroit-style pizza dough	New York square pizza dough high-hydration al taglio pizza dough focaccia dough

HOW TO Perform a Four-Edge Fold

This is a crucial technique to master. Executing it properly will give the dough structure to hold its shape and expand evenly in the oven. Proper folding strengthens the dough and helps give the gluten network an organized pattern, and it improves fermentation by evening out the temperature of the dough.

1 Transfer the mixed dough to a lightly oiled plastic tub, perform a four-edge fold, and cover it with an airtight lid.

2 Lightly moisten your hands or coat them with a thin layer of oil to prevent the dough from sticking.

3 Pull up the right side of the dough and fold it over to the left side of the tub.

4 Pull the left side of the dough up and over to the right side of the tub.

5 Lift up the end that is closest to you, and then fold it away from you so that it meets the end of the dough that's farthest from you.

6 Lift up the end that's farthest from you, and then pull it toward you. Some bakers then flip the dough over so that the seam is underneath. If you are working with a drier dough, seal the seam to create a more uniform shape, since it lacks the moisture content needed for this to occur naturally.

7 Place the lid on the tub, and continue to bulk ferment.

HOW TO Divide and Weigh Your Dough

The most common method of dividing dough used by both home pizza makers and professionals requires only two pieces of equipment: a bench knife and a scale. That makes it economical. More importantly, it's also the most accurate, since the scale will ensure that you divide into equal pieces. Measuring dough by volume just doesn't work. Precision and efficiency become even more important as your output increases because the dividing-and-weighing process will naturally take more time overall.

We prefer to use a square or rectangular tub for storing dough because most doughs with ≥70% hydration will take the tub's shape once they've settled. For easier handling, we also suggest lightly oiling the inside of any storage container. The square or rectangular shape also makes it easier to divide the dough into equal pieces after it's turned out onto a lightly floured surface.

It's important for the dough to be relatively flat and uniformly thick—large variations will make it hard to divide evenly. You can pat the dough to make the thickness even. If the rectangle is very uneven in thickness, the best way to even it out is to fold it over onto itself and let it rest, covered, for 30 more minutes before dividing.

The part of the dough that's in contact with the work surface is the smoothest (the most uniform). Keep this smooth side facing the worktable until you're ready to preshape, at which time you will turn the dough over. Work with a clean, sharp bench knife because it will cut your dough rather than tear it. Have your scale handy.

1. If using a tub, transfer the dough to a lightly floured surface, handling it gently so that it retains the shape of its container.
2. Mentally assess how you'll divide the dough.
3. Use your bench knife to cut cleanly through the dough, all the way to the work surface. (Don't worry if the dough degasses when you cut through it; that's not uncommon and you may be flattening the pizza dough anyway.)
4. Weigh each piece of dough. Reserve one of the small pieces of dough from which you can harvest in case any of your divided portions come out too small (or use the excess dough if one of the main pieces was too heavy). Don't stack the extra pieces on top of each other; spread them out.
5. Keep track of the order in which you cut and weigh all the pieces of dough. You'll eventually want to shape each piece in the order that you cut it.
6. Cover your dough with a clean plastic bag or tarp so it doesn't form a skin.

HOW TO Divide the Dough Without a Scale

At Modernist Cuisine, we're decidedly pro-scale. We highly recommend using this handy little device when dividing your dough. Unless you've divided and made thousands and thousands of pizzas and know your dough inside and out, the eyeball method isn't going to yield great results. Without a scale, you risk cutting uneven portions, which will require different amounts of time for proofing and baking. But if you don't have a scale at home or your trusted scale stops working during dough prep, follow these instructions.

1. If using a tub, transfer the dough to a lightly floured surface, handling it gently so that it retains the shape of its container.
2. Reshape the dough into a rectangle if it's lost some of its form.
3. Make sure the dough has a uniform thickness. If not, gently fold it in half (see page 2:55).
4. Mentally divide the dough into the number of pieces you need.
5. Once you have an idea of where you're going to cut, use a sharp bench knife and cut cleanly all the way through the dough until you can feel your work surface beneath it.
6. Cover your dough with a clean plastic bag or tarp so it doesn't form a skin.

HOW TO Use the First In, First Out (FIFO) Method

We proceed from left to right for dividing and preshaping the dough pieces, with the newest ones closest and the oldest ones farthest out. With that approach, once the preshaped pieces have finished bench resting for 15–20 minutes, we shape them from oldest to newest, positioning them with the first shaped pieces closest and the recently shaped pieces farthest out. The process is all about flow and efficient movement. Stay organized; if you confuse the last piece you divided with the first, that piece may not have a chance to relax enough. For thin- and medium-crust pizza doughs, you don't need to worry about FIFO after the preshaping step.

1 If making bread-like pizzas, prepare your pans as instructed in the recipes.

2 Transfer the dough to your worktable.

3 Mentally divide the dough into the number of pieces you'll need.

4 Begin dividing the dough with your bench knife.

5 Weigh each piece of dough to ensure consistency.

6 Preshape, beginning with the first piece of dough you divided and working through the pieces in order. For bread-like pizzas, place them in the oiled pans they will be proofed and baked in. Cover well.

7 Let the dough rest for 15–20 min to give it time to relax.

8 Shape (for bread-like pizzas, extend and stretch the dough to fit into the pan completely) using the same first in, first out method.

HOW TO Preshape a Small Dough Ball

Smaller pieces of dough, such as the ones used for Neapolitan pizza (250–300 g), can be trickier to preshape. You can't really use a single hand as you would for small dinner rolls, and the typical two-handed preshaping methods (see next page) may not provide a tight, round ball. We have two suggestions.

THE RING METHOD

In this method we use our index finger and our thumb. They will form a ring to push the dough through.

1 Place the square of dough in your dominant hand.

2 Form a ring with the index finger and your thumb on the same hand.

3 With your fingers from the opposite hand, push the dough through the ring. This should result in a smooth, tight ball.

4 Make sure to pinch the seams shut well. Otherwise, the dough will tear when you shape it for baking, or it might cause a weak spot that will allow sauce and toppings to break through while baking.

5 Place the dough seam side down in its fermentation tray or tub, and cover well.

For most doughs, mist the surface lightly with water (see the specific recipes for guidance). This keeps plastic wrap from sticking.

THE CROSS-LINKED FINGERS METHOD

In this method we use our interlocked fingers from both hands to create a dough ball.

1 Tuck in the four corners of a square of dough. Interlock your fingers. Place the dough in your hands, tucked corners down.

2 Bring your hands together until you can't bring them any closer, to form a dough oval.

3 Rotate the dough 90° and bring your hands together again. This should result in a tight ball.

4 Make sure to pinch the seams shut well. Otherwise, the dough will tear when you shape it for baking, or it might cause a weak spot that will allow sauce and toppings to break through while baking.

5 Place the dough seam side down in its fermentation tray or tub, and cover well.

HOW TO Preshape a Medium or Large Dough Ball

This method is used for larger balls of dough, such as New York pizza dough, which can range in size from 350–400 g up to 1.2 kg. In bread-baking terms this shape would be known as a boule, which means "ball" in French. Once you have divided and weighed all your dough pieces, you can begin to preshape the dough balls using one of the following: the Square Method, the Tuck-In Method, or the Wonton-Shape Method.

THE SQUARE METHOD

Beginners and pros alike can use this shape, proving anew that simple is sometimes best. This method is easy and produces a very good structure for the dough to keep its roundness. It's also fast.

1 To preshape, place each cut square of dough smooth side down. Fold the top one-third of the dough toward the middle, and then fold the bottom one-third toward the middle, overlapping the ends slightly to form an envelope.

2 Rotate the dough 90° and roll the dough up lengthwise.

3 Gently round the dough with both hands, leaving the seam side down, to create a tight, round package.

4 If necessary, pinch the seam shut. This is important to prevent it from ripping when you shape it.

5 Place the dough ball seam side down in its fermenting tray, pan, or tub. Cover well.

For most doughs, you won't need to flour or oil the tray, pan, or tub used for fermenting. Check the recipe for specific instructions.

THE TUCK-IN METHOD

This is the easiest method for shaping a ball, so start with this one if you're new to shaping; all you have to do is tuck in the edges of the dough to form a ball.

1 To preshape, turn each cut square of dough over so the smooth side is up.

2 Pick up the dough with your hands so none of it is touching the worktable; tuck the edges in and under to form a rudimentary ball shape.

3 Gently round the dough with your hands, leaving the seam side down, to create a tight, round package.

4 If necessary, pinch the seam shut. This is important to prevent it from ripping when you shape it.

5 Place the dough ball seam side down in its fermenting tray, pan, or tub. Cover well.

THE WONTON-SHAPE METHOD

This method (based on how some wonton dumplings are shaped) will take a few tries to get right, but it's our favorite because the dough maintains its form so well throughout fermentation. Essentially, you're creating folds in an overlapping circular pattern. The pattern gives the dough a consistent distribution of gluten tension that can expand evenly.

1 To preshape, place each cut square smooth side down.

2 Mentally divide your dough into six equal parts. Take the edge of one part, starting with a corner of the dough. Pull it out, then fold it toward the center of the dough; repeat this step with the remaining pieces. Overlap the last one to form a tight seal.

3 Gently round the dough with your hands, leaving the seam side down, to create a tight, round package.

4 Pinch the seam shut. This is important to prevent it from ripping when you shape it.

5 Place the dough ball seam side down in its fermenting tray, pan, or tub. Cover well.

HOW TO Preshape a Bâtard

The term "bâtard" describes an oval loaf of bread, no matter what size. This shape isn't often used for pizza, but we prefer it when we are shaping oval pizzas like Roman Pizza alla Pala (see page 73). This method is easy and very fast. We recommend it not only for beginners but also for busy pizza makers who have many pizzas to preshape.

1 To preshape, place the rectangle of dough lengthwise on the worktable. Fold the top one-third of the dough toward the middle, and then fold the bottom one-third toward the middle, overlapping the ends slightly to form an envelope.

2 Roll the dough away from you, and continue to gently roll it back and forth until it just comes together.

3 Place the bâtard seam side up in its fermenting tray, pan, or tub. Cover well.

HOW TO Divide and Preshape Using a Plaster Knife

This tool is typically used for applying plaster and other materials to drywall. It has a wide, sharp blade (not as sharp as a knife, though) and a centered handle. You can purchase one at any hardware store. We suggest using one that has a stainless steel blade that is at least 20 cm / 8 in wide. The length of the blade will allow you to lift and move the dough around the table with ease. Surprisingly, almost no flour is needed for this; in fact, too much flour defeats the purpose since the idea is for the dough to cling to the table while you move it with the knife.

1 Transfer the dough to your worktable; dust the surface of the dough with a little bench flour.

2 Using the plaster knife, divide the dough if necessary, cutting it and pushing the pieces away from the main mass of dough.

3 Using the plaster knife, lift each piece onto the scale to weigh it, smooth side up. Coat the scale and your hands with flour or spray oil if the dough is difficult to handle. Place the dough pieces on the worktable after dividing.

4 To preshape, scrape the knife at the base of the dough and push it away from you (or pull it toward you—whichever motion is most comfortable); the dough will be oval-shaped at this point.

5 Rotate the dough 90° with the knife and push it (or pull it) again. It will still be oval-shaped. Do this on all four sides so that you generate tension throughout the entire piece of dough.

6 Place the dough ball seam side down in its fermenting tray, pan, or tub. Cover well.

HOW TO Prepare Your Dough for Cold-Proofing or Room-Temperature Proofing

FOR DOUGH BALLS PROOFED IN STACKABLE TUBS

1. Preshape the dough balls and place them in a stackable tub, spacing them out evenly in a grid. Give them room so they don't proof into each other too much.
2. Lightly mist the surface of the dough balls with water.
3. Stack another tub on top.
4. Refrigerate if cold-proofing. If room-temperature proofing, check the dough periodically by using the fingertip test (see page 2:76) to determine the stage of proofing.

FOR DOUGH BALLS PROOFED IN PLASTIC SHEET PANS

1. Preshape the dough balls and place them on the sheet pan; space them out evenly in a grid. Give them enough room so they don't proof into each other too much.
2. Lightly mist the surface of the dough balls with water.
3. Cover the dough balls directly with plastic wrap or a tarp.
4. Refrigerate if cold-proofing. If room-temperature proofing, check the dough periodically by lifting the plastic and using the fingertip test (see page 2:76) to determine the stage of proofing.

FOR DOUGHS PROOFED AND BAKED IN A PAN

1. Prehape the dough and place it in its generously oiled baking pan.
2. Cover the pan with a clean plastic bag or tarp. Tent the bag with air and tie the bag shut but not too tightly; it should be easy to open and close. You'll need easy access to the dough to stretch it out to fill the pan while it's proofing, and this might take a few tries to complete.
3. Once the dough has been stretched enough to fill the pan, refrigerate if cold-proofing. If room-temperature proofing, check the dough periodically by opening the bag and using the fingertip test (see page 2:76) to determine the stage of proofing.

HOW TO Proof with a Proofer (aka Proofer Cabinet or Proofing Box)

1. Set the proofer to the desired temperature and relative humidity.
2. When the proofer reaches the set temperature from step 1, place the dough inside and set the timer.
3. Check the dough after the allotted time for proofing as suggested in your recipe.

While you strive to create an optimal environment in which yeast and lactic acid bacteria will thrive—which helps ferment your dough—be aware that they're not the only microorganisms that can get comfortable in your proofer. It's a good idea to clean the box after each use; at the very least, leave the door open and let the proofer air-dry for a few hours to prevent mold from growing. We recommend 27° C / 80° F (with 65% relative humidity) across the board when using a proofer.

For many pizzerias, a proofer-retarder is not a very practical machine to have because pizzas are baked throughout the day rather than all at once (except for al taglio and New York square pizza, which is baked ahead of time). If all your doughs are warm proofed and need to be ready to bake at once, this is not a benefit by any means.

HOW TO Proof with a Rolling Rack Cover

Used in some pizzerias, bakeries, and restaurants, the rolling rack cover is similar to a home proofer but can handle a higher volume of dough. It's an economical alternative to a proofer, taking advantage of readily available equipment. The drawback is that it's difficult to maintain a consistent temperature, much less a consistent humidity, because the heat source is a solid alcohol canister. The heat output can be somewhat controlled by using either a single canister or two canisters partially covered with a metal plate. Another option is to use an enclosed metal cabinet rack, in which case no rack cover is needed. For most pizza doughs, a refrigerator for cold-proofing is a better option than a proofer.

1. Drape the cover over the rack and put a sheet pan on the bottom rung.
2. Place one or two solid alcohol canisters on the sheet pan, and light them with a torch.
3. Place a second sheet pan close to the lit fuel. Put a hotel pan directly on this second sheet pan, and fill the hotel pan with hot water.
4. Close the rack cover and allow for the environment inside the rack to get warm and humid, 15–30 min.
5. Open the rack cover, insert your dough, and close the cover promptly to minimize heat loss. We recommend using clear covers so you can see inside the rack. (Even if there's some condensation on the surface of the cover, you'll still be able to see your dough.) Make sure the water in the hotel pan doesn't completely evaporate. Try not to open and close it too much so it doesn't lose heat and humidity.

OUR PROOFING TIME AND TEMPERATURE RECOMMENDATIONS

We proofed each of our master doughs in the three conditions listed below to see how each performed. Cold- and room-temperature proofing made thin-crust and medium-crust pizzas that were crisp and flavorful. Room-temperature and warm-proofing provided the best results for pan-baked pizzas, which were crisp and light with a good chew. For thin-crust pizzas, you can roll out cold-proofed dough without tempering. For medium-crust pizzas, cold-proofed dough needs to temper for 2 hours at room temperature before using.

Cold-proofing (4° C / 39° F)	Room temperature (21° C / 70° F)	Warm-proofing (27° C / 80° F)
Thin-crust pizza dough (24 h)	Thin-crust pizza dough (2 h)	Focaccia dough (2 h)
Brazilian thin-crust pizza dough (24 h)	Brazilian thin-crust pizza dough (1½ h)	New York square pizza dough (2 h)
Deep-dish pizza dough (24 h)	Deep-dish pizza dough (2–4 h)	High-hydration al taglio pizza dough (2 h)
Neapolitan pizza dough with poolish (48 h)	Neapolitan pizza dough (20–24 h)	Detroit-style pizza dough (2½ h)
New York pizza dough (48 h)	Focaccia dough (3 h)	
Artisan pizza dough (48 h)	New York square pizza dough (3 h)	
	High-hydration al taglio pizza dough (3 h)	
	Detroit-style pizza dough (3 h)	

We tried proofing our focaccia and high-hydration al taglio pizza doughs, with yeast or levain or both, in the wine refrigerator at 13° C / 55° F because that was one of the tricks we learned in *Modernist Bread* to improve the results of doughs made with levain. Unfortunately, the results were less than stellar and we don't recommend it for these pizzas.

We recommend tempering cold-proofed dough for 2 h (or for however long it takes for the dough to come up to 13° C / 55° F) before baking it.

HOW TO Perform Dough CPR

1 Perform the fingertip test to make sure your dough is overproofed; the dent you make by gently poking the dough should be permanent.

2 Remove the dough from the proofing vessel.

3 Degas the dough by pressing down firmly on it. Use the same pressure as you would for shaping.

4 Shape the dough into a ball, and return it to its proofing container. Cover well and let the dough relax for 3–4 h at room temperature.

BEST BETS FOR PIZZA SIZES

Most pizza sizes are dictated by the standard pans that are available. We used these measurements to guide the development of our pizza sizes and dough ball weights. Of course, we've seen myriad shapes and sizes being served in pizzerias around the world, including Neapolitan pizzas that are so large they hang over the edge of the plate. If you don't find the size you want in the table below, you can scale the dough to your desired dimensions using the recipe conversion factor formula on page 1.

Dough type	Dough weight	Pizza size	Pan size
Thin-Crust Pizza Dough see page 26	275 g	40 cm / 16 in	n/a
	370 g	50 cm / 20 in	
Brazilian Thin-Crust Pizza Dough see page 30	125 g	23 cm / 9 in	n/a
	250 g	40 cm / 16 in	
Deep-Dish Pizza Dough see page 34	230 g	21 cm / 8½ in	21 cm by 5 cm deep / 8½ in by 2 in
	700 g	32 cm / 12½ in	32 cm by 5 cm deep / 12½ in by 2 in
Neapolitan Pizza Dough see page 38	250 g	30 cm / 12 in	n/a
New York Pizza Dough see page 45	400 g	35 cm / 14 in	n/a
	600 g	40 cm / 16 in	
	800 g	45 cm / 18 in	
	930 g	50 cm / 20 in	
	1.1 kg	55 cm / 22 in	
	1.2 kg	60 cm / 24 in	
Artisan Pizza Dough see page 54	360 g	35 cm / 14 in	n/a
	400 g	40 cm / 16 in	
	470 g	45 cm / 18 in	
	500 g	50 cm / 20 in	
	580 g	55 cm / 22 in	
	620 g	60 cm / 24 in	
Focaccia Dough see page 60	1 kg	half sheet pan	46 cm by 33 cm / 18 in by 13 in
New York Square Pizza Dough see page 64	700 g	half sheet pan	46 cm by 33 cm / 18 in by 13 in
High-Hydration al Taglio Pizza Dough see page 68	700 g	half Roman al taglio pan	60 cm by 20 cm / 24 in by 8 in
	1.4 kg	full Roman al taglio pan	60 cm by 40 cm / 24 in by 16 in
Detroit-Style Pizza Dough see page 75	330 g	half Detroit pan	25 cm by 20 cm / 10 in by 8 in
	500 g	full Detroit pan	35 cm by 25 cm / 14 in by 10 in

MASTER RECIPE

THIN-CRUST PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
For the Poolish			
Bread flour, 11.5%–12% protein*	55 g	⅓ cup + 1 Tbsp	100
Water	55 g	¼ cup	100
Instant dry yeast	0.06 g	**	0.1
For the Dough			
Water, 21°C / 70°F	370 g	1⅔ cups	68.52
Instant dry yeast	4.8 g	1¾ tsp	0.89
Bread flour, 11.5%–12% protein*	540 g	4 cups	100
Fine-ground cornmeal	65 g	⅔ cup	12.04
Fine salt	13 g	2¼ tsp + ⅛ tsp	2.41
	Yield: ~1.1 kg		

For salt, flours, and other notes, pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Ceresota/Heckers Unbleached All-Purpose Flour. Note that they call their flour all-purpose, but the protein content places it in the bread flour category.*

***You can approximate this small amount of yeast by measuring ⅛ tsp yeast and dividing it into six equal parts. Use one part to make the poolish.*

TOTAL TIME	YIELD/SHAPE
Active 15 min / Inactive 3½ h	three 50 cm / 20 in pizzas or four 40 cm / 16 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	595 g	100
Water	425 g	71.43
Cornmeal	65 g	10.92
Salt	13 g	2.18
Yeast	4.86 g	0.82

The 1 kg yield of the base recipe is not enough for the dough hook to catch all the ingredients and mix a uniform dough in an 8 qt bowl.

You can add up to 10% liquid or solid fat to this dough. Add along with the salt. For more on the experiment results that yielded this recommendation, see page 1:318.

GENERAL DIRECTIONS

PREP mix the flour, water, and yeast for the poolish 12–16 h before using; ferment at 21°C / 70°F, covered

MIX combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast; add the flour and cornmeal, and mix on low speed to a shaggy mass; mix on medium speed to low gluten development; add the salt, and mix on medium speed to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly floured worktable

BENCH REST 20 min; cover well

DIVIDE 50 cm / 20 in: 370 g
40 cm / 16 in: 275 g

PRESHAPE ball (see pages 20–21); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 2–3 h at 21°C / 70°F, covered; optional cold-proof for 1 d at 4°C / 39°F; for shaping instructions, see page 190; for assembly and baking instructions, see page 191

We typically use a dough hook to mix all our thin-crust pizza doughs. If the ingredient quantities aren't large enough for the dough hook to mix them well in a stand mixer or commercial planetary mixer, use a paddle attachment initially to mix the ingredients uniformly. Once you have a homogeneous mass (the dough is sticky and wet, and there are no visible clumps or unincorporated water), switch to a hook attachment.

You could try using a combination of 100% rye flour and 11% vital wheat gluten to create a 100% rye version of this dough. Be sure to mix according to the instructions in the 100% Rye Neapolitan Pizza Dough on page 42 and to use rye flour in the poolish as well.

If making this pizza in a home oven, the 40 cm / 16 in size is the maximum that will fit. We recommend either making this size or a 33 cm / 13 in pizza (200 g dough). This will be closer to a tavern-style pizza (see page 1:105).

The larger the yield, the longer the dough will take to mix. Final mix time at higher speeds may vary from machine to machine. Whatever the model and yield, the goal is to achieve a good mix and full gluten development. Consider our suggested times as guidelines only. Use the windowpane test to help determine the dough's stage of gluten development (see page 2:30).

MACHINE MIXING OPTIONS

COMMERCIAL PLANETARY MIXER

Weight: 12 qt bowl: 4–6 kg maximum; multiply this recipe by at least 4 but do not exceed 6

20 qt bowl: 6–8 kg maximum; multiply this recipe by at least 6 but do not exceed 8

Mix: combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and cornmeal, and mix on low speed to a shaggy mass, about 3 min. Mix on medium speed to low gluten development, about 3 min. Add the salt, and mix on medium speed to full gluten development, about 8 min. Perform the windowpane test to assess gluten development.

DIVING ARM MIXER

Weight: 6 qt bowl: 3 kg maximum; multiply this recipe by at least 2 but do not exceed 3

industrial-sized mixers: capacity will vary

Mix: combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and cornmeal, and mix on low speed to a shaggy mass, 2–3 min. Add the salt, and mix on medium speed to full gluten development, about 20 min. Perform the windowpane test to assess gluten development.

If you are using the diving arm mixer, the dough will be slightly softer than the doughs made with the other mixers, but it is easy to roll and shape.

STAND MIXER

Weight: 4.5 qt bowl: 1–1.25 kg maximum

8 qt bowl: 1.5–1.75 kg maximum; multiply this recipe by at least 1.5 but do not exceed 1.75

Mix: combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and cornmeal, and mix on low speed to a shaggy mass, about 2 min. Mix on medium speed to low gluten development, about 3 min. Add the salt, and mix on medium speed to full gluten development, about 5 min. Perform the windowpane test to assess gluten development.

FORK MIXER

Weight: depends on the capacity of the mixer; at least 8 kg is recommended; multiply this recipe by at least 8

Mix: combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and cornmeal, and mix on low speed to a shaggy mass, about 4 min. Mix on medium speed to low gluten development, about 5 min. Add the salt, and mix on medium speed to full gluten development, about 10 min. Perform the windowpane test to assess gluten development.

SPIRAL MIXER

Weight: depends on the capacity of the mixer; at least 8 kg is recommended; multiply this recipe by at least 8

Mix: combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and cornmeal, and mix on low speed to a shaggy mass, about 4 min. Mix on medium speed to low gluten development, about 4 min. Add the salt, and mix on medium speed to full gluten development, about 8 min. Perform the windowpane test to assess gluten development.

FOOD PROCESSOR

Weight: 12–16 cup work bowl: 1 kg

Robot Coupe, 2–3 qt work bowl: 1.2 kg; industrial-sized food processors: capacity will vary

Mix: place the flour, cornmeal, salt, and yeast in the bowl. Pour the poolish on top of the dry ingredients. Turn the machine on and pour in the water. Mix for 45 s. Perform the windowpane test to assess gluten development. If the gluten is not fully developed, mix for a few more seconds and check again.

PREP

1 Combine the flour, water, and yeast for the poolish, and mix to a homogeneous mass. Transfer the poolish to an airtight container, cover, and let it ripen at 21° C / 70° F for 12–16 h before mixing it into the dough (see page 2).

MIX

2 Follow the Machine Mixing Options above.

3 Transfer the dough to a lightly floured worktable. Cover well with a plastic bag or tarp.

BENCH REST

4 Bench rest for 20 min.

DIVIDE

5 Divide into three 370 g pieces for 50 cm / 20 in pizzas or four 275 g pieces for 40 cm / 16 in pizzas (see page 18). The 50 cm / 20 in pizzas are for deck, electric deck, and wood-fired pizza ovens; the 40 cm / 16 in pizzas are meant for home, combi, and convection ovens because the larger pizzas will not fit in them.

PRESHAPE

6 Preshape each piece into a ball (see pages 20–21).

7 Place in a tub or on a sheet pan. Spray a very light mist of water over each ball of dough.

8 Cover the tub well or wrap the sheet pan with plastic wrap.

PROOF

9 Proof the dough, covered, for 2–3 h at 21° C / 70° F. If you are rolling the dough out right away rather than cold-proofing, skip from here to the shaping instructions on page 190. Assemble and bake the pizza according to the instructions on page 191.

COLD PROOF (OPTIONAL)

10 Transfer the dough into refrigeration and cold-proof for 1 d at 4° C / 39° F.

11 Remove the dough from refrigeration 1½–2 h before shaping so it warms up and is easier to stretch out.

12 Shape according to the instructions on page 190. Assemble and bake the pizza according to the instructions on page 191.

After proofing at room temperature, you can roll the dough out and make the pizza. We recommend cold-proofing the dough for 1 d, however, because it produces a crispier thin-crust pizza. If you cold-proof the dough, remove it from refrigeration 1½–2 h before shaping so it warms up and is easier to stretch out.

INGREDIENT VARIATION

MODERNIST THIN-CRUST PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
For the Poolish			
Bread flour, 11.5%–12% protein*	55 g	⅓ cup + 1 Tbsp	100
Water	55 g	¼ cup	100
Instant dry yeast	0.06 g	**	0.1
For the Dough			
Water, 21°C / 70°F	370 g	1⅔ cups	68.52
Dough relaxer options see table below			
Instant dry yeast	4.8 g	1¾ tsp	0.89
Bread flour, 11.5%–12% protein*	540 g	4 cups	100
Polydextrose	6 g	1½ tsp	1.1
Fine-ground cornmeal	55 g	½ cup	10.19
Fine salt	13 g	2¼ tsp + ⅛ tsp	2.41
	Yield: ~1.1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Ceresota/Heckers Unbleached All-Purpose Flour. Note that they call their flour all-purpose, but the protein content ploces it in the bread flour category.*

***You can approximate this small amount of yeast by measuring ⅛ tsp yeast and dividing it into six equal parts. Use one port to make the poolish.*

Follow the Prep through Proof instructions for Thin-Crust Pizza Dough on page 26. See the table at right for instructions on adding the dough relaxer. Add the polydextrose with the flour.

If making this pizza in a home oven, the 40 cm / 16 in size is the maximum that will fit. We recommend either making this size or a 33 cm / 13 in pizza (200 g dough). This will be closer to a tavern-style pizza (see page 1:105).

TOTAL TIME	YIELD/SHAPE
Active 15 min / Inactive 3½ h	three 50 cm / 20 in pizzas or four 40 cm / 16 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	595 g	100
Water	425 g	71.43
Cornmeal	55 g	9.24
Salt	13 g	2.18
Polydextrose	6 g	1
Yeast	4.86 g	0.82

Dough Relaxer Options

These dough relaxer percentages are based on the net weight of the flour. For tips on how to weigh out these minuscule amounts, see page 6. For how to extract pineapple juice, kiwi juice, and papaya juice, see page 1:328.

INGREDIENT	%	ADD TO . . .
Pineapple juice, fresh	0.01	the water
Bromelain, powdered	0.0005	the flour
Kiwi juice, fresh	0.08	the water
Papain, powdered	0.01	the flour
Papaya juice, fresh	0.03	the water
Adolph's meat tenderizer	0.01	the flour

INGREDIENT VARIATION

DIRECT THIN-CRUST PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21°C / 70°F	425 g	1¾ cups + 1½ Tbsp	71.43
Instant dry yeast	4.8 g	1¾ tsp	0.81
Bread flour, 11.5%–12% protein*	595 g	4¼ cups + 2½ Tbsp	100
Fine-ground cornmeal	55 g	½ cup	9.24
Fine salt	13 g	2¼ tsp + ⅛ tsp	2.18
	Yield: ~1.1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Ceresota/Heckers Unbleached All-Purpose Flour. Note that they call their flour all-purpose, but the protein content places it in the bread flour category.*

For more on suggested mixing times, see the Machine Mixing Options for Thin-Crust Pizza Dough on page 27.

TOTAL TIME	YIELD/SHAPE
Active 15 min / Inactive 2 h	three 50 cm / 20 in pizzas or four 40 cm / 16 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	595 g	100
Water	425 g	71.43
Cornmeal	55 g	9.24
Salt	13 g	2.18
Yeast	4.8 g	0.81

If making this pizza in a home oven, the 40 cm / 16 in size is the maximum that will fit. We recommend either making this size or a 33 cm / 13 in pizza (200 g dough). This will be closer to a tavern-style pizza (see page 1:105).

GENERAL DIRECTIONS

MIX combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast; add the flour and cornmeal, and mix on low speed to a shaggy mass; mix on medium speed to low gluten development; add the salt, and mix on medium speed to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly floured worktable

BENCH REST 20 min; cover well

DIVIDE 50 cm / 20 in: 370 g
40 cm / 16 in: 275 g

PRESHAPE ball (see pages 20–21); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 1½ h at 21°C / 70°F, covered; optional cold-proof for 1 d at 4°C / 39°F, covered; for shaping instructions, see page 190; for assembly and baking instructions, see page 191

After proofing at room temperature, you can roll the dough out and make the pizza. We recommend cold-proofing the dough for 1 d, however, because it produces a crispier thin-crust pizza. If you cold-proof the dough, remove it from refrigeration 1½–2 h before shaping so it warms up and is easier to stretch out.

MASTER RECIPE

BRAZILIAN THIN-CRUST PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21°C / 70°F	310 g	1⅓ cups	50.41
Instant dry yeast	3 g	1⅛ tsp	0.49
Cake flour	370 g	3 cups	60.16
Bread flour, 11. 5%–12%protein*	245 g	1¾ cups	39.84
Extra-virgin olive oil	60 g	¼ cup + 1 tsp	9. 76
Fine salt	12.3 g	2¼ tsp	2
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Central Milling Organic Artisan Bakers Craft Bread Flour.*

TOTAL TIME	YIELD/SHAPE
Active 10–15 min / Inactive 2 h	four 40 cm / 16 in pizzas or eight 23 cm / 9 in pizzas

NET CONTENTS

Ingredients	Weight	%
Cake flour	370 g	60.16
Bread flour	245 g	39.84
Water	310 g	50.41
Fat	60 g	9.76
Salt	12.3 g	2
Yeast	3 g	0.49

The 1 kg yield of the base recipe is not enough for the dough hook to catch all the ingredients and mix a uniform dough in an 8 qt bowl.

When you are adding the oil to the mixer, try to pour it toward the center of the dough rather than to the outside. This helps keep it from sloshing around the bowl and makes it easier for the mixer to fully incorporate the oil into the dough.

After proofing at room temperature, you can roll the dough out and make the pizza. We recommend cold-proofing the dough for 1 d, however, because it produces a crispier thin-crust pizza. If you cold-proof the dough, remove it from refrigeration 1½–2 h before shaping so it warms up and is easier to stretch out.

GENERAL DIRECTIONS

MIX combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast; add the cake flour and bread flour, and mix on low speed to a shaggy mass; mix on medium speed to low gluten development; add the oil and salt, and mix on low speed until fully incorporated; mix on medium speed to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly floured worktable

BENCH REST 20 min; cover well

DIVIDE 40 cm / 16 in: 250 g
23 cm / 9 in: 125 g

PRESHAPE ball (see page 20); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 1½ h at 21°C / 70°F, covered; optional cold-proof for 1 d at 4°C / 39°F, covered; for shaping instructions, see page 190; for assembly and baking instructions, see page 195

MACHINE MIXING OPTIONS

STAND MIXER

Weight: 4.5 qt bowl: 1–1.25 kg maximum

8 qt bowl: 1.5–1.75 kg maximum; multiply this recipe by at least 1.5 but do not exceed 1.75

Mix: combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast. Add the cake flour and bread flour, and mix on low speed to a shaggy mass, about 1 min. Mix on medium speed to low gluten development, about 3 min. Add the oil and salt, and mix on low speed until it is fully incorporated, about 1 min. Mix on medium speed to full gluten development, about 7 min. Perform the windowpane test to assess gluten development.

SPIRAL MIXER

Weight: depends on the capacity of the mixer; at least 8 kg is recommended; multiply this recipe by at least 8

Mix: combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast. Add the cake flour and bread flour, and mix on low speed to a shaggy mass, about 2 min. Mix on medium speed to low gluten development, about 5 min. Add the oil and salt, and mix on low speed until it is fully incorporated, about 1 min. Mix on medium speed to full gluten development, about 3 min. Perform the windowpane test to assess gluten development.

COMMERCIAL PLANETARY MIXER

Weight: 12 qt bowl: 4–6 kg maximum; multiply this recipe by at least 4 but do not exceed 6

20 qt bowl: 6–8 kg maximum; multiply this recipe by at least 6 but do not exceed 8

Mix: combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast. Add the cake flour and bread flour, and mix on low speed to a shaggy mass, about 2 min. Mix on medium speed to low gluten development, about 5 min. Add the oil and salt, and mix on low speed until it is fully incorporated, about 1 min. Mix on medium speed to full gluten development, about 6 min. Perform the windowpane test to assess gluten development.

FOOD PROCESSOR

Weight: 12–16 cup work bowl: 1 kg

Robot Coupe, 2–3 qt work bowl: 1.2 kg; industrial-sized food processors: capacity will vary

Mix: place the cake flour, bread flour, salt, and yeast in the bowl. Turn the machine on and pour in the water and oil. Mix for 45 s. Perform the windowpane test to assess gluten development. If the gluten is not fully developed, mix for a few more seconds and check again.

DIVING ARM MIXER

Weight: 6 qt bowl: 3 kg maximum; multiply this recipe by at least 2 but do not exceed 3

industrial-sized mixers: capacity will vary

Mix: combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast. Add the cake flour and bread flour, and mix on low speed to a shaggy mass, 2–3 min. Add the oil and salt, and mix on medium speed to full gluten development, about 15 min. Perform the windowpane test to assess gluten development.

If you are using the diving arm mixer, the dough will be slightly softer than the doughs made with the other mixers, but it is easy to roll and shape.

FORK MIXER

Weight: depends on the capacity of the mixer; at least 8 kg is recommended; multiply this recipe by at least 8

Mix: combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast. Add the cake flour and bread flour, and mix on low speed to a shaggy mass, about 3 min. Mix on medium speed to low gluten development, about 5 min. Add the oil and salt, and mix on low speed until it is fully incorporated, about 1 min. Mix on medium speed to full gluten development, about 20 min. Perform the windowpane test to assess gluten development.

We typically use a dough hook to mix all our thin-crust pizza doughs. If the ingredient quantities aren't large enough for the dough hook to mix them well in a stand mixer or commercial planetary mixer, use a paddle attachment initially to mix the ingredients uniformly. Once you have a homogeneous mass (the dough is sticky and wet, and there are no visible clumps or unincorporated water), switch to a hook attachment.

The larger the yield, the longer the dough will take to mix. Final mix time at higher speeds may vary from machine to machine. Whatever the model and yield, the goal is to achieve a good mix and full gluten development. Consider our suggested times as guidelines only. Use the windowpane test to help determine the dough's stage of gluten development (see page 2:30).

MIX

1 Follow the Machine Mixing Options above.

2 Transfer the dough to a lightly floured worktable. Cover well with a plastic bag or tarp.

BENCH REST

3 Bench rest for 20 min.

DIVIDE

4 Divide into four 250 g pieces for 40 cm / 16 in pizzas or eight 125 g pieces for 23 cm / 9 in pizzas (see page 18).

PRESHAPE

5 Preshape each piece into a ball (see page 20).

6 Place in a tub or on a sheet pan. Spray a very light mist of water over each ball of dough.

7 Cover the tub well or wrap the sheet pan with plastic wrap.

PROOF

8 Proof the dough, covered, for 1½ h at 21° C / 70° F. If you are rolling the dough out right away rather than cold-proofing, skip from here to the shaping instructions on page 190. Assemble and bake the pizza according to the instructions on page 195.

COLD-PROOF (OPTIONAL)

9 Transfer the dough into refrigeration and cold-proof for 1 d at 4° C / 39° F.

10 Remove the dough from refrigeration 1½–2 h before shaping so it warms up and is easier to stretch out.

11 Shape according to the instructions on page 190. Assemble and bake the pizza according to the instructions on page 195.

INGREDIENT VARIATION

MODERNIST BRAZILIAN THIN-CRUST PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21° C / 70° F	310 g	1⅓ cups	50.41
Instant dry yeast	3 g	1⅛ tsp	0.49
Cake flour	370 g	3 cups + 1 Tbsp	60.16
Bread flour, 11.5%–12% protein*	245 g	1¾ cups	39.84
Dough relaxer options see table below			
Polydextrose	6 g	1½ tsp	0.98
Extra-virgin olive oil	60 g	¼ cup + 1 tsp	9.76
Fine salt	12.3 g	2¼ tsp	2
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Central Milling Organic Artisan Bakers Craft Bread Flour.*

Follow the Mix through Proof instructions for Brazilian Thin-Crust Pizza Dough on page 30. See the table at right for instructions on adding the dough relaxer. Add the polydextrose with the flour.

TOTAL TIME	YIELD/SHAPE
Active 10–15 min / Inactive 2 h	four 40 cm / 16 in pizzas or eight 23 cm / 9 in pizzas

NET CONTENTS

Ingredients	Weight	%
Cake flour	370 g	60.16
Bread flour	245 g	39.84
Water	310 g	50.41
Fat	60 g	9.76
Salt	12.3 g	2
Polydextrose	6 g	0.98
Yeast	3 g	0.49

Dough Relaxer Options

These dough relaxer percentages are based on the net weight of the flour. For tips on how to weigh out these minuscule amounts, see page 6. For how to extract pineapple juice and kiwi juice, see page 1:328. Bromelain and meat tenderizer performed best in our tests.

INGREDIENT	%	ADD TO . . .
Bromelain, powdered	0.0005	the flour
Adolph's meat tenderizer	0.01	the flour
Pineapple juice, fresh	0.01	the water
Kiwi juice, fresh	0.08	the water
Papain, powdered	0.01	the flour

INGREDIENT VARIATION

30% FAT BRAZILIAN THIN-CRUST PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21°C / 70°F	277 g	1¼ cups	50.36
Instant dry yeast	2.7 g	1 tsp	0.49
High-gluten bread flour, 14% protein*	550 g	4 cups + 1 Tbsp	100
Powdered lecithin	16.5 g	2 Tbsp + ½ tsp	3
Ghee, softened	165 g	¾ cup	30
Fine salt	16.5 g	1 Tbsp	3
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using King Arthur Sir Lancelot High Gluten Flour.*

If the lecithin is clumping, sift it before adding to the mixer's bowl.

This recipe can be made with 30% butter and up to 50% ghee. When baking, the higher the fat, the shorter the baking time. The 50% fat dough bakes for 4 min.

Follow the Mix through Proof instructions for Brazilian Thin-Crust Pizza Dough on page 30. Replace the cake flour and bread flour with high-gluten flour. Add the lecithin with the flour and use the ghee in place of the olive oil. Mix in half of the ghee once the dough has reached a shaggy mass. Once incorporated, add the other half, and mix on medium speed to full gluten development. Do not cold-proof the dough because the ghee will harden and make the dough difficult to roll out.

TOTAL TIME	YIELD/SHAPE
Active 10-15 min / Inactive 3 h	four 40 cm / 16 in pizzas or eight 23 cm / 9 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	550 g	100
Water	277 g	50.36
Fat	165 g	30
Powdered lecithin	16.5 g	3
Salt	16.5 g	3
Yeast	2.7 g	0.49

INGREDIENT VARIATION

GRILLED BRAZILIAN THIN-CRUST PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21°C / 70°F	310 g	1⅓ cups	50.41
Instant dry yeast	3 g	1⅛ tsp	0.49
High-gluten bread flour, 14% protein*	615 g	4½ cups	100
Extra-virgin olive oil	60 g	¼ cup + 1 tsp	9.76
Fine salt	18.5 g	3¼ tsp	3
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using King Arthur Sir Lancelot High Gluten Flour.*

Follow the Mix through Proof instructions for Brazilian Thin-Crust Pizza Dough on page 30. Replace the cake flour and bread flour with high-gluten flour. Mix in half of the oil once the dough has reached a shaggy mass. Once incorporated, add the other half, and mix on medium speed to medium gluten development. Divide the dough into 150 g pieces. Shape according to the instructions on page 190. Assemble and bake the pizza according to the instructions on page 195.

TOTAL TIME	YIELD/SHAPE
Active 10-15 min / Inactive 2 h	six 30-35 cm by 10-15 cm / 12-14 in by 4-6 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	615 g	100
Water	310 g	50.41
Fat	60 g	9.76
Salt	18.5 g	3
Yeast	3 g	0.49

For more on grilling pizza, see page 186.

MASTER RECIPE

DEEP-DISH PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21°C / 70°F	225 g	1 cup	59.21
Instant dry yeast	3.1 g	1⅛ tsp	0.82
Bread flour, 11.5%–12% protein*	380 g	2¾ cups	100
Fine-ground cornmeal	40 g	⅓ cup	10.53
Lard, softened	18 g	1 Tbsp + ¾ tsp	4.74
Butter, softened	18 g	1 Tbsp + ¾ tsp	4.74
Fine salt	8 g	1¼ tsp + ⅛ tsp	2.11
	Yield: ~700 g		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Ceresota/Heckers Unbleached All-Purpose Flour. Note that they call their flour all-purpose, but the protein content places it in the bread flour category.*

The 700 g yield of the base recipe is not enough for the dough hook to catch all the ingredients and mix a uniform dough in an 8 qt bowl.

TOTAL TIME	YIELD/SHAPE
Active 15–20 min / Inactive 2 h	one 32 cm by 5 cm deep / 12½ in by 2 in deep pizza or three 21 cm by 5 cm deep / 8½ in by 2 in deep pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	380 g	100
Water	228 g	60
Cornmeal	40 g	10.53
Fat	33 g	8.68
Salt	8 g	2.11
Yeast	3.1 g	0.82

If you don't want to use lard, you can double the amount of butter in the dough.

GENERAL DIRECTIONS

MIX combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast; add the flour and cornmeal, and mix on low speed to a shaggy mass; add the lard and butter, and mix on medium speed to low gluten development; add the salt, and mix on medium speed to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly floured worktable

BENCH REST 20 min; cover well

DIVIDE 32 cm by 5 cm deep / 12½ in by 2 in deep: do not divide
21 cm by 5 cm deep / 8½ in by 2 in deep: 230 g

PRESHAPE ball (see pages 20–21); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 1½ h at 21°C / 70°F, covered; optional cold-proof for 1 d at 4°C / 39°F, covered; for shaping instructions, see page 223; for assembly and baking instructions, see page 224

The larger the yield, the longer the dough will take to mix. Final mix time at higher speeds may vary from machine to machine. Whatever the model and yield, the goal is to achieve a good mix and full gluten development. Consider our suggested times as guidelines only. Use the windowpane test to help determine the dough's stage of gluten development (see page 2:30).

MACHINE MIXING OPTIONS

COMMERCIAL PLANETARY MIXER

Weight: 12 qt bowl: 4–6 kg maximum; multiply this recipe by at least 4 but do not exceed 6

20 qt bowl: 6–8 kg maximum; multiply this recipe by at least 6 but do not exceed 8

Mix: combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and cornmeal, and mix on low speed to a shaggy mass, about 3 min. Add the lard and butter, and mix on medium speed to low gluten development, 5–7 min. Add the salt, and mix on medium speed until it is fully incorporated, about 1 min. Mix on medium speed to full gluten development, 7–8 min. Perform the windowpane test to assess gluten development.

SPIRAL MIXER

Weight: depends on the capacity of the mixer; at least 8 kg is recommended; multiply this recipe by at least 8

Mix: combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and cornmeal, and mix on low speed to a shaggy mass, about 4 min. Add the lard and butter, and mix on medium speed to low gluten development, about 5 min. Add the salt, and mix on medium speed until it is fully incorporated, about 1 min. Mix on medium speed to full gluten development, about 7 min. Perform the windowpane test to assess gluten development.

STAND MIXER

Weight: 4.5 qt bowl: 1–1.25 kg maximum

8 qt bowl: 1.5–1.75 kg maximum; multiply this recipe by at least 1.5 but do not exceed 1.75

Mix: combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and cornmeal, and mix on low speed to a shaggy mass, about 1 min. Add the lard and butter, and mix on medium speed to low gluten development, about 3 min. Add the salt, and mix on medium speed until it is fully incorporated, about 1 min. Mix on medium speed to full gluten development, 3–4 min. Perform the windowpane test to assess gluten development.

FORK MIXER

Weight: depends on the capacity of the mixer; at least 8 kg is recommended; multiply this recipe by at least 8

Mix: combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and cornmeal, and mix on low speed to a shaggy mass, about 5 min. Add the lard and butter, and mix on medium speed to low gluten development, about 12 min. Add the salt, and mix on medium speed to full gluten development, about 24 min. Perform the windowpane test to assess gluten development.

DIVING ARM MIXER

Weight: 6 qt bowl: 3 kg maximum; multiply this recipe by at least 2 but do not exceed 3

industrial-sized mixers: capacity will vary

Mix: combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and cornmeal, and mix on low speed to a shaggy mass, 2–3 min. Add the lard, butter, and salt, and mix on medium speed to full gluten development, about 21 min. Perform the windowpane test to assess gluten development.

If you are using the diving arm mixer, the dough will be slightly softer than the doughs made with the other mixers, but it is easy to roll and shape.

FOOD PROCESSOR

Weight: 12–16 cup work bowl: 1 kg

Robot Coupe, 2–3 qt work bowl: 1.2 kg; industrial-sized food processors: capacity will vary

Mix: place the flour, cornmeal, lard, butter, salt, and yeast in the bowl. Turn the machine on and pour in the water. Mix for 45 s. Perform the windowpane test to assess gluten development. If the gluten is not fully developed, mix for a few more seconds, and check again.

We typically use a dough hook to mix all our thin-crust pizza doughs. If the ingredient quantities aren't large enough for the dough hook to mix them well in a stand mixer or commercial planetary mixer, use a paddle attachment initially to mix the ingredients uniformly. Once you have a homogeneous mass (the dough is sticky and wet, and there are no visible clumps or unincorporated water), switch to a hook attachment.

MIX

1 Follow the Machine Mixing Options above.

2 Transfer the dough to a lightly floured worktable. Cover well with a plastic bag or tarp.

BENCH REST

3 Bench rest for 20 min.

DIVIDE

4 Do not divide for a 32 cm / 12½ in pizza. Divide into three 230 g pieces for 21 cm / 8½ in pizzas (see page 18).

PRESHAPE

5 Preshape each piece into a ball (see pages 20–21).

6 Place in a tub or on a sheet pan. Spray a very light mist of water over the dough.

7 Cover the tub well or wrap the sheet pan with plastic wrap.

PROOF

8 Proof the dough, covered, for 1½ h at 21° C / 70° F. If you are rolling the dough out right away rather than cold-proofing, skip from here to the shaping instructions on page 223. Assemble and bake the pizza according to the instructions on page 224.

If you are baking only one of the 21 cm / 8½ in pizzas, individually wrap the remaining dough with plastic wrap after preshaping the dough and freeze for up to 2 mo. The dough freezes better if you flatten the ball slightly into a disc.

COLD-PROOF (OPTIONAL)

9 Transfer the dough into refrigeration and cold-proof for 1 d at 4° C / 39° F.

10 Remove the dough from refrigeration 1½–2 h before shaping so it warms up and is easier to stretch out.

11 Shape according to the instructions on page 223. Assemble and bake the pizza according to the instructions on page 224.

After proofing at room temperature, you can roll the dough out and make the pizza. We recommend cold-proofing the dough for 1 d, however, because it produces a crispier deep-dish pizza.

INGREDIENT VARIATION

MODERNIST DEEP-DISH PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21°C / 70°F	225 g	1 cup	59.21
Instant dry yeast	3.1 g	1⅛ tsp	0.82
Bread flour, 11.5%–12% protein*	380 g	2¾ cups	100
Fine-ground cornmeal	40 g	⅓ cup	10.53
Freeze-dried cheddar cheese powder	40 g	⅓ cup	10.53
Freeze-dried butter powder	40 g	½ cup	10.53
Polydextrose	3.8 g	1 tsp	1
Lard, softened	18 g	1 Tbsp + ¾ tsp	4.74
Butter, softened	18 g	1 Tbsp + ¾ tsp	4.74
Fine salt	8 g	1¼ tsp + ⅛ tsp	2.11
	Yield: ~700 g		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Ceresota/Heckers Unbleached All-Purpose Flour. Note that they call their flour all-purpose, but the protein content places it in the bread flour category.*

Follow the Mix through Proof instructions for Deep-Dish Pizza Dough on page 34. Add the freeze-dried cheese powder, freeze-dried butter powder, and polydextrose with the flour.

TOTAL TIME	YIELD/SHAPE
Active 15–20 min / Inactive 2 h	one 32 cm by 5 cm deep / 12½ in by 2 in deep pizza or three 21 cm by 5 cm deep / 8½ in by 2 in deep pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	380 g	100
Water	228 g	60
Cornmeal	40 g	10.53
Fat	32 g	8.42
Salt	8 g	2.11
Polydextrose	3.8 g	1
Yeast	3.1 g	0.82

The freeze-dried butter and cheese powders add flavor to the dough but also aid in browning. For where to purchase these ingredients, see Resources, page 3:377.

If you don't want to use lard, you can double the amount of butter in the dough.

INGREDIENT VARIATION

DEEP-DISH PIZZA DOUGH WITH POOLISH

INGREDIENTS	WEIGHT	VOLUME	%
For the Poolish			
Bread flour, 11.5%–12% protein*	60 g	½ cup	100
Water	60 g	¼ cup	100
Instant dry yeast	0.06 g	**	0.1
For the Dough			
Water, 21°C / 70°F	165 g	¾ cup	51.56
Instant dry yeast	3.1 g	1⅛ tsp	0.97
Bread flour, 11.5%–12% protein*	320 g	2⅓ cups	100
Fine-ground cornmeal	40 g	⅓ cup	12.5
Lard, softened	18 g	1 Tbsp + ¾ tsp	5.63
Butter, softened	18 g	1 Tbsp + ¾ tsp	5.63
Fine salt	8 g	1½ tsp + ⅛ tsp	2.5
	Yield: ~700 g		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Ceresota/Heckers Unbleached All-Purpose Flour. Note that they call their flour all-purpose, but the protein content places it in the bread flour category.*

***You can approximate this small amount of yeast by measuring ⅛ tsp yeast and dividing it into six equal parts. Use one part to make the poolish.*

Mix the flour, water, and yeast for the poolish 12–16 h before using; ferment at 21°C / 70°F, covered. Follow the Mix through Proof instructions for Deep-Dish Pizza Dough on page 34. Add the poolish to the water along with the yeast.

TOTAL TIME	YIELD/SHAPE
Active 15–20 min / Inactive 2 h	one 32 cm by 5 cm deep / 12½ in by 2 in deep pizza or three 21 cm by 5 cm deep / 8½ in by 2 in deep pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	380 g	100
Water	228 g	60
Cornmeal	40 g	10.53
Fat	33 g	8.68
Salt	8 g	2.11
Yeast	3.16 g	0.83

If you don't want to use lard, you can double the amount of butter in the dough.

Using a poolish reduces mixing time and, in most doughs, makes it easier to roll it out. Some feel that it produces a better flavor in the crust, but that can get lost once you top it with sauce and cheese.

INGREDIENT VARIATION

CHEMICALLY LEAVENED DEEP-DISH PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21°C / 70°F	225 g	1 cup	59.21
Bread flour, 11.5%–12% protein*	380 g	2¾ cups	100
Fine-ground cornmeal	40 g	⅓ cup	10.53
Baking soda	1.6 g	¼ tsp	0.42
Lard, softened	18 g	1 Tbsp + ¾ tsp	4.74
Butter, softened	18 g	1 Tbsp + ¾ tsp	4.74
Fine salt	8 g	1½ tsp + ⅛ tsp	2.11
	Yield: ~700 g		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Ceresota/Heckers Unbleached All-Purpose Flour. Note that they call their flour all-purpose, but the protein content places it in the bread flour category.*

Pour the water in the mixer's bowl. Add the flour, cornmeal, and baking soda, and mix on low speed to a shaggy mass. Add the lard and butter, and mix on medium speed to low gluten development. Add the salt, and mix on medium speed to full gluten development. Perform the window-pane test to assess gluten development (see page 2:30). Transfer to a lightly floured worktable. Follow the Bench Rest through Proof instructions for Deep-Dish Pizza Dough on page 34.

TOTAL TIME	YIELD/SHAPE
Active 15–20 min / Inactive 2 h	one 32 cm by 5 cm deep / 12½ in by 2 in deep pizza or three 21 cm by 5 cm deep / 8½ in by 2 in deep pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	380 g	100
Water	228 g	60
Cornmeal	40 g	10.53
Fat	33 g	8.68
Salt	8 g	2.11
Baking soda	1.6 g	0.42

This recipe provides a finished crust that is closer to pâte brisée. Chemically leavened doughs typically have to be baked right away, but you can still bench rest this dough because the gluten in the dough has developed.

If you don't want to use lard, you can double the amount of butter in the dough.

SUBMASTER RECIPE

ENRICHED DEEP-DISH PIZZA DOUGH

ADAPTED FROM PIZZERIA UNO

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21°C / 70°F	342 g	1½ cups	58.76
Instant dry yeast	7.5 g	2¾ tsp	1.29
Sugar	6 g	1½ tsp	1.03
All-purpose flour, 10%–11.5% protein	582 g	4⅓ cups	100
Fine salt	3.9 g	¾ tsp	0.67
Vegetable oil	222 g	1 cup	38 .14
	Yield: ~1.1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

For more on suggested mixing times, see the Machine Mixing Options for Deep-Dish Pizza Dough on page 35.

TOTAL TIME	YIELD/SHAPE
Active 10–15 min / Inactive 1¼ h	one 32 cm by 5 cm deep / 12½ in by 2 in deep pizza or three 21 cm by 5 cm deep / 8½ in by 2 in deep pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	582 g	100
Water	342 g	58.76
Fat	222 g	38.14
Yeast	7.5 g	1.29
Sugar	6 g	1.03
Salt	3.9 g	0.67

GENERAL DIRECTIONS

MIX combine the water, yeast, and sugar in the mixer's bowl, and whisk to dissolve the yeast; add the flour, and mix on low speed to a shaggy mass; add the salt, and mix on low speed until fully incorporated; add the oil in a slow stream with the mixer running on low speed, and mix until it is fully incorporated; mix on medium speed to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly floured worktable

BENCH REST 20 min; cover well

DIVIDE 32 cm / 12½ in: do not divide
21 cm / 8½ in: 230 g

PRESHAPE ball (see pages 20–21); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 45 min at 21°C / 70°F, covered; for shaping instructions, see page 223; for assembly and baking instructions, see page 224

MASTER RECIPE

NEAPOLITAN PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21°C / 70°F	380 g	1⅔ cups	62.3
Instant dry yeast	0.24 g	⅛ tsp	0.04
Bread flour, 11.5%–12.5% protein, or 00 flour*	610 g	4½ cups	100
Adolph's meat tenderizer (optional)	0.06 g	**	0.01
Fine salt	12.15 g	2⅛ tsp	1.99
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Le 5 Stagioni Pizza Napoletana 00 Flour, Caputo Pizzeria 00 Flour, or Polselli Classica 00 Flour.*

***You can approximate this small amount of dough relaxer by measuring ⅛ tsp meat tenderizer and dividing it into six equal parts. Use one part to make the dough.*

The 1 kg yield of the base recipe is not enough for the dough hook to catch all the ingredients and mix a uniform dough in an 8 qt stand mixer bowl.

The meat tenderizer acts as a dough relaxer. It is optional, but we highly recommend it because it makes the dough easier to shape. Additionally, if you overproof the dough, you can reball it, proof it, and bake it. Without the dough relaxer, it would be hard to handle.

TOTAL TIME	YIELD/SHAPE
Active 15–20 min / Inactive 27 h	four 30 cm / 12 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	610 g	100
Water	380 g	62.3
Salt	12.15 g	1.99
Yeast	0.24 g	0.04

We typically use a dough hook to mix all our medium-crust pizza doughs. If the ingredient quantities aren't large enough for the dough hook to mix them well in a stand mixer or commercial planetary mixer, use a paddle attachment initially to mix the ingredients uniformly. Once you have a homogeneous mass (the dough is sticky and wet, and there are no visible clumps or unincorporated water), switch to a hook attachment.

GENERAL DIRECTIONS

MIX combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast; add the flour and meat tenderizer, and mix on low speed to a shaggy mass; add the salt, and mix on medium speed to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a tub lightly misted with water

BULK FERMENT 20–24 h at 21°C / 70°F; cover well

DIVIDE 250 g

PRESHAPE ball (see page 20); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 3 h at 21°C / 70°F, covered; for shaping instructions, see page 201; for assembly and baking instructions, see page 203

MACHINE MIXING OPTIONS

FORK MIXER

Weight: depends on the capacity of the mixer; at least 8 kg is recommended; multiply this recipe by at least 8

Mix: combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and meat tenderizer, and mix on low speed to a shaggy mass, 1–2 min. Add the salt, and mix on medium speed to full gluten development, 13–15 min. Perform the windowpane test to assess gluten development.

DIVING ARM MIXER

Weight: 6 qt bowl: 3 kg maximum; multiply this recipe by at least 2 but do not exceed 3

industrial-sized mixers: capacity will vary

Mix: combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and meat tenderizer, and mix on low speed to a shaggy mass, 2–3 min. Add the salt, and mix on medium speed to full gluten development, about 15 min. Perform the windowpane test to assess gluten development.

SPIRAL MIXER

Weight: depends on the capacity of the mixer; at least 8 kg is recommended; multiply this recipe by at least 8

Mix: combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and meat tenderizer, and mix on low speed to a shaggy mass, 1–2 min. Add the salt, and mix on low speed until fully incorporated, 1–2 min. Mix on medium speed to full gluten development, 4–5 min. Perform the windowpane test to assess gluten development.

STAND MIXER

Weight: 4.5 qt bowl: 1–1.25 kg maximum

8 qt bowl: 1.5–1.75 kg maximum; multiply this recipe by at least 1.5 but do not exceed 1.75

Mix: combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and meat tenderizer, and mix on low speed to shaggy mass, 1–2 min. Add the salt, and mix on medium speed to full gluten development, 8–10 min. Perform the windowpane test to assess gluten development.

COMMERCIAL PLANETARY MIXER

Weight: 12 qt bowl: 4–6 kg maximum; multiply this recipe by at least 4 but do not exceed 6

20 qt bowl: 6–8 kg maximum; multiply this recipe by at least 6 but do not exceed 8

Mix: combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and meat tenderizer, and mix on low speed to a shaggy mass, 1–2 min. Add the salt, and mix on low speed until fully incorporated, 1–2 min. Mix on medium speed to full gluten development, 6–8 min. Perform the windowpane test to assess gluten development.

FOOD PROCESSOR

Weight: 12–16 cup work bowl: 1 kg

Robot Coupe, 2–3 qt work bowl: 1.2 kg; industrial-sized food processors: capacity will vary

Mix: place the flour, salt, yeast, and meat tenderizer in the bowl. Turn the machine on and pour in the water. Mix for 45 s. Perform the windowpane test to assess gluten development. If the gluten is not fully developed, mix for a few more seconds and check again.

MIX

1 Follow the Machine Mixing Options above.

2 Transfer the dough to a tub lightly misted with water. Cover well with plastic wrap.

The larger the yield, the longer the dough will take to mix. Final mix time at higher speeds may vary from machine to machine. Whatever the model and yield, the goal is to achieve a good mix and full gluten development. Consider our suggested times as guidelines only. Use the windowpane test to help determine the dough's stage of gluten development (see page 2:30).

Full gluten development should coincide with a final dough temperature of 27° C / 80° F. For more on desired dough temperature, see page 2:32.

BULK FERMENT

3 Bulk ferment, covered, for 20–24 h at 21° C / 70° F.

DIVIDE

4 Divide into four 250 g pieces (see page 18).

PRESHAPE

5 Preshape each piece into a ball (see page 20).

6 Place in a tub or on a sheet pan. Spray a very light mist of water over each ball of dough.

7 Cover the tub well or wrap the sheet pan with plastic wrap.

PROOF

8 Proof the dough, covered, for 3 h at 21° C / 70° F.

9 Shape according to the instructions on page 201. Assemble and bake the pizza according to the instructions on page 203.

INGREDIENT VARIATION

MODERNIST HIGH-HYDRATION NEAPOLITAN PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
For the Pregelatinized Flour			
Water, 21° C / 70° F	120 g	½ cup	400
00 flour*	30 g	¼ cup	100
For the Dough			
Water, 21° C / 70° F	380 g	1⅔ cups	65.5
Instant dry yeast	0.24 g	⅛ tsp	0.04
00 flour*	580 g	4⅓ cups	100
Adolph's meat tenderizer (optional)	0.15 g	**	0.03
Fine salt	13 g	2¼ tsp	2.24
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Le 5 Stagioni Pizza Napoletana 00 Flour, Caputo Pizzeria 00 Flour, or Polselli Classica 00 Flour.*

***You can approximate this small amount of dough relaxer by measuring ⅛ tsp meat tenderizer and dividing it into six equal parts. Use two parts to make the dough.*

TOTAL TIME	YIELD/SHAPE
Active 20–25 min / Inactive 27½ h	four 30 cm / 12 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	610 g	100
Water	500 g	81.97
Salt	13 g	2.13
Yeast	0.24 g	0.04

You are trying to achieve a desired dough temperature of 27–28° C / 80–82° F.

We tried increasing the hydration of our master Neapolitan pizza dough but the result was akin to modeling clay (see page 1:289). When we pregelatinized a portion of the flour, however, we were able to achieve a dough that was easy to mix and shape despite its high hydration.

For more on suggested mixing times, see the Machine Mixing Options for Neapolitan Pizza Dough on page 39.

GENERAL DIRECTIONS

PREP whisk together the water and flour for the pregelatinized flour in a small sauce pot; cook over medium heat while whisking constantly until the mixture reaches 65° C / 175° F; cool over an ice bath to room temperature.

MIX combine the water, yeast, and pregelatinized flour in the mixer's bowl, and whisk to dissolve the yeast; add the flour and meat tenderizer, and mix on low speed to a shaggy mass; add the salt, and mix on medium speed to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a tub lightly misted with water

BULK FERMENT 20–24 h at 21° C / 70° F; cover well

DIVIDE 250 g

PRESHAPE ball (see page 20); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 3 h at 21° C / 70° F, covered; for shaping instructions, see page 201; for assembly and baking instructions, see page 203

INGREDIENT VARIATION

NEAPOLITAN PIZZA DOUGH WITH POOLISH

INGREDIENTS	WEIGHT	VOLUME	%
For the Poolish			
Bread flour, 11.5%–12% protein, or 00 flour*	60 g	½ cup	100
Water	60 g	¼ cup	100
Instant dry yeast	0.06 g	**	0.1
For the Dough			
Water, 21° C / 70° F	330 g	1½ cups	61.68
Instant dry yeast	2.3 g	¾ tsp + ⅛ tsp	0.43
Bread flour, 11.5%–12% protein, or 00 flour*	535 g	4 cups	100
Fine salt	13.4 g	2¼ tsp + ⅛ tsp	2.5
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Le 5 Stagioni Pizza Napoletana 00 Flour, Caputo Pizzeria 00 Flour, or Polselli Classica 00 Flour.*

***You can approximate this small amount of yeast by measuring ⅛ tsp yeast and dividing it into six equal parts. Use one part to make the poolish.*

TOTAL TIME	YIELD/SHAPE
Active 15–20 min / Inactive 48½ h	four 30 cm / 12 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	595 g	100
Water	390 g	65.55
Salt	13.4 g	2.25
Yeast	2.36 g	0.4

For more on suggested mixing times, see the Machine Mixing Options for Neapolitan Pizza Dough on page 39.

GENERAL DIRECTIONS

PREP mix the flour, water, and yeast for the poolish 12–16 h before using; ferment at 21° C / 70° F, covered

MIX combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast; add the flour, and mix on low speed to low gluten development; add the salt, and mix on medium speed to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly floured worktable

BENCH REST 20 min; cover well

DIVIDE 250 g

PRESHAPE ball (see page 20); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 1–2 d at 4° C / 39° F, covered; for shaping instructions, see page 201; for assembly and baking instructions, see page 203

INGREDIENT VARIATION

100% RYE NEAPOLITAN PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
For the Poolish			
Light rye flour*	60 g	½ cup	100
Water	60 g	¼ cup	100
Instant dry yeast	0.06 g	**	0.1
For the Dough			
Water, 21°C / 70°F	330 g	1½ cups	54.73
Instant dry yeast	2.3 g	¾ tsp + ⅛ tsp	0.38
Light rye flour*	535 g	5¼ cups	88.72
Vital wheat gluten	68 g	½ cup	11.28
Fine salt	13.4 g	2¼ tsp + ⅛ tsp	2.22
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Bob's Red Mill Light Rye Flour or Bay State Milling Pure White Rye Flour.*

***You can approximate this small amount of yeast by measuring ⅛ tsp yeast and dividing it into six equal parts. Use one part to make the poolish.*

TOTAL TIME	YIELD/SHAPE
Active 15–20 min / Inactive 2½ h	four 30 cm / 12 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	595 g	89.74
Vital wheat gluten	68 g	10.36
Water	390 g	58.82
Salt	13.4 g	2.02
Yeast	2.36 g	0.37

This dough does not do well with a long cold fermentation because the rye flour will cause it to overproof and be difficult to handle. You also won't be able to reball and reuse this dough after the proofing time is up.

To offset the fact that rye flour contains significantly less gluten-forming proteins, we added vital wheat gluten. It's a dense crust, but it works because we roll it out very thin, and it's full of rye flavor.

GENERAL DIRECTIONS

PREP mix the flour, water, and yeast for the poolish 12–16 h before using; ferment at 21°C / 70°F, covered

MIX combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast; add the flour and vital wheat gluten, and mix on low speed, using a paddle attachment, to a shaggy mass (see page 2:30); add the salt, and mix on medium speed until the dough forms a ball; transfer to a lightly floured worktable

BENCH REST 20 min; cover well

DIVIDE 250 g

PRESHAPE ball (see page 20); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 1½–2 h at 21°C / 70°F, covered; for shaping instructions, see page 201; for assembly and baking instructions, see page 203

INGREDIENT VARIATION

AVPN NEAPOLITAN PIZZA DOUGH

ADAPTED FROM THE ASSOCIAZIONE VERACE PIZZA NAPOLETANA

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21° C / 70° F	400 g	1¾ cups	64.52
Fresh yeast	0.7 g	⅛ tsp	0.11
Fine salt	17 g	1 Tbsp	2.74
00 flour, 12%–13% protein*	620 g	4½ cups	100
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using 00 flour but the AVPN recently added Tipo 0, 1, and 2 to the list of acceptable flours (see page 1:278). The flour should also have a W between 280 and 310. For more on W numbers, see page 1:278.*

TOTAL TIME	YIELD/SHAPE
Active 15–20 min / Inactive 26 h	four 30 cm / 12 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	620 g	100
Water	400 g	64.52
Salt	17 g	2.74
Yeast	0.7 g	0.11

GENERAL DIRECTIONS

MIX (BY HAND) combine 50 g (3 Tbsp + 1½ tsp) of the water with the yeast in a glass or jar, and whisk to dissolve the yeast; combine the salt with the remaining water in a madia (wooden mixing box), and whisk to combine; add 60 g (½ cup) of the flour, and stir into the salt mixture, 1–2 min (it won't mix in completely); add the yeast mixture and then the remaining flour, and mix gently to a homogeneous mass; transfer to a wooden or marble surface, and mix to full gluten development, 5–7 min (see page 2:30); perform the windowpane test to assess gluten development (see page 2:30); transfer it back to the madia or a tub lightly misted with water

MIX (BY MACHINE) combine 50 g (3 Tbsp + 1½ tsp) of the water with the yeast in a glass or jar, and whisk to dissolve the yeast; combine the salt with the remaining water in the mixer's bowl, and whisk to combine; add 60 g (½ cup) of the flour to the salt mixture, and mix on low speed, 1–2 min (it won't mix in completely); mix in the yeast mixture on low speed; gradually add the remaining flour in 4–5 additions, and mix on low speed to full gluten development, about 15 min; perform the windowpane test to assess gluten development (see page 2:30); transfer to a tub lightly misted with water

BULK FERMENT 12–18 h at 20–20.5° C / 68–69° F; cover well

DIVIDE 250 g

PRESHAPE ball (see page 20); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 6–8 h at 20–20.5° C / 68–69° F, covered; for shaping instructions, see page 201; for assembly and baking instructions, see page 203

In Naples, for a pizzeria to be certified as making true Neapolitan pizza, it must follow the rules of the Associazione Verace Pizza Napoletana (AVPN; see page 3:43). This recipe is consistent with the AVPN requirements regarding ingredients and method, which includes a long bulk fermentation and proofing at room temperature.

This dough is typically mixed in a fork mixer. Most fork mixers can mix only large amounts of dough (the smallest we know of mixes 12 kg batches at a time); keep this in mind when determining the quantity of dough you want to make versus the size and type of mixer that you have.

Alternatively, you can divide and preshape the balls of dough 1 h into bulk fermentation, and leave them to ferment in a tub overnight. We found that this method did not produce as good a pizza as the double fermentation method (bulk fermenting overnight first, then fermenting after balling), but it does streamline production.

INGREDIENT VARIATION

EMERGENCY NEAPOLITAN PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	
Bread flour, 11.5%–12.5% protein, or 00 flour*	585 g	4⅓ cups	100
Water, 38° C / 100° F	400 g	1¾ cups	68.38
Fine salt	20 g	1 Tbsp + ½ tsp	3.42
Instant dry yeast	5.85 g	2⅛ tsp	1
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Le 5 Stagioni Pizza Napoletana 00 Flour, Caputo Pizzeria 00 Flour, or Polselli Classica 00 Flour.*

TOTAL TIME	YIELD/SHAPE
Active 10–15 min / Inactive 2½ h	four 30 cm / 12 in pizzas

NET CONTENTS

Ingredients	Weight	
Flour	585 g	100
Water	400 g	68.38
Salt	20 g	3.42
Yeast	5.85 g	1

GENERAL DIRECTIONS

MIX combine the flour, water, salt, and yeast in the mixer's bowl; mix on medium-high speed to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly floured worktable

BENCH REST 20 min; cover well

DIVIDE 250 g

PRESHAPE ball (see page 20); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 2 h at 21° C / 70° F, covered; for shaping instructions, see page 201; for assembly and baking instructions, see page 203

The higher water temperature will help the dough proof faster, making it ready to shape sooner.

For more on suggested mixing times, see the Machine Mixing Options for Neapolitan Pizza Dough on page 39.

MASTER RECIPE

NEW YORK PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
For the Poolish			
High-gluten bread flour, 13.5%–15% protein*	60 g	½ cup	100
Water	60 g	¼ cup	100
Instant dry yeast	0.06 g	**	0.1
For the Dough			
Water, 21°C / 70°F	350 g	1½ cups	66.03
Instant dry yeast	2.8 g	1 tsp	0.53
High-gluten bread flour, 13.5%–15% protein*	530 g	3⅔ cups	100
Diastatic malt powder (optional)	15 g	1 Tbsp + ¾ tsp	2.83
Fine salt	14.5 g	2½ tsp	2.74
Extra-virgin olive oil	20 g	1 Tbsp + 1¼ tsp	3.77
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Tony Gemignani California Artisan Type 00 Flour Blend.*

***You can approximate this small amount of yeast by measuring ⅛ tsp yeast and dividing it into six equal parts. Use one part to make the poolish.*

TOTAL TIME	YIELD/SHAPE
Active 15–20 min / Inactive 48½ h	one 50 cm / 20 in pizza

NET CONTENTS

Ingredients	Weight	%
Flour	590 g	100
Water	410 g	69.49
Fat	20 g	3.39
Salt	14.5 g	2.46
Diastatic malt powder	15 g	2.54
Yeast	2.86 g	0.48

The 1 kg yield of the base recipe is not enough for the dough hook to catch all the ingredients and mix a uniform dough in an 8 qt stand mixer bowl.

GENERAL DIRECTIONS

PREP mix the flour, water, and yeast for the poolish 12–16 h before using; ferment at 21°C / 70°F, covered

MIX combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast; add the flour and malt powder, and mix on low speed to a shaggy mass; mix on medium speed to low gluten development; add the salt, and mix on medium speed until it is fully incorporated; add the oil with the machine running on medium speed, and mix to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly floured worktable

BENCH REST 20 min; cover well

PRESHAPE ball (see page 21); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 1–2 d at 4°C / 39°F, covered; for shaping instructions, see page 212; for assembly and baking instructions, see page 213

Yield/Size Table

Multiply each ingredient in the New York Pizza Dough master recipe by the number below to obtain the amount of dough for different pizza sizes. For ingredients in small amounts (such as salt, yeast, or diastatic malt powder), precision is key. You should round to the nearest hundredth of a gram.

PIZZA DIAMETER	DOUGH WEIGHT	MULTIPLIER
35 cm / 14 in	400 g	0.4
40 cm / 16 in	600 g	0.6
45 cm / 18 in	800 g	0.8
55 cm / 22 in	1.1 kg	1.1
60 cm / 24 in	1.2 kg	1.2

When you are adding the oil to the mixer, try to pour it toward the center of the dough rather than to the outside. This helps keep it from sloshing around the bowl and makes it easier for the mixer to fully incorporate the oil into the dough.

If making this pizza in a home oven, the 40 cm / 16 in size is the maximum that will fit. We recommend either making this size or the 35 cm / 14 in pizza (400 g dough).

MACHINE MIXING OPTIONS

SPIRAL MIXER

Weight: depends on the capacity of the mixer; at least 8 kg is recommended; multiply this recipe by at least 8

Mix: combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and malt powder, and mix on low speed to a shaggy mass, about 2 min. Mix on medium speed to low gluten development, about 5 min. Add the salt, and mix on medium speed until it is fully incorporated, about 1 min. Add the oil while the machine is running on medium speed, and mix to full gluten development, about 6 min. Perform the windowpane test to assess gluten development.

STAND MIXER

Weight: 4.5 qt bowl: 1–1.25 kg maximum

8 qt bowl: 1.5–1.75 kg maximum; multiply this recipe by at least 1.5 but do not exceed 1.75

Mix: combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and malt powder, and mix on low speed to a shaggy mass, about 1 min. Mix on medium speed to low gluten development, about 5 min. Add the salt, and mix on medium speed until it is fully incorporated, about 1 min. Add the oil while the machine is running on medium speed, and mix to full gluten development, about 8 min. Perform the windowpane test to assess gluten development.

COMMERCIAL PLANETARY MIXER

Weight: 12 qt bowl: 4–6 kg maximum; multiply this recipe by at least 4 but do not exceed 6

20 qt bowl: 6–8 kg maximum; multiply this recipe by at least 6 but do not exceed 8

Mix: combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and malt powder, and mix on low speed to a shaggy mass, about 2 min. Mix on medium speed to low gluten development, about 5 min. Add the salt, and mix on medium speed until it is fully incorporated, about 1 min. Add the oil while the machine is running on medium speed, and mix to full gluten development, about 8 min. Perform the windowpane test to assess gluten development.

FORK MIXER

Weight: depends on the capacity of the mixer; at least 8 kg is recommended; multiply this recipe by at least 8

Mix: combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and malt powder, and mix on low speed to a shaggy mass, about 4 min. Mix on medium speed to low gluten development, about 6 min. Add the salt, and mix on medium speed until it is fully incorporated, about 2 min. Add the oil while the machine is running on medium speed, and mix to full gluten development, about 15 min. Perform the windowpane test to assess gluten development.

DIVING ARM MIXER

Weight: 6 qt bowl: 3 kg maximum; multiply this recipe by at least 2 but do not exceed 3

industrial-sized mixers: capacity will vary

Mix: combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and malt powder, and mix on low speed to a shaggy mass, 2–3 min. Add the salt and oil, and mix on medium speed to full gluten development, about 12 min. Perform the windowpane test to assess gluten development.

FOOD PROCESSOR

Weight: 12–16 cup work bowl: 1 kg

Robot Coupe, 2–3 qt work bowl: 1.2 kg; industrial-sized food processors: capacity will vary

Mix: place the flour, malt powder, salt, and yeast in the bowl. Pour the poolish on top of the dry ingredients. Turn the machine on and pour in the water. Mix for 45 s. Pour in the oil, and mix for a few seconds, until it is completely incorporated. Perform the windowpane test to assess gluten development. If the gluten is not fully developed, mix for a few more seconds and check again.

We typically use a dough hook to mix all our medium-crust pizza doughs. If the ingredient quantities aren't large enough for the dough hook to mix them well in a stand mixer or commercial planetary mixer, use a paddle attachment initially to mix the ingredients uniformly. Once you have a homogeneous mass (the dough is sticky and wet, and there are no visible clumps or unincorporated water), switch to a hook attachment.

The larger the yield, the longer the dough will take to mix. Final mixing time at higher speeds may vary from machine to machine. Whatever the model and yield, the goal is to achieve a good mix and full gluten development. Consider our suggested times as guidelines only. Use the windowpane test to help determine the dough's stage of gluten development (see page 2:30).

If you want to make a 400 g or 600 g pizza that will fit in a home oven, we recommend mixing 1.2 kg of dough and dividing it into 2 or 3 pieces because these smaller yields are hard to mix in a stand mixer. To make a single 400 g or 600 g dough ball, we suggest that you hand mix the dough (see page 16).

PREP

1 Combine the flour, water, and yeast for the poolish, and mix to a homogeneous mass. Transfer the poolish to an airtight container, cover, and let it ripen at 21°C / 70°F for 12–16 h before using (see page 2).

MIX

2 Follow the Machine Mixing Options on the previous page.

3 Transfer the dough to a lightly floured worktable. Cover well with a plastic bag or tarp.

BENCH REST

4 Bench rest for 20 min.

PRESHAPE

5 Preshape the dough into a ball (see page 21).

6 Place in a tub or on a sheet pan. Spray a very light mist of water over the dough.

Although we recommend proofing the dough for 1–2 d, you can reball the dough after 2 d and return it to refrigeration for up to another 3 d (5 d total).

If you're using a tub to proof the dough, make sure it is large enough to accommodate the expansion of the dough ball.

7 Cover the tub well or wrap the sheet pan with plastic wrap.

COLD-PROOF

8 Cold-proof the dough, covered, for 1–2 d at 4°C / 39°F.

9 Remove the dough from refrigeration 1½–2 h before shaping so it warms up and is easier to stretch out.

10 Shape according to the instructions on page 212. Assemble and bake the pizza according to the instructions on page 213.

Cold-proofing will help the dough relax without proofing it too far, making the dough easier to work with. In our tests, letting the dough proof in refrigeration for at least 24 h produced a pizza dough that was easier to stretch and had better volume and a crispier crust.

INGREDIENT VARIATION

MODERNIST NEW YORK PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
For the Poolish			
High-gluten bread flour, 13.5%–15% protein*	60 g	½ cup	100
Water	60 g	¼ cup	100
Instant dry yeast	0.06 g	**	0.1
For the Dough			
Water, 21° C / 70° F	360 g	1½ cups	67.92
Instant dry yeast	2.8 g	1 tsp	0.53
High-gluten bread flour, 13.5%–15% protein*	530 g	3⅔ cups	100
Dough relaxer options see table below			
High-methoxyl pectin	11.8 g	1 Tbsp + 1 tsp	2.23
Diastatic malt powder	15 g	1 Tbsp + ¾ tsp	2.83
Fine salt	14.5 g	2½ tsp	2.74
Extra-virgin olive oil	20 g	1 Tbsp + 1¼ tsp	3.77
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Tony Gemignani California Artisan Type 00 Flour Blend.*

***You can approximate this small amount of yeast by measuring ⅛ tsp yeast and dividing it into six equal parts. Use one part to make the poolish.*

Follow the Prep through Proof instructions for New York Pizza Dough on page 45. See the table at right for instructions for adding the dough relaxer. Add the pectin with the flour.

If you want to make a 400 g or 600 g pizza that will fit in a home oven, we recommend mixing 1.2 kg of dough and dividing it into 2 or 3 pieces because these smaller yields are hard to mix in a stand mixer. To make a single 400 g or 600 g dough ball, we suggest that you hand mix the dough (see page 16).

TOTAL TIME	YIELD/SHAPE
Active 15–20 min / Inactive 48½ h	one 50 cm / 20 in pizza

NET CONTENTS

Ingredients	Weight	%
Flour	590 g	100
Water	420 g	71.19
Fat	20 g	3.39
Diastatic malt powder	15 g	2.54
Salt	14.5 g	2.46
Pectin	11.8 g	2
Yeast	2.86 g	0.48

We added pectin to this recipe to increase the volume of the crust.

Dough Relaxer Options

These dough relaxer percentages are based on the net weight of the flour. For tips on how to weigh out these minuscule amounts, see page 6. For how to extract pineapple juice, kiwi juice, and papaya juice, see page 1:328. Papain performed the best in our tests.

INGREDIENT	%	ADD TO . . .
Papain, powdered	0.01	the flour
Papaya juice, fresh	0.03	the water
Pineapple juice, fresh	0.01	the water
Kiwi juice, fresh	0.08	the water
Adolph's meat tenderizer	0.01	the flour

INGREDIENT VARIATION

DIRECT NEW YORK PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21° C / 70° F	410 g	1¾ cups	69.49
Instant dry yeast	2.8 g	1 tsp	0.47
High-gluten bread flour, 13.5%–15% protein*	590 g	4 cups	100
Diastatic malt powder	15 g	1 Tbsp + ¾ tsp	2.54
Fine salt	14.5 g	2½ tsp	2.46
Extra-virgin olive oil	20 g	1 Tbsp + 1¼ tsp	3.39
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Tony Gemignani California Artisan Type 00 Flour Blend.*

After preshaping, you can also cold-proof this dough at 4° C / 39° F for 1–2 d for even better baking and texture results. If you cold-proof the dough, remove it from refrigeration 1½–2 h before shaping so it warms up and is easier to stretch out.

TOTAL TIME	YIELD/SHAPE
Active 15-20 min / Inactive 6 h	one 50 cm / 20 in pizza

NET CONTENTS

Ingredients	Weight	%
Flour	590 g	100
Water	410 g	69.49
Fat	20 g	3.39
Diastatic malt powder	15 g	2.54
Salt	14.5 g	2.46
Yeast	2.8 g	0.47

For more on suggested mixing times, see the Machine Mixing Options for New York Pizza Dough on page 46.

GENERAL DIRECTIONS

MIX combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast; add the flour and malt powder, and mix on low speed to a shaggy mass; mix on medium speed to low gluten development; add the salt, and mix on medium speed until it is fully incorporated; add the oil with the machine running on medium speed, and mix until the dough reaches full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly floured worktable

BENCH REST 20 min; cover well

PRESHAPE ball (see page 21); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 4½–5½ h at 21° C / 70° F, covered; for shaping instructions, see page 212; for assembly and baking instructions, see page 213

If you want to make a 400 g or 600 g pizza that will fit in a home oven, we recommend mixing 1.2 kg of dough and dividing it into 2 or 3 pieces because these smaller yields are hard to mix in a stand mixer. To make a single 400 g or 600 g dough ball, we suggest that you hand mix the dough (see page 16).

INGREDIENT VARIATION

EMERGENCY NEW YORK PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	
Bread flour, 11.5%–12% protein*	585 g	4 ⅓ cups	100
Water, 38° C / 100° F	405 g	1¾ cups	69.23
Extra-virgin olive oil	20 g	1 Tbsp + 1¼ tsp	3.42
Fine salt	14 g	2½ tsp	2.39
Instant dry yeast	5.85 g	2⅛ tsp	1
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Central Milling Organic Artisan Bakers Craft Flour.*

TOTAL TIME	YIELD/SHAPE
Active 10–15 min / Inactive 2½ h	one 50 cm / 20 in pizza

NET CONTENTS

Ingredients	Weight	
Flour	585 g	100
Water	405 g	69.23
Fat	20 g	3.42
Salt	14 g	2.39
Yeast	5.85 g	1

GENERAL DIRECTIONS

MIX combine the flour, water, oil, salt, and yeast in the mixer's bowl; mix on medium-high speed to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly floured worktable

BENCH REST 20 min; cover well

PRESHAPE ball (see page 21); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 2 h at 21° C / 70° F, covered; for shaping instructions, see page 212; for assembly and baking instructions, see page 213

The higher water temperature will help the dough proof faster so that it will be ready to shape sooner.

If you want to make a 400 g or 600 g pizza that will fit in a home oven, we recommend mixing 1.2 kg of dough and dividing it into 2 or 3 pieces because these smaller yields are hard to mix in a stand mixer. To make a single 400 g or 600 g dough ball, we suggest that you hand mix the dough (see page 16).

For more on suggested mixing times, see the Machine Mixing Options for New York Pizza Dough on page 46.

SUBMASTER RECIPE

APIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
For the Poolish			
Bread flour, 11.5%–12% protein*	55 g	⅓ cup + 1 Tbsp	100
Water	55 g	¼ cup	100
Instant dry yeast	0.06 g	**	0.11
For the Dough			
Water, 21°C / 70°F	330 g	1⅓ cup + 2 Tbsp	60
Instant dry yeast	2 g	¾ tsp	0.36
Bread flour, 11.5%–12% protein	550 g	4 cups + 1 Tbsp	100
Fine salt	11 g	2 tsp	2
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommended using Central Milling Organic Artisan Bakers Craft Bread Flour.*

***You can approximate this small amount of yeast by measuring ⅛ tsp yeast and dividing it into six equal parts. Use one part to make the poolish.*

TOTAL TIME	YIELD/SHAPE
Active 10–15 min / Inactive 4 h	two 40 cm / 16 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	605 g	100
Water	385 g	63.63
Salt	11 g	1.82
Yeast	2.06 g	0.33

For more on suggested mixing times, see the Machine Mixing Options for New York Pizza Dough on page 46.

GENERAL DIRECTIONS

PREP mix the flour, water, and yeast for the poolish 12–16 h before using; ferment at 21°C / 70°F, covered

MIX combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast; add the flour, and mix on low speed to a shaggy mass; mix on medium speed to low gluten development; add the salt, and mix on medium speed to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly floured worktable

BENCH REST 20 min; cover well

DIVIDE 500 g

PRESHAPE ball (see page 21); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 3–3½ h at 21°C / 70°F, covered, or 2–2½ h at 27°C / 80°F and 65% RH; for shaping instructions, see page 212; for assembly and baking instructions, see page 215

SUBMASTER RECIPE

APIZZA DOUGH VARIATION

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21°C / 70°F	310 g	1⅓ cups	50.41
Instant dry yeast	3 g	1⅛ tsp	0.49
Bread flour, 11.5%–12% protein*	615 g	4½ cups	100
Fine salt	6 g	1 tsp	0.98
	Yield: ~900 g		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommended using Central Milling Organic Artisan Bakers Craft Bread Flour.*

Follow the Prep through Proof instructions for Apizza Dough above. Omit the poolish, and divide the dough into two 450 g pieces.

The pizza that results from this dough is similar to the ones that we sampled during our trip to New Haven, CT (see page 1:228).

TOTAL TIME	YIELD/SHAPE
Active 10–15 min / Inactive 4 h	two 40 cm / 16 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	615 g	100
Water	310 g	50.41
Salt	6 g	0.98
Yeast	3 g	0.49

SUBMASTER RECIPE

QUAD CITIES PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
For the Poolish			
Flour, 11.5%–14% protein*	60 g	½ cup	100
Water	60 g	¼ cup	100
Instant dry yeast	0.06 g	**	0.1
For the Dough			
Water, 21°C / 70°F	260 g	1 cup + 2 Tbsp	49.06
Instant dry yeast	2.8 g	1 tsp	0.53
Flour, 11.5%–14% protein*	530 g	4 cups	100
Malted barley syrup	60 g	3 Tbsp	11.32
Fine salt	14.5 g	2½ tsp	2.74
Extra-virgin olive oil	20 g	1 Tbsp + 1¼ tsp	3.77
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using General Mills All Trumps Bakers High Gluten Enriched Flour, Tony Gemignani California Artisan Type 00 Flour Blend, Bouncer Premium High Gluten Flour, Pillsbury Balancer Hi Gluten Flour, or Grain Craft Power High Gluten Flour.*

***You can approximate this small amount of yeast by measuring ⅛ tsp yeast and dividing it into six equal parts. Use one part to make the poolish.*

TOTAL TIME	YIELD/SHAPE
Active 15 min / Inactive 48½ h	two 40 cm / 16 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	590 g	100
Water	332.6 g	56.37
Sugar	42.8 g	7.25
Fat	20 g	3.39
Salt	14.5 g	2.46
Yeast	2.86 g	0.48

This recipe is our interpretation of Quad Cities dough. The variation on the next page more closely replicates what pizza makers in Quad Cities shared with us.

GENERAL DIRECTIONS

PREP mix the flour, water, and yeast for the poolish 12–16 h before using; ferment at 21°C / 70°F, covered

MIX combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast; add the flour and malt syrup, and mix on low speed to a shaggy mass; mix on medium speed to low gluten development; add the salt, and mix on medium speed until it is fully incorporated; add the oil while the machine is running on medium speed, and mix to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly floured worktable

BENCH REST 20 min; cover well

DIVIDE 500 g

PRESHAPE ball (see page 21); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 1–2 d at 4°C / 39°F, covered; for shaping instructions, see page 212; for assembly and baking instructions, see page 221

SUBMASTER RECIPE

QUAD CITIES PIZZA DOUGH VARIATION

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21°C / 70°F	375 g	1⅔ cups	61.47
Malted barley syrup	30 g	1 Tbsp + 1¼ tsp	4.9
Instant dry yeast	2.2 g	¾ tsp	0.36
Bread flour, 11.5%–12% protein*	610 g	4½ cups	100
Fine salt	12.2 g	2⅛ tsp	2
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommended using Central Milling Organic Artisan Bakers Craft Bread Flour.*

TOTAL TIME	YIELD/SHAPE
Active 10 min / Inactive 4 h	two 40 cm / 16 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	610 g	100
Water	381 g	62.45
Sugar	21 g	3.44
Salt	12.2	2
Yeast	2.2	0.36

The optional cold-proofing provides good extensibility and makes the dough easy to stretch. If you cold-proof the dough, remove it from refrigeration 1½–2 h before shaping so it warms up and is easier to stretch out.

This recipe makes a dough that is closer to the pizzas that we tried during our visit to Quad Cities, a region of five cities in Iowa and Illinois (see page 1:248).

GENERAL DIRECTIONS

MIX combine the water, malt syrup, and yeast in the mixer's bowl, and whisk to dissolve the yeast; add the flour, and mix on low speed to a shaggy mass; autolyse for 30 min; add the salt, and mix on low speed until incorporated; mix on medium speed to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly oiled tub

BENCH REST 1 h at 21°C / 70°F; cover well

DIVIDE 500 g

PRESHAPE ball (see page 21); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 3 h at 21°C / 70°F, covered, or 2 h 40 min at 27°C / 80°F and 65% RH; optional cold-proof for 2 d at 4°C / 39°F; for shaping instructions, see page 212; for assembly and baking instructions, see page 221

For more on suggested mixing times, see the Machine Mixing Options for New York Pizza Dough on page 46.

MASTER RECIPE

ARTISAN PIZZA DOUGH

TOTAL TIME	YIELD/SHAPE
Active 15–20 min / Inactive 48½ h	three 35 cm / 14 in pizzas

INGREDIENTS	WEIGHT	VOLUME	%
For the Poolish			
High-gluten bread flour, 13%–14% protein*	75 g	½ cup	100
Water	75 g	⅓ cup	100
Instant dry yeast	0.08 g	**	0.11
For the Dough			
Water, 21°C / 70°F	375 g	1⅔ cups	68.18
Instant dry yeast	2.6 g	1 tsp	0.47
High-gluten bread flour, 13%–14% protein*	550 g	3¾ cups	100
Diastatic malt powder	13 g	1 Tbsp + ¼ tsp	2.36
Fine salt	12.5 g	2¼ tsp	2.27
Extra-virgin olive oil	20 g	1 Tbsp + 1¼ tsp	3.64
	Yield: ~1.1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes an substitutions, see pages vii–viii.

**We recommend using Giusto's High Performer High Protein Unbleached Flour.*

***You can approximate this small amount of yeast by measuring ⅛ tsp yeast and dividing it into four equal parts. Use one part to make the poolish.*

NET CONTENTS

Ingredients	Weight	%
Flour	625 g	100
Water	450 g	72
Fat	20 g	3.2
Diastatic malt powder	13 g	2.08
Salt	12.5 g	2
Yeast	2.68 g	0.43

The 1 kg yield of the base recipe is not enough for the dough hook to catch all the ingredients and mix a uniform dough in an 8 qt bowl.

This is an easy-to-work-with dough and an excellent choice for home cooks.

GENERAL DIRECTIONS

PREP mix the flour, water, and yeast for the poolish 12–16 h before using; ferment at 21°C / 70°F, covered

MIX combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast; add the flour and malt powder, and mix on low speed to a shaggy mass; mix on medium speed to low gluten development; add the salt, and mix on medium speed until it is fully incorporated; add the oil while the machine is running on medium speed, and mix until the dough reaches full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly floured worktable

BENCH REST 20 min; cover well

DIVIDE 360 g

PRESHAPE ball (see page 21); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 1–2 d at 4°C / 39°F, covered; for shaping instructions, see page 212; for assembly and baking instructions, see page 217

Yield/Size Table

Multiply each ingredient in the Artisan Pizza Dough master recipe by the number below to obtain the amount of dough to yield three pizzas in different sizes. For ingredients in small amounts (such as salt, yeast, or diastatic malt powder), precision is key. You should round to the nearest hundredth of a gram.

PIZZA DIAMETER	DOUGH WEIGHT	MULTIPLIER
40 cm / 16 in	400 g	1.1
45 cm / 18 in	470 g	1.3
50 cm / 20 in	500 g	1.4
55 cm / 22 in	580 g	1.6
60 cm / 24 in	620 g	1.7

When you are adding the oil to the mixer, try to pour the oil toward the center of the dough rather than to the outside of the dough. This helps keep it from sloshing around the bowl and makes it easier for the mixer to fully incorporate it into the dough.

The larger the yield, the longer the dough will take to mix. Final mix time at higher speeds may vary from machine to machine. Whatever the model and yield, the goal is to achieve a good mix and full gluten development. Consider our suggested times as guidelines only. Use the windowpane test to help determine the dough's stage of gluten development (see page 2:30).

We typically use a dough hook to mix all our medium-crust pizza doughs. If the ingredient quantities aren't large enough for the dough hook to mix them well in a stand mixer or commercial planetary mixer, use a paddle attachment initially to mix the ingredients uniformly. Once you have a homogeneous mass (the dough is sticky and wet, and there are no visible clumps or unincorporated water), switch to a hook attachment.

MACHINE MIXING OPTIONS

SPIRAL MIXER

Weight: depends on the capacity of the mixer; at least 8 kg is recommended; multiply this recipe by at least 8

Mix: combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and malt powder, and mix on low speed to a shaggy mass, about 3 min. Mix on medium speed to low gluten development, about 4 min. Add the salt, and mix on medium speed until it is fully incorporated, about 2 min. Add the oil while the machine is running on medium speed, and mix to full gluten development, about 7 min. Perform the windowpane test to assess gluten development.

STAND MIXER

Weight: 4.5 qt bowl: 1–1.25 kg maximum

8 qt bowl: 1.5–1.75 kg maximum; multiply this recipe by at least 1.5 but do not exceed 1.75

Mix: combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and malt powder, and mix on low speed to a shaggy mass, about 1 min. Mix on medium speed to low gluten development, about 5 min. Add the salt, and mix on medium speed until it is fully incorporated, about 1 min. Add the oil while the machine is running on medium speed, and mix to full gluten development, about 11 min. Perform the windowpane test to assess gluten development.

COMMERCIAL PLANETARY MIXER

Weight: 12 qt bowl: 4–6 kg maximum; multiply this recipe by at least 4 but do not exceed 6

20 qt bowl: 6–8 kg maximum; multiply this recipe by at least 6 but do not exceed 8

Mix: combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and malt powder, and mix on low speed to a shaggy mass, about 2 min. Mix on medium speed to low gluten development, about 10 min. Add the salt, and mix on medium speed until it is fully incorporated, about 2 min. Add the oil while the machine is running on medium speed, and mix to full gluten development, about 15 min. Perform the windowpane test to assess gluten development.

FORK MIXER

Weight: depends on the capacity of the mixer; at least 8 kg is recommended; multiply this recipe by at least 8

Mix: combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and malt powder, and mix on low speed to a shaggy mass, about 3 min. Mix on medium speed to low gluten development, about 10 min. Add the salt, and mix on medium speed until it is fully incorporated, about 5 min. Add the oil while the machine is running on medium speed, and mix to full gluten development, about 20 min. Perform the windowpane test to assess gluten development.

DIVING ARM MIXER

Weight: 6 qt bowl: 3 kg maximum; multiply this recipe by at least 2 but do not exceed 3

industrial-sized mixers: capacity will vary

Mix: combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour and malt powder, and mix on low speed to a shaggy mass, 2–3 min. Add the salt and oil, and mix on medium speed to full gluten development, about 15 min. Perform the windowpane test to assess gluten development.

PREP

1 Combine the flour, water, and yeast for the poolish, and mix to a homogeneous mass. Transfer the poolish to an airtight container, cover, and let it ripen at 21°C / 70°F for 12 h before using (see page 2).

MIX

2 Follow the Machine Mixing Options above.

3 Transfer the dough to a lightly floured worktable. Cover well with a plastic bag or tarp.

BENCH REST

4 Bench rest for 20 min.

DIVIDE

5 Divide into three 360 g pieces (see page 18).

PRESHAPE

6 Preshape the dough into a ball (see page 21).

7 Place in a tub or on a sheet pan. Spray a very light mist of water over the dough.

8 Cover the tub well or wrap the sheet pan with plastic wrap.

COLD-PROOF

9 Cold-proof the dough, covered, for 1–2 d at 4°C / 39°F.

10 Remove the dough from refrigeration 1½–2 h before shaping so the dough warms up and is easier to stretch out.

11 Shape according to the instructions on page 212. Assemble and bake the pizza according to the instructions on page 217.

Cold-proofing will help the dough relax without proofing it too far, and it will make it easier to work with. In our tests, letting the dough proof in refrigeration for at least 24 h produced a better pizza dough that was easier to stretch and had better volume and a crispier crust.

Although we recommend proofing the dough for 1–2 d, you can reball the dough after 2 d and return it to refrigeration for up to another 3 d (5 d total).

INGREDIENT VARIATION

MODERNIST ARTISAN PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
For the Poolish			
High-gluten bread flour, 13%–14% protein*	75 g	½ cup	100
Water	75 g	⅓ cup	100
Instant dry yeast	0.08 g	**	0.11
For the Dough			
Water, 21°C / 70°F	375 g	1⅔ cups	68.18
Instant dry yeast	2.6 g	1 tsp	0.47
High-gluten bread flour, 13%–14% protein*	550 g	3¾ cups	100
Dough relaxer options see table below			
High-methoxyl pectin	12.5 g	1 Tbsp + 1 tsp	2.2
Diastatic malt powder	13 g	1 Tbsp + ¼ tsp	2.36
Fine salt	12.5 g	2¼ tsp	2.27
Extra-virgin olive oil	20 g	1 Tbsp + 1¼ tsp	3.64
	Yield: ~1.1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Giusto's High Performer High Protein Unbleached Flour.*

***You can approximate this small amount of yeast by measuring ⅛ tsp yeast and dividing it into four equal parts. Use one part to make the poolish.*

Follow the Prep through Proof instructions for Artisan Pizza Dough on page 54. See the table at right for instructions on adding the dough relaxer. Add the pectin with the flour.

We added pectin to this recipe to increase the volume of the crust.

TOTAL TIME	YIELD/SHAPE
Active 15–20 min / Inactive 48½ h	three 35 cm / 14 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	625 g	100
Water	450 g	72
Fat	20 g	3.2
Diastatic malt powder	13 g	2.08
Pectin	12.5 g	2
Salt	12.5 g	2
Yeast	2.68 g	0.43

Dough Relaxer Options

These dough relaxer percentages are based on the net weight of the flour. For tips on how to weigh out these minuscule amounts, see page 6. Bromelain and papain performed best in our tests.

INGREDIENT	%	ADD TO . . .
Bromelain, powdered	0.0005	the flour
Papain, powdered	0.01	the flour
Adolph's meat tenderizer	0.01	the flour

INGREDIENT VARIATION

HIGH-HYDRATION ARTISAN PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
For the Poolish			
High-gluten bread flour, 13%–14% protein*	65 g	½ cup	100
Water	65 g	¼ cup	100
Instant dry yeast	0.07 g	**	0.11
For the Dough			
Water, 21° C / 70° F	385 g	1⅔ cups	81.91
Instant dry yeast	2.1 g	¾ tsp	0.45
High-gluten bread flour, 13%–14% protein*	470 g	3¼ cups	100
Diastatic malt powder	11 g	2¾ tsp	2.34
Fine salt	11 g	2 tsp	2.34
Extra-virgin olive oil	17 g	1 Tbsp + ½ tsp	3.62
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Giusto's High Performer High Protein Unbleached Flour.*

***You can approximate this small amount of yeast by measuring ⅛ tsp yeast and dividing it into five equal parts. Use one part to make the poolish.*

TOTAL TIME	YIELD/SHAPE
Active 15–20 min / Inactive 48½ h	three 35 cm / 14 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	535 g	100
Water	450 g	84.11
Fat	17 g	3.18
Salt	11 g	2.06
Diastatic malt powder	11 g	2.06
Yeast	2.17 g	0.41

Follow the Prep through Proof instructions for Artisan Pizza Dough on page 54. Divide the dough into 330 g pieces.

As the extra water evaporates during baking, it really opens up the dough, yielding a bubbly crust and a crumb structure that is light as air. We don't recommend this variation for beginners; the more water a dough contains, the harder it is to handle.

INGREDIENT VARIATION

DIRECT ARTISAN PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21°C / 70°F	450 g	2 cups	72
Instant dry yeast	2.6 g	1 tsp	0.42
High-gluten bread flour, 13%–14% protein*	625 g	4⅔ cups	100
Diastatic malt powder	13 g	1 Tbsp + ¼ tsp	2.08
Fine salt	12.5 g	2¼ tsp	2
Extra-virgin olive oil	20 g	1 Tbsp + 1¼ tsp	3.2
	Yield: ~1.1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Giusto's High Performer High Protein Unbleached Flour.*

After preshaping, you can also cold-proof this dough at 4°C / 39°F for 1–2 d for even better baking and texture results. If you cold-proof the dough, remove the dough from refrigeration 1½–2 h before shaping so it warms up and is easier to stretch out.

TOTAL TIME	YIELD/SHAPE
Active 15-20 min / Inactive 6 h	three 35 cm / 14 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	625 g	100
Water	450 g	72
Fat	20 g	3.2
Diastatic malt powder	13 g	2.08
Salt	12.5 g	2
Yeast	2.6 g	0.42

For more on suggested mixing times, see the Machine Mixing Options for Artisan Pizza Dough on page 55.

GENERAL DIRECTIONS

MIX combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast; add the flour and malt powder, and mix on low speed to a shaggy mass; mix on medium speed to low gluten development; add the salt, and mix on medium speed until it is fully incorporated; add the oil with the machine running on medium speed, and mix the dough until it reaches full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly floured worktable

BENCH REST 20 min; cover well

DIVIDE 360 g

PRESHAPE ball (see page 21); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 4½–5½ h at 21°C / 70°F, covered; for shaping instructions, see page 212; for assembly and baking instructions, see page 217

INGREDIENT VARIATION

EMERGENCY ARTISAN PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Bread flour, 11.5%–12% protein*	575 g	4¼ cups	100
Water, 38° C / 100° F	415 g	1¾ cups + 1 Tbsp	72.17
Extra-virgin olive oil	20 g	1 Tbsp + 1¼ tsp	3.48
Diastatic malt powder	11.5 g	2¾ tsp + ⅛ tsp	2
Salt	11.5 g	2 tsp	2
Instant dry yeast	4.6 g	1½ + ⅛ tsp	0.80
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommended using Central Milling Organic Artisan Bakers Craft Bread Flour.*

The higher water temperature will help the dough proof faster so that it will be ready to shape sooner.

TOTAL TIME	YIELD/SHAPE
Active 10–15 min / Inactive 2½ h	three 35 cm / 14 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	575 g	100
Water	415 g	72.17
Fat	20 g	3.48
Salt	11.5 g	2
Diastatic malt powder	11.5 g	2
Yeast	4.6 g	0.80

GENERAL DIRECTIONS

MIX combine the flour, water, oil, malt powder, salt, and yeast in the mixer's bowl; mix on medium-high speed to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly floured worktable

BENCH REST 20 min; cover well

DIVIDE 330 g

PRESHAPE ball (see page 20); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 2 h at 21° C / 70° F, covered; for shaping instructions, see page 212; for assembly and baking instructions, see page 217

For more on suggested mixing times, see the Machine Mixing Options for Artisan Pizza Dough on page 55.

MASTER RECIPE

FOCACCIA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
For the Poolish			
High-gluten bread flour, 13.5%–15% protein*	65 g	½ cup	100
Water	65 g	¼ cup	100
Instant dry yeast	0.07 g	**	0.11
For the Dough			
Water, 21° C / 70° F	335 g	1¼ cups + 3 Tbsp	83.75
Liquid levain, mature see page 3	60 g	¼ cup	15
Malted barley syrup	5 g	¾ tsp	1.25
Instant dry yeast	1.2 g	½ tsp	0.3
High-gluten bread flour, 13.5%–15% protein*	400 g	2¾ cups	100
Fine salt	10 g	1¾ tsp	2.5
Extra-virgin olive oil	20 g	1 Tbsp + 1¼ tsp	5
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using General Mills All Trumps Bakers High Gluten Flour.*

***You can approximate this small amount of yeast by measuring ⅛ tsp yeast and dividing it into five equal parts. Use one part to make the poolish.*

TOTAL TIME	YIELD/SHAPE
Active 20–25 min / Inactive 6 h	one 46 cm by 33 cm / 18 in by 13 in focaccia

NET CONTENTS

Ingredients	Weight	%
Flour	495 g	100
Water	432 g	87.27
Fat	20 g	4.04
Salt	10 g	2.02
Sugar	3.5 g	0.71
Yeast	1.27 g	0.25

The 1 kg yield of the base recipe is not enough for the dough hook to catch all the ingredients and mix a uniform dough in an 8 qt bowl.

You can divide this dough in half and make two quarter-sheet-pan-sized focaccias, if desired.

We like using focaccia pans (see page 2:68), because the black steel will make for a crispier crust

GENERAL DIRECTIONS

PREP mix the flour, water, and yeast for the poolish 12–16 h before using; ferment at 21° C / 70° F, covered

MIX combine 285 g (1¼ cups) of the water with the levain, malt syrup, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast; add the flour, and mix on low speed to a shaggy mass; autolyse 30 min; meanwhile, stir the salt into the remaining water; add the salt mixture, and mix on low speed until it is fully incorporated; mix on high speed to medium gluten development; add the oil in a slow stream while the machine is running on medium speed, and mix until it is fully incorporated; transfer to a lightly oiled tub, and shape into a rectangle; perform a four-edge fold

BULK FERMENT 2½ h at 21° C / 70° F; cover well; perform 4 four-edge folds (1 fold every 30 min after the first 30 min; see page 17) or more until the dough reaches full gluten development; perform the windowpane test to assess gluten development (see page 2:30); rest the dough, covered, for 30 min after the final fold; generously oil a half sheet pan

PRESHAPE transfer the dough to the prepared pan seam side down, trying to maintain the rectangular shape; coat the surface of the dough with more oil; stretch the dough gently but assertively without damaging it to try to fill the pan evenly, making sure the corners are sharp

PROOF 3 h at 21° C / 70° F, covered, or 2 h at 27° C / 80° F and 65% RH; halfway through proofing, gently but assertively stretch the dough out again to fill the pan as evenly as possible; for shaping instructions, see page 238; for assembly and baking instructions, see page 238

MACHINE MIXING OPTIONS

SPIRAL MIXER

Weight: depends on the capacity of the mixer; at least 8 kg is recommended; multiply this recipe by at least 8

Mix: combine 285 g (1¼ cups) of the water with the levain, malt syrup, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour, and mix on low speed to a shaggy mass, about 5 min. Autolyse for 30 min. Meanwhile, stir the salt into the remaining water. Add the salt mixture, and mix on low speed until it is fully incorporated. Mix on high speed to medium gluten development, about 10 min. Add the oil in a slow stream while the machine is running on medium speed, and mix until it is fully incorporated.

STAND MIXER

Weight: 4.5 qt bowl: 1–1.25 kg maximum

8 qt bowl: 1.5–1.75 kg maximum; multiply this recipe by at least 1.5 but do not exceed 1.75

Mix: combine 285 g (1¼ cups) of the water with the levain, malt syrup, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour, and mix on low speed to a shaggy mass, about 1 min. Autolyse for 30 min. Meanwhile, stir the salt into the remaining water. Add the salt mixture, and mix on low speed until it is fully incorporated. Mix on high speed to medium gluten development, about 3 min. Add the oil in a slow stream while the machine is running on medium speed, and mix until it is fully incorporated.

COMMERCIAL PLANETARY MIXER

Weight: 12 qt bowl: 4–6 kg maximum; multiply this recipe by at least 4 but do not exceed 6

20 qt bowl: 6–8 kg maximum; multiply this recipe by at least 6 but do not exceed 8

Mix: combine 285 g (1¼ cups) of the water with the levain, malt syrup, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour, and mix on medium speed to a shaggy mass, about 5 min. Autolyse for 30 min. Meanwhile, stir the salt into the remaining water. Add the salt mixture, and mix on medium speed until it is fully incorporated. Mix on high speed to medium gluten development, about 10 min. Add the oil in a slow stream while the machine is running on medium speed, and mix until it is fully incorporated.

FORK MIXER

Weight: depends on the capacity of the mixer; at least 8 kg is recommended; multiply this recipe by at least 8

Mix: combine 285 g (1¼ cups) of the water with the levain, malt syrup, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour, and mix on low speed to a shaggy mass, about 8 min. Autolyse for 30 min. Meanwhile, stir the salt into the remaining water. Add the salt mixture, and mix on low speed until it is fully incorporated. Mix on high speed to medium gluten development, about 15 min. Add the oil in a slow stream while the machine is running on medium speed, and mix until it is fully incorporated.

DIVING ARM MIXER

Weight: 6 qt bowl: 3 kg maximum; multiply this recipe by at least 2 but do not exceed 3

industrial-sized mixers: capacity will vary

Mix: combine 285 g (1¼ cups) of the water with the levain, malt syrup, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour, and mix on medium speed to a shaggy mass, 2–3 min. Autolyse for 30 min. Meanwhile, stir the salt into the remaining water. Add the salt mixture and oil, and mix on high speed to medium gluten development, about 1 h 2 min.

If you are mixing the dough with a diving arm mixer, it may feel tighter than doughs made with the other mixers.

PREP

1 Combine the flour, water, and yeast for the poolish, and mix to a homogeneous mass. Transfer the poolish to an airtight container, cover, and let it ripen at 21° C / 70° F for 12–16 h before using (see page 2).

MIX

2 Follow the Machine Mixing Options above.

3 Transfer the dough to a lightly oiled tub. Shape it into a rectangle. Perform a four-edge fold. Cover well with plastic wrap.

The larger the yield, the longer the dough will take to mix. Final mix time at higher speeds may vary from machine to machine. Whatever the model and yield, the goal is to achieve a good mix and medium gluten development. Consider our suggested times as guidelines only. Use the windowpane test to help determine the dough's stage of gluten development (see page 2:30).

You will need to mix this dough on high speed to achieve medium gluten development.

When you are adding the oil to the mixer, try to pour it toward the center of the dough rather than to the outside. This helps keep it from sloshing around the bowl and makes it easier for the mixer to fully incorporate it into the dough.

If the ingredient quantities aren't large enough for the dough hook to mix them well in a stand mixer or commercial planetary mixer, use a paddle attachment initially to mix the ingredients uniformly. Once you have a homogeneous mass (the dough is sticky and wet, and there are no visible clumps or unincorporated water), switch to a hook attachment.

BULK FERMENT

4 Bulk ferment, covered, for 2½ h at 21° C / 70° F; perform 4 four-edge folds (1 fold every 30 min after the first 30 min; see page 17) or more until the dough reaches full gluten development.

Perform the windowpane test to assess gluten development. Rest the dough, covered, for 30 min after the final fold.

5 Drizzle olive oil evenly over a half sheet pan.

For batches larger than 1 kg, we suggest you use the following steps (this assumes you have made additional dough in 1 kg increments). We devised this method because it is very hard to maintain an even piece of dough in large batches. Shaping it with the last four-edge fold in the pan helps keep it evenly rectangular and also evenly thick. It will relax in the pan, which will make the task of shaping easier.

1. 30 min after performing the 4th four-edge fold, turn the dough out of the tub onto a lightly oiled worktable and divide the dough into 1 kg pieces, keeping the dough as rectangular as possible.

2. Place each piece of dough on a well-oiled half sheet pan and perform a four-edge fold. Coat the dough with oil and rest for 30 min.

3. Stipple the dough and extend it to fill out the pan completely and evenly. Proceed with the Proof instructions.

PRESHAPE

6 Transfer the dough to the center of the prepared pan seam side down, trying to maintain the rectangular shape.

7 Gently but assertively stretch the dough to fit the pan. Make sure the corners are sharp and fill out the corners of the pan.

8 Drizzle the surface of the dough with more oil and stretch the dough as much as you can without damaging it to try to fill the pan evenly.

When you are stippling the dough, don't force it or the dough will tear. Let it relax for 15–20 min before stretching it again.

PROOF

9 Proof the dough, covered, for 3 h at 21° C / 70° F or for 2 h at 27° C / 80° F and 65% RH. Halfway through proofing, gently but assertively stretch the dough out again to fill the pan as evenly as possible.

10 Shape according to the instructions on page 238. Assemble and bake the focaccia according to the instructions on page 238.

INGREDIENT VARIATION

MODERNIST FOCACCIA DOUGH

TOTAL TIME	YIELD/SHAPE
Active 20–25 min / Inactive 6 h	one 46 cm by 33 cm / 18 in by 13 in focaccia

INGREDIENTS	WEIGHT	VOLUME	%
For the Poolish			
High-gluten bread flour, 13.5%–15% protein*	65 g	½ cup	100
Water	65 g	¼ cup	100
Instant dry yeast	0.07 g	**	0.11
For the Dough			
Water, 21°C / 70°F	335 g	1¼ cups + 3 Tbsp	83.75
Liquid levain, mature see page 3	60 g	¼ cup	15
Malted barley syrup	5 g	¾ tsp	1.25
Instant dry yeast	1.2 g	½ tsp	0.3
High-gluten bread flour, 13.5%–15% protein*	400 g	2¾ cups	100
Dough relaxer options see table below			
High-methoxyl pectin	3.2 g	1 tsp	0.8
Fine salt	10 g	1¾ tsp	2.5
Shortening, lard, or ghee, softened	20 g	1 Tbsp + 1¼ tsp	5
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using General Mills All Trumps Bakers High Gluten Enriched Flour.*

**You can approximate this small amount of yeast by measuring ⅛ tsp yeast and dividing it into five equal parts. Use one part to make the poolish.*

Follow the Prep through Proof instructions for Focaccia Dough on page 60. See the table at right for instructions for adding the dough relaxer. Add the pectin with the flour.

We added pectin to this recipe to increase the volume of the crust.

NET CONTENTS

Ingredients	Weight	%
Flour	495 g	100
Water	432 g	87.27
Fat	20 g	4.04
Salt	10 g	2.02
Sugar	3.5 g	0.71
Pectin	3.2 g	0.64
Yeast	1.27 g	0.26

Dough Relaxer Options

These dough relaxer percentages are based on the net weight of the flour. For tips on how to weigh out these minuscule amounts, see page 6. For how to extract pineapple juice and kiwi juice, see page 1:328. Bromelain performed best in our tests.

INGREDIENT	%	ADD TO . . .
Bromelain, powdered	0.0005	the flour
Pineapple juice, fresh	0.01	the remaining water
Kiwi juice, fresh	0.08	the remaining water
Papain, powdered	0.01	the flour
Adolph's meat tenderizer	0.01	the flour

INGREDIENT VARIATION

DIRECT FOCACCIA DOUGH

TOTAL TIME	YIELD/SHAPE
Active 20–25 min / Inactive 6 h	one 46 cm by 33 cm / 18 in by 13 in focaccia

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21°C / 70°F	430 g	1¾ cups + 2 Tbsp	86.87
Malted barley syrup	5 g	¾ tsp	1.01
Instant dry yeast	2.5 g	1 tsp	0.51
High-gluten bread flour, 13.5%–15% protein*	495 g	3¼ cups + 2 Tbsp	100
Fine salt	10 g	1¾ tsp	2.02
Extra-virgin olive oil	20 g	1 Tbsp + 1¼ tsp	4.04
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using General Mills All Trumps Bakers High Gluten Enriched Flour.*

Follow the Mix through Proof instructions for Focaccia Dough on page 60. Omit the poolish and levain.

NET CONTENTS

Ingredients	Weight	%
Flour	495 g	100
Water	432 g	87.27
Fat	20 g	4.04
Salt	10 g	2.02
Sugar	3.5 g	0.71
Yeast	2.5 g	0.51

MASTER RECIPE

NEW YORK SQUARE PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
For the Poolish			
High-gluten bread flour, 13.5%–15% protein*	40 g	¼ cup + 2 tsp	100
Water	40 g	2 Tbsp + 2 tsp	100
Instant dry yeast	0.05 g	**	0.13
For the Dough			
Water, 21°C / 70°F	255 g	1 cup + 1½ Tbsp	71.83
Instant dry yeast	1.95 g	¾ tsp	0.54
High-gluten bread flour, 13.5%–15% protein*	355 g	2½ cups	100
Fine salt	7.9 g	1¼ tsp + ⅛ tsp	2.23
Extra-virgin olive oil	15 g	1 tbsp + ¼ tsp	4.23
	Yield: ~700g		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using General Mills All Trumps Bakers High Gluten Enriched Flour.*

***You can approximate this small amount of yeast by measuring ⅛ tsp yeast and dividing it into six equal parts. Use one part to make the poolish.*

TOTAL TIME	YIELD/SHAPE
Active 20–25 min / Inactive 6 h	one 46 cm by 33 cm / 18 in by 13 in pizza

NET CONTENTS

Ingredients	Weight	%
Flour	395 g	100
Water	295 g	74.68
Fat	15 g	3.8
Salt	7.9 g	2
Yeast	1.95 g	0.49

The 700 g yield of the base recipe is not enough for the dough hook to catch all the ingredients and mix a uniform dough in an 8 qt bowl.

If the ingredient quantities aren't large enough for the dough hook to mix them well in a stand mixer or commercial planetary mixer, use a paddle attachment initially to mix the ingredients uniformly. Once you have a homogeneous mass (the dough is sticky and wet, and there are no visible clumps or unincorporated water), switch to a hook attachment.

GENERAL DIRECTIONS

PREP mix the flour, water, and yeast for the poolish 12–16 h before using; ferment at 21°C / 70°F, covered

MIX combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast; add the flour, and mix on low speed to a shaggy mass; autolyse for 30 min; add the salt, and mix on low speed until it is fully incorporated; add the oil in a slow stream while the mixer is running on low speed, and mix until it is fully incorporated; mix on medium speed to medium gluten development; transfer to a lightly oiled tub, and shape into a rectangle; perform a four-edge fold

BULK FERMENT 2½ h at 21°C / 70°F, cover well; perform 4 four-edge folds (1 fold every 30 min after the first 30 min; see page 17) or more until the dough reaches full gluten development; perform the windowpane test to assess gluten development (see page 2:30); rest the dough, covered, for 30 min after the final fold; generously oil a half sheet pan

PRESHAPE transfer the dough to the prepared pan seam side down, trying to maintain the rectangular shape; coat the surface of the dough with more oil; stretch the dough gently but assertively without damaging it to try to fill the pan evenly, making sure the corners are sharp

PROOF 3 h at 21°C / 70°F, covered, or 2 h at 27°C / 80°F and 65% RH; halfway through proofing, stretch the dough gently but assertively out again to fill the pan as evenly as possible; for assembly and baking instructions, see page 246

When you are adding the oil to the mixer, try to pour it toward the center of the dough rather than to the outside. This helps keep it from sloshing around the bowl, and makes it easier for the mixer to fully incorporate it into the dough.

MACHINE MIXING OPTIONS

SPIRAL MIXER

Weight: depends on the capacity of the mixer; at least 8 kg is recommended; multiply this recipe by at least 12

Mix: combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour, and mix on low speed to a shaggy mass, about 5 min. Autolyse for 30 min. Add the salt, and mix on low speed until it is fully incorporated. Add the oil in a slow stream while the mixer is running on low speed, and mix until it is fully incorporated. Mix on medium speed to medium gluten development, about 5 min.

STAND MIXER

Weight: 4.5 qt bowl: 1–1.25 kg maximum

8 qt bowl: 1.5–1.75 kg maximum; multiply this recipe by at least 2.15, but do not exceed 2.5

Mix: combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour, and mix on low speed to a shaggy mass, about 1 min. Autolyse for 30 min. Add the salt, and mix on low speed until it is fully incorporated. Add the oil in a slow stream while the mixer is running on low speed, and mix until it is fully incorporated. Mix on medium speed to medium gluten development, about 3 min.

COMMERCIAL PLANETARY MIXER

Weight: 12 qt bowl: 4–6 kg maximum; multiply this recipe by at least 6 but do not exceed 8

20 qt bowl: 6–8 kg maximum; multiply this recipe by at least 9 but do not exceed 11

Mix: combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour, and mix on low speed to a shaggy mass, about 8 min. Autolyse for 30 min. Add the salt, and mix on low speed until it is fully incorporated. Add the oil in a slow stream while the mixer is running on low speed, and mix until it is fully incorporated. Mix on medium speed to medium gluten development, about 15 min.

FORK MIXER

Weight: depends on the capacity of the mixer; at least 8 kg is recommended; multiply this recipe by at least 12

Mix: combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour, and mix on low speed to a shaggy mass, about 8 min. Autolyse for 30 min. Add the salt, and mix on low speed until it is fully incorporated. Add the oil in a slow stream while the mixer is running on low speed, and mix until it is fully incorporated. Mix on medium speed to medium gluten development, about 15 min.

DIVING ARM MIXER

Weight: 6 qt bowl: 3 kg maximum; multiply this recipe by at least 3 but do not exceed 4

industrial-sized mixers: capacity will vary

Mix: combine the water, yeast, and poolish in the mixer's bowl, and whisk to dissolve the yeast. Add the flour, and mix on low speed to a shaggy mass, 2–3 min. Autolyse for 30 min. Add the salt and oil, and mix on medium speed to medium gluten development, about 37 min.

The larger the yield, the longer the dough will take to mix. Final mix time at higher speeds may vary from machine to machine. Whatever the model and yield, the goal is to achieve a good mix and medium gluten development. Consider our suggested times as guidelines only. Use the windowpane test to help determine the dough's stage of gluten development.

PREP

1 Combine the flour, water, and yeast for the poolish, and mix to a homogeneous mass. Transfer the poolish to an airtight container, cover, and let it ripen at 21°C / 70°F for 12–16 h before using (see page 2).

MIX

2 Follow the Machine Mixing Options above.

3 Transfer the dough to a lightly oiled tub. Shape the dough into a rectangle. Perform a four-edge fold. Cover well with plastic wrap.

BULK FERMENT

4 Bulk ferment, covered, for 2½ h at 21°C / 70°F; perform 4 four-edge folds (1 fold every 30 min after the first 30 min; see page 17) or more until the dough reaches full gluten development. Perform the windowpane test to assess gluten development. Rest the dough, covered, for 30 min after the final fold.

5 Drizzle olive oil evenly over the base of two half sheet pans.

When you are stippling the dough, don't force it or the dough will tear. Let it relax for 15–20 min before stretching it again.

You can divide this dough in half and make two quarter-sheet-pan-sized pizzas, if desired.

PRESHAPE

6 Transfer the dough to the center of the prepared pans seam side down, trying to maintain the rectangular shape.

7 Coat the surface of the dough with more oil, and gently but assertively stretch the dough to fit the pan. Make sure the corners are sharp and fill out the corners of the pan.

PROOF

8 Proof the dough, covered, for 3 h at 21°C / 70°F or for 2 h at 27°C / 80°F and 65% RH. Halfway through proofing, gently but assertively stretch the dough out again to fill the pan completely and as evenly as possible.

9 Assemble and bake the pizza according to the instructions on page 246.

INGREDIENT VARIATION

MODERNIST NEW YORK SQUARE PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
For the Poolish			
High-gluten bread flour, 13.5%–15% protein*	40 g	¼ cup + 2 tsp	100
Water	40 g	2 Tbsp + 2 tsp	100
Instant dry yeast	0.05 g	**	0.13
For the Dough			
Water, 21° C / 70° F	255 g	1 cup + 1½ Tbsp	71.83
Instant dry yeast	1.95 g	¾ tsp	0.54
Dough relaxer options see table below			
High-gluten bread flour, 13.5%–15% protein*	355 g	2½ cups	100
High-methoxyl pectin	8 g	2¾ tsp + ⅛ tsp	2.25
Fine salt	7.9 g	1¼ tsp + ⅛ tsp	2.23
Shortening, lard, or clarified butter, melted and cooled	15 g	1 tbsp + ¼ tsp	4.23
	Yield: ~700 g		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using General Mills All Trumps Bakers High Gluten Enriched Flour.*

***You can approximate this small amount of yeast by measuring ⅛ tsp yeast and dividing it into six equal parts. Use one part to make the poolish.*

Follow the Prep through Proof instructions for New York Square Pizza Dough on page 64. See the table at right for instructions for adding the dough relaxer. Add the pectin with the flour.

TOTAL TIME	YIELD/SHAPE
Active 20–25 min / Inactive 6 h	one 46 cm by 33 cm / 18 in by 13 in pizza

NET CONTENTS

Ingredients	Weight	%
Flour	395 g	100
Water	295 g	74.68
Fat	15 g	3.8
Pectin	8 g	2.03
Salt	7.9 g	2
Yeast	1.95 g	0.49

We added pectin to this recipe to increase the volume of the crust.

Dough Relaxer Options

These dough relaxer percentages are based on the net weight of the flour. For tips on how to weigh out these minuscule amounts, see page 6. For how to extract kiwi juice and papaya juice, see page 1:328. Papaya juice and meat tenderizer performed best in our tests.

INGREDIENT	%	ADD TO . . .
Papaya juice, fresh	0.03	the water
Adolph's meat tenderizer	0.01	the flour
Bromelain, powdered	0.0005	the flour
Kiwi juice, fresh	0.08	the water
Papain, powdered	0.01	the flour

INGREDIENT VARIATION

DIRECT NEW YORK SQUARE PIZZA DOUGH

TOTAL TIME	YIELD/SHAPE
Active 20–25 min / Inactive 6 h	one 46 cm by 33 cm / 18 in by 13 in pizza

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21°C / 70°F	295 g	1¼ cups	74.68
Instant dry yeast	1.95 g	¾ tsp	0.49
High-gluten bread flour, 13.5%–15% protein*	395 g	2¾ cups	100
Fine salt	7.9 g	1¼ tsp + ⅛ tsp	2
Extra-virgin olive oil	15 g	1 tbsp + ¼ tsp	3.8
	Yield: ~700 g		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see poges vii–viii.

**We recommend using General Mills All Trumps Bakers High Gluten Enriched Flour.*

NET CONTENTS

Ingredients	Weight	%
Flour	395 g	100
Water	295 g	74.68
Fat	15 g	3.8
Salt	7.9 g	2
Yeast	1.95 g	0.49

Follow the Mix through Proof instructions for New York Square Pizza Dough on page 64. Omit the poolish.

SUBMASTER RECIPE

SFINCIONE DOUGH (AKA SFINCIUNI DOUGH)

TOTAL TIME	YIELD/SHAPE
Active 10–15 min / Inactive 3¾ h	one 46 cm by 33 cm / 18 in by 13 in pizza

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21°C / 70°F	390 g	1¾ cups	68.42
Instant dry yeast	5 g	1¾ tsp	0.88
Bread flour, 11.5%–12% protein*	570 g	4¼ cups	100
Fine salt	11 g	2 tsp	1.93
Extra-virgin olive oil	30 g	2 Tbsp + ½ tsp	5.26
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommended using Central Milling Organic Artisan Bakers Craft Bread Flour.*

NET CONTENTS

Ingredients	Weight	%
Flour	570 g	100
Water	390 g	68.42
Fat	30 g	5.26
Salt	11 g	1.93
Yeast	5 g	0.88

GENERAL DIRECTIONS

MIX combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast; add the flour, and mix on low speed to a shaggy mass; add the salt, and mix on medium speed to medium gluten development; add the oil in a slow stream while the mixer is running on low speed, and mix until it is fully incorporated; mix on medium speed to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly oiled tub, and shape into a rectangle; perform a four-edge fold; generously oil a half sheet pan

BENCH REST 20 min; cover well

PRESHAPE transfer the dough to the prepared pan seam side down, trying to maintain the rectangular shape; coat the surface of the dough with more oil; stretch the dough gently but assertively without damaging it to try to fill the pan evenly, making sure the corners are sharp

PROOF 2–3 h at 21°C / 70°F, covered, or 1–2 h at 27°C / 80°F and 65% RH; for shaping instructions, see page 242; for assembly and baking instructions, see page 242

For more on suggested mixing times, see the Machine Mixing Options for Focaccia Dough on page 61.

MASTER RECIPE

HIGH-HYDRATION AL TAGLIO PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21°C / 70°F	480 g	2 cups	76.19
Instant dry yeast	3.7 g	1¼ tsp + ⅛ tsp	0.59
Liquid levain, mature see page 3	220 g	1 cup	34.92
Bread flour, 11.5%–12% protein, or 00 flour*	630 g	4⅔ cups	100
Diastatic malt powder	1.5 g	¼ tsp + ⅛ tsp	0.24
Fine salt	18.5 g	1 Tbsp + ¼ tsp	2.94
Extra-virgin olive oil	30 g	2 Tbsp	4.76
	Yield: ~1.4 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Polselli Super 00 Flour.*

This dough uses the double hydration method (see page 13) and is mixed to medium gluten development twice in order to fully incorporate all of the water. You will need to mix this dough on high speed to achieve medium gluten development.

TOTAL TIME	YIELD/SHAPE
Active: 15–20 min / Inactive: 5½ h	one 60 cm by 40 cm / 24 in by 16 in pizza or two 60 cm by 20 cm / 24 in by 8 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	740 g	100
Water	590 g	79.73
Fat	30 g	4.02
Salt	18.5 g	2.5
Yeast	3.7 g	0.5
Diastatic malt powder	1.5 g	0.2

GENERAL DIRECTIONS

MIX combine 380 g (1⅔ cups) of the water with the yeast in the mixer's bowl, and whisk to dissolve the yeast; add the levain, flour, and malt powder, and mix on low speed to low gluten development; autolyse 30 min; meanwhile, stir the salt into the remaining water; mix the dough on medium speed to medium gluten development; add the salt mixture, and mix on low speed until it is fully incorporated; add the oil in a slow stream while the mixer is running on low speed, and mix until it is fully incorporated; mix on high speed to medium gluten development; transfer to a lightly oiled tub, and shape into a rectangle; perform a four-edge fold

BULK FERMENT 2½ h at 21°C / 70°F; cover well; perform 4 four-edge folds (1 fold every 30 min after the first 30 min; see page 17) or more until the dough reaches full gluten development; perform the windowpane test to assess gluten development (see page 2:30); rest the dough, covered, for 30 min after the final fold; generously oil the pan(s)

DIVIDE 60 cm by 40 cm / 24 in by 16 in: do not divide
60 cm by 20 cm / 24 in by 8 in: 700 g

PRESHAPE perform a four-edge fold; transfer the dough to the prepared pan(s) seam side down, trying to maintain the rectangular shape; rest for 30 min, covered; stretch the dough gently but assertively without damaging it to try to fill the pan evenly, making sure the corners are sharp

PROOF 3 h at 21°C / 70°F, covered, or 2 h at 27°C / 80°F and 65% RH; after the first hour, using flat hands, gently but assertively stretch the dough out again to fill the pan as evenly as possible, being careful not to tear the dough; for shaping instructions, see page 250; for assembly and baking instructions, see page 250

When you are adding the oil to the mixer, try to pour it toward the center of the dough rather than to the outside. This helps keep it from sloshing around the bowl and makes it easier for the mixer to fully incorporate the oil into the dough.

The larger the yield, the longer the dough will take to mix. Final mix time at higher speeds may vary from machine to machine. Whatever the model and yield, the goal is to achieve a good mix and full gluten development. Consider our suggested times as guidelines only. Use the windowpane test to help determine the dough's stage of gluten development.

For the large pizza we use a full-sized pizza al taglio pan measuring 60 cm by 40 cm / 24 in by 16 in and made from blue steel. The small pizzas are made in half-sized pizza al taglio pans measuring 60 cm by 20 cm / 24 in by 8 in. For more on where to find these pans, see Resources, page 3:377.

MACHINE MIXING OPTIONS

SPIRAL MIXER

Weight: depends on the capacity of the mixer; at least 8 kg is recommended; multiply this recipe by at least 5

Mix: combine 380 g (1⅔ cups) of the water with the yeast in the mixer's bowl, and whisk to dissolve the yeast. Add the levain, flour, and malt powder, and mix on low speed to low gluten development, 7–8 min. Autolyse for 30 min. Meanwhile, stir the salt into the remaining water. Mix the dough on medium speed to medium gluten development, about 10 min. Add the salt mixture, and mix on low speed until it is fully incorporated. Add the oil in a slow stream while the mixer is running on low speed, and mix until it is fully incorporated. Mix on high speed to medium gluten development, about 10 min.

STAND MIXER

Weight: 8 qt bowl: 1.5–1.75 kg maximum; multiply this recipe by 1.25

Mix: combine 380 g (1⅔ cups) of the water with the yeast in the mixer's bowl, and whisk to dissolve the yeast. Add the levain, flour, and malt powder, and mix on low speed to low gluten development, 7–8 min. Autolyse for 30 min. Meanwhile, stir the salt into the remaining water. Mix the dough on medium speed to medium gluten development, 8–10 min. Add the salt mixture, and mix on low speed until it is fully incorporated. Add the oil in a slow stream while the mixer is running on low speed, and mix until it is fully incorporated. Mix on high speed to medium gluten development, about 3 min.

COMMERCIAL PLANETARY MIXER

Weight: 12 qt bowl: 4–6 kg maximum; multiply this recipe by at least 3 but do not exceed 4

20 qt bowl: 6–8 kg maximum; multiply this recipe by 7

Mix: combine 380 g (1⅔ cups) of the water with the yeast in the mixer's bowl, and whisk to dissolve the yeast. Add the levain, flour, and malt powder, and mix on low speed to low gluten development, 6–8 min. Autolyse for 30 min. Meanwhile, stir the salt into the remaining water. Mix the dough on medium speed to medium gluten development, about 10 min. Add the salt mixture, and mix on low speed until it is fully incorporated. Add the oil in a slow stream while the mixer is running on low speed, and mix until it is fully incorporated. Mix on high speed to medium gluten development, about 10 min.

Make sure the dough does not come off the mixer at a temperature lower than 18° C / 64° F or higher than 24° C / 75° F (see page 2:32).

DIVING ARM MIXER

Weight: 6 qt bowl: 3 kg maximum; multiply this recipe by 2

industrial-sized mixers: capacity will vary

Mix: combine 380 g (1⅔ cups) of the water with the yeast in the mixer's bowl, and whisk to dissolve the yeast. Add the levain, flour, and malt powder, and mix on low speed to shaggy mass, 2–3 min. Autolyse for 30 min. Meanwhile, stir the salt into the remaining water. Add the salt mixture and oil, and mix on high speed to medium gluten development, about 52 min.

If the ingredient quantities aren't large enough for the dough hook to mix them well in a stand mixer or commercial planetary mixer, use a paddle attachment initially to mix the ingredients uniformly. Once you have a homogeneous mass (the dough is sticky and wet, and there are no visible clumps or unincorporated water), switch to a hook attachment.

MIX

1 Follow the Machine Mixing Options above.

2 Transfer the dough to a lightly oiled tub. Shape the dough into a rectangle. Perform a four-edge fold. Cover well with plastic wrap.

BULK FERMENT

3 Bulk ferment, covered, for 2½ h at 21° C / 70° F; perform 4 three-edge folds (1 fold every 30 min after the first 30 min). Rest the dough, covered, for 30 min after the final fold. Perform the windowpane test to assess full gluten development (see page 2:30).

4 Turn the dough onto a lightly oiled worktable, trying to keep it as rectangular as possible.

5 Generously oil the Roman al taglio pan(s).

DIVIDE

6 Do not divide for a 60 cm by 40 cm / 24 in by 16 in pizza. Divide into two 700 g pieces for 60 cm by 20 cm / 24 in by 8 in pizzas (see page 18).

PRESHAPE

7 Perform a four-edge fold. Transfer the dough to the center of the prepared pan(s) seam side down, trying to maintain the rectangular shape. Rest for 30 min, covered.

8 Gently but assertively stretch the dough to fit the pan. Make sure the corners are sharp and fill out the corners of the pan. Do not force the dough if it doesn't stretch all the way out to fill the pan on the first try.

PROOF

9 Proof the dough, covered, for 3 h at 21° C / 70° F or 2 h at 27° C / 80° F and 65% RH. After the first hour, using flat hands, gently but assertively stretch the dough out again to fill the pan as evenly as possible, being careful not to tear the dough.

10 Shape according to the instructions on page 250. Assemble and bake the pizza according to the instructions on page 250.

When you are stippling the dough, don't force it or the dough will tear. Let it relax for 15–20 min before stretching it again.

INGREDIENT VARIATION

MODERNIST HIGH-HYDRATION AL TAGLIO PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water	480 g	2 cups	76.19
Instant dry yeast	3.7 g	1¼ tsp + ⅛ tsp	0.59
Liquid levain, mature see page 3	220 g	1 cup	34.92
Bread flour, 11.5%–12% protein, or 00 flour*	630 g	4⅔ cups	100
Dough relaxer options see table below			
High-methoxyl pectin	14.8 g	1 Tbsp + 2 tsp	2.25
Diastatic malt powder	1.5 g	¼ tsp + ⅛ tsp	0.25
Fine salt	18.5 g	1 Tbsp + ¼ tsp	2.94
Extra-virgin olive oil	30 g	2 Tbsp	4.76
	Yield: ~1.4 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Polselli Super 00 Flour.*

Follow the Mix through Proof instructions for High-Hydration al Taglio Pizza Dough on page 68. See the table at right for instructions for adding the dough relaxer. Add the pectin with the flour.

We added pectin to this recipe to increase the volume of the crust.

TOTAL TIME	YIELD/SHAPE
Active: 15–20 min / Inactive: 5½ h	one 60 cm by 40 cm / 24 in by 16 in pizza or two 60 cm by 20 cm / 24 in by 8 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	740 g	100
Water	590 g	79.73
Fat	30 g	4.02
Salt	18.5 g	2.5
Pectin	14.8 g	2
Yeast	3.7 g	0.5
Diastatic malt powder	1.5 g	0.2

Dough Relaxer Options

These dough relaxer percentages are based on the net weight of the flour. For tips on how to weigh out these minuscule amounts, see page 6. For how to extract pineapple juice and kiwi juice, see page 1:328. Bromelain performed best in our tests.

INGREDIENT	%	ADD TO . . .
Bromelain, powdered	0.0005	the flour
Pineapple juice, fresh	0.01	the water
Kiwi juice, fresh	0.08	the water
Papain, powdered	0.01	the flour
Adolph's meat tenderizer	0.01	the flour

INGREDIENT VARIATION

HIGH-HYDRATION AL TAGLIO PIZZA DOUGH WITH POOLISH

INGREDIENTS	WEIGHT	VOLUME	%
For the Poolish			
Bread flour, 11.5%–12% protein, or 00 flour*	110 g	¾ cup + 1 Tbsp	100
Water	110 g	½ cup	100
Instant dry yeast	0.11 g	**	0.1
For the Dough			
Water	480 g	2 cups	76.19
Instant dry yeast	3.7 g	1¼ tsp + ⅛ tsp	0.59
Bread flour, 11.5%–12% protein, or 00 flour*	630 g	4⅔ cups	100
Diastatic malt powder	1.5 g	¼ tsp + ⅛ tsp	0.2
Fine salt	18.5 g	1 Tbsp + ¼ tsp	2.94
Extra-virgin olive oil	30 g	2 Tbsp	4.76
	Yield: ~1.4 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Polselli Super 00 Flour.*

***You can approximate this small amount of yeast by measuring ⅛ tsp yeast and dividing it into three equal parts. Use one part to make the poolish.*

TOTAL TIME	YIELD/SHAPE
Active: 15–20 min / Inactive: 5½ h	one 60 cm by 40 cm / 24 in by 16 in pizza or two 60 cm by 20 cm / 24 in by 8 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	740 g	100
Water	590 g	79.73
Fat	30 g	4.05
Salt	18.5 g	2.5
Yeast	3.81 g	0.51
Diastatic malt powder	1.5 g	0.2

Mix the flour, water, and yeast for the poolish 12–16 h before using; ferment at 21° C / 70° F, covered. Follow the Mix through Proof instructions for High-Hydration al Taglio Pizza Dough on page 68. Replace the levain with the poolish.

INGREDIENT VARIATION

DIRECT HIGH-HYDRATION AL TAGLIO PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water	600 g	2⅔ cups	81.08
Instant dry yeast	3.7 g	1¼ tsp + ⅛ tsp	0.5
Bread flour, 11.5%–12% protein, or 00 flour*	740 g	5½ cups	100
Diastatic malt powder	1.5 g	¼ tsp + ⅛ tsp	0.2
Fine salt	18.5 g	1 Tbsp + ¼ tsp	2.5
Extra-virgin olive oil	30 g	2 Tbsp	4.02
	Yield: ~1.4 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Polselli Super 00 Flour.*

TOTAL TIME	YIELD/SHAPE
Active: 15–20 min / Inactive: 5½ h	one 60 cm by 40 cm / 24 in by 16 in pizza or two 60 cm by 20 cm / 24 in by 8 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	740 g	100
Water	600 g	81.08
Fat	30 g	4.02
Salt	18.5 g	2.5
Yeast	3.7 g	0.5
Diastatic malt powder	1.5 g	0.2

Follow the Mix through Proof instructions for High-Hydration al Taglio Pizza Dough on page 68. Omit the levain.

INGREDIENT VARIATION

EMERGENCY HIGH-HYDRATION AL TAGLIO PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21°C / 70°F	615 g	2⅔ cups	79.35
Instant dry yeast	6.2 g	2¼ tsp	0.8
Bread flour, 11.5%–12% protein, or 00 flour*	775 g	5¾ cups	100
Diastatic malt powder	1.55 g	¼ tsp + ⅛ tsp	0.2
Fine salt	19.4 g	1 Tbsp + ½ tsp	2.5
Extra-virgin olive oil	30 g	2 Tbsp + ½ tsp	3.87
	Yield: ~1.4 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Polselli Super 00 Flour.*

TOTAL TIME	YIELD/SHAPE
Active: 10–15 min / Inactive: 3½ h	one 60 cm by 40 cm / 24 in by 16 in pizza or two 60 cm by 20 cm / 24 in by 8 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	775 g	100
Water	615 g	79.35
Fat	30 g	3.87
Salt	19.4 g	2.5
Yeast	6.2 g	0.8
Diastatic malt powder	1.55 g	0.2

GENERAL DIRECTIONS

MIX combine 495 g (2 cups + 2 Tbsp) of the water with the yeast in the mixer's bowl, and whisk to dissolve the yeast; add the flour and malt powder, and mix on low speed to low gluten development; autolyse 30 min; meanwhile, stir the salt into the remaining water; mix the dough on medium speed to medium gluten development; add the salt mixture, and mix on low speed until it is fully incorporated; add the oil in a slow stream while the mixer is running on low speed, and mix until it is fully incorporated; mix on high speed to medium gluten development; transfer to a lightly oiled tub, and shape into a rectangle; perform a four-edge fold

BULK FERMENT 2½ h at 21°C / 70°F; cover well; perform 4 four-edge folds (1 fold every 30 min after the first 30 min; see page 17) or more until the dough reaches full gluten development; perform the windowpane test to assess gluten development (see page 2:30); rest the dough, covered, for 30 min after the final fold; generously oil the pan(s)

DIVIDE 60 cm by 40 cm / 24 in by 16 in: do not divide
60 cm by 20 cm / 24 in by 8 in: 700 g

PRESHAPE perform a four-edge fold; transfer the dough to the prepared pan(s) seam side down, trying to maintain the rectangular shape; rest for 30 min, covered; stretch the dough gently but assertively without damaging it to try to fill the pan evenly, making sure the corners are sharp

PROOF 1 h at 27°C / 80°F and 65% RH; after the first hour, using flat hands, gently but assertively stretch the dough out again to fill the pan as evenly as possible, being careful not to tear the dough; for shaping instructions, see page 250; for assembly and baking instructions, see page 250

For more on suggested mixing times, see the Machine Mixing Options for High-Hydration al Taglio Pizza Dough on page 69.

SUBMASTER RECIPE

ROMAN PIZZA ALLA PALA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water	470 g	2 cups	73.34
Instant dry yeast	3.8 g	1½ tsp	0.59
Liquid levain, mature see page 3	250 g	1 cup + 2 Tbsp	39.06
Bread flour, 11.5%–12% protein, or 00 flour*	640 g	4¾ cups	100
Diastatic malt powder	1.6 g	¼ tsp + ⅛ tsp	0.25
Fine salt	19 g	1 Tbsp + ¼ tsp	2.97
Extra-virgin olive oil	15 g	1 Tbsp + ¼ tsp	2.34
Yield: ~1.4 kg			

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Polselli Super 00 Flour, Caputo Pizza o Metro 00 Flour, Molino Grassi Slow H24 00 Flour, or Le 5 Stagioni Manitoba 00 Flour.*

Make sure to leave enough room in the tub for the dough to expand.

TOTAL TIME	YIELD/SHAPE
Active: 15–20 min / Inactive: 5½ h	one 60 cm by 40 cm / 24 in by 16 in pizza or two 60 cm by 20 cm / 24 in by 8 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	765 g	100
Water	595 g	77.78
Salt	19 g	2.48
Fat	15 g	1.96
Yeast	3.8 g	0.5
Diastatic malt powder	1.6 g	0.2

For more on suggested mixing times, see the Machine Mixing Options for High-Hydration al Taglio Pizza Dough on page 69.

GENERAL DIRECTIONS

MIX combine 380 g (1⅔ cups) of the water with the yeast in the mixer's bowl, and whisk to dissolve the yeast; add the levain, flour, and malt powder, and mix on low speed to low gluten development; autolyse 30 min; meanwhile, stir the salt into the remaining water; mix the dough on medium speed to medium gluten development; add the salt mixture, and mix on low speed until it is fully incorporated; add the oil in a slow stream while the mixer is running on low speed, and mix until it is fully incorporated; mix on high speed to medium gluten development; transfer to a lightly oiled tub, and shape into a rectangle; perform a four-edge fold

BULK FERMENT 2 h at 21° C / 70° F; cover well; perform 3 four-edge folds (1 fold every 30 min after the first 30 min; see page 17) or more until the dough reaches full gluten development; perform the windowpane test to assess gluten development (see page 2:30); rest the dough, covered, for 30 min after the final fold

DIVIDE 60 cm by 40 cm / 24 in by 16 in: do not divide
60 cm by 20 cm / 24 in by 8 in: 700 g

PRESHAPE tight oblong bâtard (see page 22); place in a lightly oiled tub; cover well

PROOF 3 h at 21° C / 70° F, covered, or 2 h at 27° C / 80° F and 65% RH; cold-proof for 16 h at 4° C / 39° F, covered, and then 2½ h at 27° C / 80° F and 65% RH

SUBMASTER RECIPE

PIZZA GOURMET DOUGH

INGREDIENTS	WEIGHT	VOLUME	
Hong Kong flour or pastry flour	600 g	5 cups	100
Water, 21° C / 70° F	340 g	1½ cups	56.67
Sugar	64 g	5 Tbsp + 2 tsp	10.67
Fine salt	12 g	2 ⅛ tsp	1.88
Baking powder	6.6 g	1½ tsp	1.1
Instant dry yeast	6.5 g	2¼ tsp + ⅛ tsp	1.08
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

Hong Kong flour is commonly used for making bao, which share some characteristics with pizza gourmet dough. For more on where to purchase it, see Resources, page 3:377.

TOTAL TIME	YIELD/SHAPE
Active 10–15 min / Inactive 4¼ h	four 20 cm / 8 in pizzas

NET CONTENTS

Ingredients	Weight	
Flour	600 g	100
Water	340 g	56.67
Sugar	64 g	10.67
Salt	12 g	1.88
Baking powder	6.6 g	1.1
Yeast	6.5 g	1.08

GENERAL DIRECTIONS

MIX combine the flour, water, sugar, salt, baking powder, and yeast in the mixer's bowl; mix the dough with the paddle attachment on medium speed to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly floured worktable

BULK FERMENT 45 min at 21° C / 70° F; cover well

DIVIDE 250 g

PRESHAPE ball (see page 20); flatten to a 2.5 cm / 1 in thick disc; cover well

PROOF 3½ h at 21° C / 70° F, covered, or 2½ h at 27° C / 80° F and 65% RH; for assembly, steaming, and baking instructions, see page 255

MASTER RECIPE

DETROIT-STYLE PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 30–30.5° C / 85–87° F	405 g	1¾ cups	70.43
Bread flour, 11.5%–12% protein*	490 g	3⅔ cups	85.22
Semolina flour	85 g	½ cup	14.78
Fine salt	11.5 g	2 tsp	2
Sugar	8 g	2 tsp	1.39
Instant dry yeast	5.2 g	2 tsp	0.9
	Yield: ~1 kg		

For solt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Ceresota/Heckers Unbleached All-Purpose Flour. Note that they call their flour all-purpose, but the protein content places it in the bread flour category.*

The 1 kg yield of the base recipe is not enough for the dough hook to catch all the ingredients and mix a uniform dough in an 8 qt bowl.

TOTAL TIME	YIELD/SHAPE
Active: 15–20 min / Inactive: 3½ h	two 35 cm by 25 cm / 14 in by 10 in pizzas or three 25 cm by 20 cm / 10 in by 8 in pizzas

NET CONTENTS

Ingredients	Weight	%
Bread flour	490 g	85.22
Semolina flour	85 g	14.78
Water	405 g	70.43
Salt	11.5 g	2
Sugar	8 g	1.39
Yeast	5.2 g	0.9

GENERAL DIRECTIONS

MIX pour the water into the mixer's bowl; add the bread flour, semolina flour, salt, sugar, and yeast, and mix on low speed to a shaggy mass; mix on medium speed to just under full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a generously oiled tub, turning the dough over to coat the dough fully with the oil, and shape into a rectangle

BENCH REST 15 min; cover well; perform a four-edge fold (see page 17); bench rest for 15 min; cover well; generously oil the Detroit pans

DIVIDE 35 cm by 25 cm / 14 in by 10 in: 500 g
25 cm by 20 cm / 10 in by 8 in: 330 g

PRESHAPE transfer dough to the prepared pans seam side down, trying to maintain the rectangular shape; coat the surface of the dough lightly with oil and stretch the dough gently but assertively without damaging it to fill the pan evenly, making sure the corners are sharp

PROOF 3 h at 21° C / 70° F, covered, or 2½ h at 27° C / 80° F and 65% RH; after the first hour, gently but assertively stretch the dough out again to fill the pan as evenly as possible; for assembly and baking instructions, see page 234

If the ingredient quantities aren't large enough for the dough hook to mix them well in a stand mixer or commercial planetary mixer, use a paddle attachment initially to mix the ingredients uniformly. Once you have a homogeneous mass (the dough is sticky and wet, and there are no visible clumps or unincorporated water), switch to a hook attachment.

The larger the yield, the longer the dough will take to mix. Final mix time at higher speeds may vary from machine to machine. Whatever the model and yield, the goal is to achieve a good mix and nearly full gluten development. Consider our suggested times as guidelines only. Use the windowpane test to help determine the dough's stage of gluten development.

MACHINE MIXING OPTIONS

SPIRAL MIXER

Weight: depends on the capacity of the mixer; at least 8 kg is recommended; multiply this recipe by at least 8

Mix: pour the water into the mixer's bowl. Add the bread flour, semolina flour, salt, sugar, and yeast, and mix on low speed to a shaggy mass, about 5 min. Mix on medium speed to just under full gluten development, about 18 min. Perform the windowpane test to assess gluten development.

STAND MIXER

Weight: 4.5 qt bowl: 1–1.25 kg maximum

8 qt bowl: 1.5–1.75 kg maximum; multiply this recipe by at least 1.5 but do not exceed 1.75

Mix: pour the water into the mixer's bowl. Add the bread flour, semolina flour, salt, sugar, and yeast, and mix on low speed to a shaggy mass, about 2 min. Mix on medium speed to just under full gluten development, about 4 min. Perform the windowpane test to assess gluten development.

COMMERCIAL PLANETARY MIXER

Weight: 12 qt bowl: 4–6 kg maximum; multiply this recipe by at least 4 but do not exceed 6

20 qt bowl: 6–8 kg maximum; multiply this recipe by at least 6 but do not exceed 8

Mix: pour the water into the mixer's bowl. Add the bread flour, semolina flour, salt, sugar, and yeast, and mix on low speed to a shaggy mass, about 3 min. Mix on medium speed to just under full gluten development, about 7 min. Perform the windowpane test to assess gluten development.

FORK MIXER

Weight: depends on the capacity of the mixer; at least 8 kg is recommended; multiply this recipe by at least 8

Mix: pour the water into the mixer's bowl. Add the bread flour, semolina flour, salt, sugar, and yeast, and mix on low speed to a shaggy mass, about 5 min. Mix on medium speed to just under full gluten development, about 20 min. Perform the windowpane test to assess gluten development.

DIVING ARM MIXER

Weight: 6 qt bowl: 3 kg maximum; multiply this recipe by at least 2 but do not exceed 3

industrial-sized mixers: capacity will vary

Mix: pour the water into the mixer's bowl. Add the bread flour, semolina flour, salt, sugar, and yeast, and mix on low speed to a shaggy mass, 2–3 min. Mix on medium speed to just under full gluten development, about 19 min. Perform the windowpane test to assess gluten development.

If you are mixing using the diving arm mixer, the dough will be softer and easy to shape.

FOOD PROCESSOR

Weight: 12–16 cup work bowl: 1 kg

Robot Coupe, 2–3 qt work bowl: 1.2 kg; industrial-sized food processors: capacity will vary

Mix: place the bread flour, semolina flour, salt, sugar, and yeast in the bowl. Turn the machine on and pour in the water. Mix for 45 s. Perform the windowpane test to assess gluten development. If the gluten is not fully developed, mix for a few more seconds and check again.

MIX

1. Follow the Machine Mixing Options above.
2. Transfer the dough to a generously oiled tub.
3. Turn the dough over to fully coat with oil.
4. Shape the dough into a rectangle. Cover well with plastic wrap.

BENCH REST

5. Bench rest for 15 min.
6. Perform a four-edge fold.
7. Bench rest for 15 min, covered.
8. Generously oil the Detroit pans.

DIVIDE

9. Divide into two 500 g pieces for 35 cm by 25 cm / 14 in by 10 in pizzas or into three 330 g pieces for 25 cm by 20 cm / 10 in by 8 in pizzas (see page 18).

When you divide the dough, try to keep the pieces as rectangular as possible.

PRESHAPE

10. Transfer the dough to the center of the prepared pans seam side down, trying to maintain the rectangular shape. Lightly coat the surface of the dough with more oil, and stretch the dough gently but assertively without damaging it to fill the pan evenly.

    Make sure the corners are sharp and fill out the corners of the pan.

For the large pizzas, we use full-sized Detroit pans measuring 35 cm by 25 cm / 14 in by 10 in. The small pizzas are made in half-sized Detroit pans measuring 25 cm by 20 cm / 10 in by 8 in. Our pans are made from blue steel; for more on where to find these pans, see Resources, page 234.

PROOF

11. Proof the dough, covered, for 3 h at 21°C / 70°F or 2½ h at 27°C / 80°F and 65% RH. After the first hour, gently but assertively stretch the dough out again to fill the pan as evenly as possible.
12. Assemble and bake the pizza according to the instructions on page 234.

INGREDIENT VARIATION

MODERNIST DETROIT-STYLE PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 30–30.5°C / 85–87°F	405 g	1¾ cups	70.43
Dough relaxer options see table below			
Bread flour, 11.5%–12% protein*	490 g	3⅔ cups	85.22
Semolina flour	85 g	½ cup	14.78
Fine salt	11.5 g	2 tsp	2
Sugar	8 g	2 tsp	1.39
Instant dry yeast	5.2 g	2 tsp	0.9
		Yield: ~1 kg	

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Central Milling Organic Artisan Bakers Craft Bread Flour.*

Follow the Mix through Proof instructions for Detroit-Style Pizza Dough on page 75. See the table at right for instructions for adding the dough relaxer.

TOTAL TIME	YIELD/SHAPE
Active: 15–20 min / Inactive: 3½ h	two 35 cm by 25 cm / 14 in by 10 in pizzas or three 25 cm by 20 cm / 10 in by 8 in pizzas

NET CONTENTS

Ingredients	Weight	%
Bread flour	490 g	85.22
Semolina flour	85 g	14.78
Water	405 g	70.43
Salt	11.5 g	2
Sugar	8 g	1.39
Yeast	5.2 g	0.9

Dough Relaxer Options

These dough relaxer percentages are based on the net weight of the flour. For tips on how to weigh out these minuscule amounts, see page 6. For how to extract kiwi juice and papaya juice, see page 1:328. Kiwi juice and papaya juice performed best in our tests.

INGREDIENT	%	ADD TO . . .
Kiwi juice, fresh	0.08	the water
Papaya juice, fresh	0.03	the water
Bromelain, powdered	0.0005	the flour
Papain, powdered	0.01	the flour
Adolph's meat tenderizer	0.01	the flour

SUBMASTER RECIPE

ARGENTINEAN-STYLE "AL MOLDE" PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 30–30.5°C / 85–87°F	400 g	1¾ cups	67.8
All-purpose flour, 10%–11.5% protein	490 g	3⅔ cups	83.05
Cake flour	100 g	¾ cup	16.95
Fine salt	12 g	2⅛ tsp	2.03
Instant dry yeast	5.5 g	2 tsp	0.93
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

TOTAL TIME	YIELD/SHAPE
Active: 15–20 min / Inactive: 2¾ h	two 35 cm / 14 in pizzas

NET CONTENTS

Ingredients	Weight	%
All-purpose flour	490 g	83.05
Cake flour	100 g	16.95
Water	400 g	67.8
Salt	12 g	2.03
Yeast	5.5 g	0.93

GENERAL DIRECTIONS

MIX pour the water into the mixer's bowl; add the all-purpose flour, cake flour, salt, and yeast; mix on low speed to a shaggy mass; mix on medium speed to just under full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly floured worktable

BENCH REST 15 min; cover well

DIVIDE 500 g

PRESHAPE ball (see page 21); place in a tub or on a sheet pan; lightly mist with water; cover well; lightly oil two 35 cm / 14 in pizza pans

BENCH REST 20 min; cover well

SHAPE transfer the dough to the prepared pans seam side down; coat the surface of the dough lightly with oil and gently but assertively stretch the dough without damaging it to try to fill the pan evenly

PROOF 2 h at 21°C / 70°F, covered, or 1½ h at 27°C / 80°F and 65% RH; halfway through proofing, gently but assertively stretch the dough out again to fill the pan as evenly as possible; for assembly and baking instructions, see page 243

This versatile dough is easy to mix and shape. You can also use this dough as an option for the base for the Burt Katz–inspired pizza on page 237.

If the ingredient quantities aren't large enough for the dough hook to mix them well in a stand mixer or commercial planetary mixer, use a paddle attachment initially to mix the ingredients uniformly. Once you have a homogeneous mass (the dough is sticky and wet, but there are no visible clumps or unincorporated water), switch to a hook attachment.

The larger the yield, the longer the dough will take to mix. Final mixing times at higher speeds may vary from machine to machine. Whatever the model and yield, the goal is to achieve a good mix and to get to just under full gluten development. Consider our suggested times as guidelines only. Use the windowpane test to help determine the dough's stage of gluten development.

For more on suggested mixing times, see the Machine Mixing Options for Detroit-Style Pizza Dough on page 76.

SUBMASTER RECIPE

OLD FORGE PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21° C / 70° F	355 g	1½ cups	59.17
Instant dry yeast	4 g	1½ tsp	0.67
Flour, 11.5%–14% protein*	600 g	4½ cups	100
Fine salt	12 g	2⅛ tsp	2
Sugar	18 g	1 Tbsp + 1½ tsp	3
Extra-virgin olive oil	12 g	2½ tsp	2
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using General Mills All Trumps Bakers High Gluten Enriched Flour, Tony Gemignani California Artisan Type 00 Flour Blend, Bouncer Premium High Gluten Flour, Pillsbury Balancer Hi Gluten Flour, or Groin Craft Power High Gluten Flour.*

A whole Old Forge Pizza is sometimes colloquially referred to as a "tray."

TOTAL TIME	YIELD/SHAPE
Active 20–25 min / Inactive 6 h	one 46 cm by 33 cm / 18 in by 13 in pizza or two 33cm / by 23 cm / 13 in by 9 in pizzas

NET CONTENTS

Ingredients	Weight	%
Flour	600 g	100
Water	355 g	59.17
Sugar	18 g	3
Salt	12 g	2
Fat	12 g	2
Yeast	4 g	0.67

For more on suggested mixing times, see the Machine Mixing Options for Detroit-Style Pizza Dough on page 76.

GENERAL DIRECTIONS

MIX combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast; add the flour, and mix on low speed to a shaggy mass; autolyse for 30 min; add the salt, and mix on low speed until it is fully incorporated; add the sugar and oil in a slow stream while the mixer is running on low speed, and mix until it is fully incorporated; mix on medium speed to medium gluten development; transfer to a lightly oiled tub; perform a four-edge fold

BULK FERMENT 2½ h at 21° C / 70° F; cover well; perform 4 four-edge folds (1 fold every 30 min after the first 30 min; see page 17) or more until the dough reaches full gluten development; perform the windowpane test to assess gluten development (see page 2:30); rest the dough, covered, for 30 min after the final fold; lightly oil the pan(s)

DIVIDE 46 cm by 33 cm / 18 in by 13 in: do not divide
33 cm by 23 cm / 13 in by 9 in: 500 g

PRESHAPE transfer the dough to the prepared pan(s) seam side down, trying to keep the rectangular shape; coat the surface of the dough with more oil; stretch the dough gently and assertively without damaging it to try to fill the pan evenly, making sure the corners are sharp; if it is difficult to stretch the dough at this point, let the dough rest for 30 min, covered, in the pan, and then stretch it further to fill the pan

PROOF 3 h at 21° C / 70° F, covered, or 2 h at 27° C / 80° F and 65% RH; cold-proof for 16 h at 4° C / 39° F, covered, and then 2 h at 27° C / 80° F and 65% RH; halfway through proofing, gently but assertively stretch the dough out again to fill the pan as evenly as possible; for assembly and baking instructions, see page 249

OUR VARIATION RECIPES

The variation tables on pages 80–99 will allow you to create a multitude of doughs based on our master recipes. Follow the methods in the master recipes and be sure to refer back to the flour recommendations and practical tips given there when executing these variations. If you'd like more information on each of these variation types, see the descriptions in Our Variations on page 2: 100.

LEVAIN-RAISED VARIATIONS

PIZZA STYLE	LIQUID LEVAIN, MATURE SEE PAGE 3			FLOUR			
	Weight	Volume	%	Weight	Volume	%	
Thin-Crust Pizza Dough see page 26	160 g	¾ cup	30.77	520 g	3¾ cups + 2 Tbsp	100	
Brazilian Thin-Crust Pizza Dough see page 30	180 g	½ cup	34.29	Cake flour 370 g Bread flour, 11.5%–12% protein 155 g	3 cups 1 cup + 2 Tbsp	70.48 29.52	
Deep-Dish Pizza Dough see page 34	120 g	½ cup	37.5	320 g	2⅓ cups	100	
Neapolitan Pizza Dough see page 38	130 g	⅔ cup	24.3	535 g	4 cups	100	
New York Pizza Dough see page 45	140 g	⅔ cup	26.42	530 g	3⅔ cups	100	
Artisan Pizza Dough see page 54	150 g	⅔ cup	27.27	550 g	3¾ cups	100	
Focaccia Dough see page 60	190 g	¾ cup + 2 Tbsp	47.5	400 g	2¾ cups	100	
New York Square Pizza Dough see page 64	90 g	⅓ cup + 1½ Tbsp	25.35	355 g	2½ cups	100	
Detroit-Style Pizza Dough see page 75	150 g	⅔ cup	30	Bread flour, 11.5%–12% protein 415 g Semolina flour 85 g	3 cups ½ cup	83 17	

Notes

LEVAIN-RAISED THIN-CRUST PIZZA DOUGH

Follow the Mix through Proof instructions for Thin-Crust Pizza Dough on page 26. Replace the poolish with levain. Omit the yeast.

LEVAIN-RAISED BRAZILIAN THIN-CRUST PIZZA DOUGH

Follow the Mix through Proof instructions for Brazilian Thin-Crust Pizza Dough on page 30. Replace the yeast with levain. Increase the proofing time to 4 h at 21°C / 70°F.

LEVAIN-RAISED DEEP-DISH PIZZA DOUGH

Follow the Mix through Proof instructions for Deep-Dish Pizza Dough on page 34. Replace the yeast with levain.

LEVAIN-RAISED NEAPOLITAN PIZZA DOUGH

Follow the Mix through Proof instructions for Neapolitan Pizza Dough with Poolish on page 41. Replace the poolish with levain. Omit the yeast, and add the malt powder with the flour.

LEVAIN-RAISED NEW YORK PIZZA DOUGH

Follow the Mix through Proof instructions for New York Pizza Dough on page 45. Replace the poolish with levain. Omit the yeast.

LEVAIN-RAISED ARTISAN PIZZA DOUGH

Follow the Mix through Proof instructions for Artisan Pizza Dough on page 54. Replace the poolish with levain. Omit the yeast.

LEVAIN-RAISED FOCACCIA DOUGH

Follow the Mix through Proof instructions for Focaccia Dough on page 60. Replace the poolish with levain. Omit the yeast.

LEVAIN-RAISED NEW YORK SQUARE PIZZA DOUGH

Follow the Mix through Proof instructions for New York Square Pizza Dough on page 64. Replace the poolish with levain. Omit the yeast.

LEVAIN-RAISED DETROIT-STYLE PIZZA DOUGH

Follow the Mix through Proof instructions for Detroit-Style Pizza Dough on page 75. Replace the yeast with levain.

WATER, 21°C / 70°F			FINE SALT			FAT			OTHER		
Weight	Volume	%	Weight	Volume	%	Weight	Volume	%	Weight	Volume	%
345 g	1½ cups	66.35	13 g	2¼ tsp + ⅛ tsp	2.5	n/a			Fine-ground cornmeal 55 g	½ cup	10.58
220 g	1 cup	41.9	12.3 g	2¼ tsp	2.34	Extra-virgin olive oil 60 g	¼ cup	11.42	n/a		
165 g	¾ cup	51.56	8 g	1½ tsp	2.5	Lard, softened 18 g Butter, softened 18 g	1 Tbsp + ¾ tsp 1 Tbsp + ¾ tsp	4.74 4.74	Malted barley syrup 7 g Fine-ground cornmeal 40 g	1 tsp ⅓ cup	2.19 12.5
330 g	1½ cups	61.68	13.4 g	2¼ tsp + ⅛ tsp	2.5	n/a			Diastatic malt powder 1.3 g	¼ tsp	0.24
345 g	1½ cups	65.09	14.5 g	2½ tsp	2.74	Extra-virgin olive oil 20 g	1 Tbsp + ¼ tsp	3.77	Diastatic malt powder 15 g	1 Tbsp + ¾ tsp	2.83
375 g	1⅔ cups	68.18	12.5 g	2¼ tsp	2.27	Extra-virgin olive oil 20 g	1 Tbsp + ¼ tsp	3.64	Diastatic malt powder 13 g	1 Tbsp + ¼ tsp	2.36
335 g	1½ cups	83.75	10 g	1¾ tsp	2.5	Extra-virgin olive oil 20 g	1 Tbsp + ¼ tsp	5	Malted barley syrup 5 g	¾ tsp	1.25
255 g	1 cup + 2 Tbsp	71.83	7.9 g	1¼ tsp + ⅛ tsp	2.23	Extra-virgin olive oil 15 g	1 Tbsp + ¼ tsp	4.23	n/a		
330 g	1½ cups	66	11.5 g	2 tsp	2.3	n/a			Sugar 8 g	2 tsp	1.6

SECOND-CHANCE LEVAIN VARIATIONS

PIZZA STYLE	AMOUNT OF INSTANT DRY YEAST TO ADD			AMOUNT OF INACTIVE LEVAIN TO ADD		
	Weight	Volume	%	Weight	Volume	%
Thin-Crust Pizza Dough see page 26	4.8 g	1¾ tsp	0.92	160 g	¾ cup	30.77
Brazilian Thin-Crust Pizza Dough see page 30	3 g	1⅛ tsp	0.57	180 g	¾ cup	34.29
Deep-Dish Pizza Dough see page 34	4.8 g	1¾ tsp	1.5	120 g	½ cup	37.5
Neapolitan Pizza Dough see page 38	2.3 g	¾ tsp + ⅛ tsp	0.43	130 g	⅔ cup	24.3
New York Pizza Dough see page 45	2.9 g	1 tsp	0.55	140 g	⅔ cup	26.42
Artisan Pizza Dough see page 54	2.68 g	1 tsp	0.49	150 g	⅔ cup	27.27
Focaccia Dough see page 60	2.5 g	¾ tsp + ⅛ tsp	0.63	190 g	¾ cup + 2 Tbsp	47.5
New York Square Pizza Dough see page 64	2.06 g	¾ tsp	0.58	90 g	⅓ cup + 1½ Tbsp	25.35
High-Hydration al Taglio Pizza Dough see page 68	3.7 g	1¼ tsp + ⅛ tsp	0.59	220 g	1 cup	34.92
Detroit-Style Pizza Dough see page 75	5.2 g	2 tsp	1.04	150 g	⅔ cup	30

Notes

Make the recipes for the levain versions above but replace the levain with inactive levain (see page 5). The amount of yeast listed in the table above should be dissolved in the water portion of the recipe. Add the inactive levain to the water after dissolving the yeast.

COMPLEAT WHEAT VARIATIONS

PIZZA STYLE	PREFERMENT				WATER, 21°C / 70°F			INSTANT DRY YEAST			
		Weight	Volume	%	Weight	Volume	%	Weight	Volume	%	
Thin-Crust Pizza Dough see page 26	For the Poolish				395 g	1¾ cups	84.95	4.2 g	1½ tsp	0.9	
	Bread flour, 11.5%–12% protein	50 g	⅓ cup	100							
	Water	50 g	3 Tbsp + 1½ tsp	100							
	Instant dry yeast	0.06 g	*	0.1							
Brazilian Thin-Crust Pizza Dough see page 30	n/a				385 g	1⅔ cups	74.76	2.5 g	1 tsp	0.49	
Deep-Dish Pizza Dough see page 34	n/a				255 g	1 cup + 2 Tbsp	80.95	2.6 g	1 tsp	0.83	
Neapolitan Pizza Dough see page 38	n/a				380 g	1⅔ cups	69.72	0.22 g	⅛ tsp	0.04	
New York Pizza Dough see page 45	For the Poolish				355 g	1½ cups	80.68	2.3 g	¾ tsp + ⅛ tsp	0.52	
	High-gluten bread flour, 13.5%–15% protein	50 g	⅓ cup	100							
	Water	50 g	3 Tbsp + 1½ tsp	100							
	Instant dry yeast	0.05 g	*	0.1							
Artisan Pizza Dough see page 54	For the Poolish				400 g	1¾ cups	85.11	2.2 g	¾ tsp	0.47	
	Bread flour, 11.5%–12% protein	65 g	½ cup	100							
	Water	65 g	¼ cup	100							
	Instant dry yeast	0.07 g	*	0.11							

	FLOUR			FINE SALT			FAT			OTHER			BRAN AND GERM MIXTURE		
	Weight	Volume	%	Weight	Volume	%	Weight	Volume	%	Weight	Volume	%	Weight	Volume	%
	465 g	3½ cups	100	11 g	2 tsp	2.37	n/a			Fine-ground cornmeal			Wheat bran		
										50 g	⅓ cup + 1 Tbsp	10.75	65 g	1 cup	13.98
													Wheat germ		
													10 g	1 Tbsp + 1 tsp	2.15
													Water		
													75 g	⅓ cup	16.13
	Cake flour			11 g	2 tsp	2.14	Extra-virgin olive oil			n/a			Wheat bran		
	310 g	2½ cups	60.19				50 g	¼ cup	9.71				70 g	1¼ cups	13.59
	Bread flour												Wheat germ		
	205 g	1½ cups	39.81										15 g	2 Tbsp	2.91
													Water		
													85 g	⅓ cup	16.5
	315 g	2⅓ cups	100	7 g	1¼ tsp	2.22	Lard, softened			Malted barley syrup			Wheat bran		
							15 g	1 Tbsp	4.76	6 g	1 tsp	1.9	45 g	¾ cup	14.29
							Butter, softened			Fine-ground cornmeal			Wheat germ		
							15 g	1 Tbsp	4.76	35 g	¼ cup	11.11	10 g	1 Tbsp + 1 tsp	3.17
										Diastatic malt powder			Water		
										7 g	1¾ tsp	2.22	55 g	¼ cup	17.46
	545 g	4 cups	100	10.9 g	2 tsp	2	n/a			Adolph's meat tenderizer			Wheat bran		
										0.05 g	*	0.01	85 g	1½ cups	15.6
													Wheat germ		
													15 g	2 Tbsp	2.75
													Water		
													75 g	⅓ cup	13.76
	440 g	3 cups	100	12 g	2⅛ tsp	2.73	Extra-virgin olive oil			Diastatic malt powder			Wheat bran		
							15 g	1 Tbsp + 1¼ tsp	3.41	12 g	1 Tbsp	2.73	60 g	1 cup	13.64
													Wheat germ		
													10 g	1 Tbsp + 1 tsp	2.27
													Water		
													70 g	⅓ cup	15.91
	470 g	3½ cups	100	10.7 g	2 tsp	2.28	Extra-virgin olive oil			Diastatic malt powder			Wheat bran		
							18 g	1 Tbsp + 1 tsp	3.83	11 g	2¾ tsp	2.34	65 g	1 cup + 2 Tbsp	13.83
													Wheat germ		
													15 g	2 Tbsp	3.19
													Water		
													80 g	⅓ cup	17.02

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COMPLEAT WHEAT VARIATIONS

PIZZA STYLE	PREFERMENT				WATER, 21°C / 70°F			INSTANT DRY YEAST		
		Weight	Volume	%	Weight	Volume	%	Weight	Volume	%
Focaccia Dough see page 60	For the Poolish				380 g	1⅔ cups	105.56	1.1 g	¼ tsp + ⅛ tsp	0.31
	Bread flour, 11.5%–12% protein	60 g	½ cup	100						
	Water	60 g	¼ cup	100						
	Instant dry yeast	0.06 g	*	0.1						
	Liquid levain, mature see page 3	60 g	¼ cup	16.67						
New York Square Pizza Dough see page 64	For the Poolish				220 g	1 cup	72.13	1.7 g	½ tsp + ⅛ tsp	0.56
	High-gluten bread flour, 13.5%–15% protein	35 g	¼ cup	100						
	Water	35 g	2 Tbsp + 1½ tsp	100						
	Instant dry yeast	0.04 g	*	0.11						
High-Hydration al Taglio Pizza Dough see page 68	Liquid levain, mature see page 3	210 g	1 cup	41.58	510 g	2¼ cups	100 .99	3.7 g	1¼ tsp + ⅛ tsp	0.73
Detroit-Style Pizza Dough see page 75	n/a				425 g	1¾ cups + 1½ Tbsp	85.86	4.4 g	1½ tsp + ⅛ tsp	0.89

Refer to the specific master recipe when calculating this volume.

1 Toast the bran and germ in an even layer in a still oven at 175°C / 350°F until aromatic, 5–7 min. Transfer to a bowl and cool completely. Add the specified amount of water; and soak for at least 10 min before mixing into the dough.

2 Follow the instructions for mixing the specific type of dough based on its master recipe, but mix it only to medium gluten development (see page 2:30). Then add the toasted and soaked bran and germ, and mix on low speed until just incorporated.

3 Place the dough in a lightly oiled tub, and perform a four-edge fold.

4 Bulk ferment the dough for 2½ h, covered, at 21°C / 70°F. Perform 4 four-edge folds (1 fold every 30 min after the first 30 min; see page 17) or more until the dough reaches full gluten development. Perform the windowpane test to assess full gluten development (see page 2:30). Rest the dough, covered, for 30 min after the final fold.

5 Follow the remaining instructions for the master recipe of the pizza style you are making.

FLOUR			FINE SALT			FAT			OTHER			BRAN AND GERM MIXTURE		
Weight	Volume	%	Weight	Volume	%	Weight	Volume	%	Weight	Volume	%	Weight	Volume	%
360 g	2⅔ cups	100	9 g	1½ tsp	2.5	Extra-virgin olive oil			Malted barley syrup			Wheat bran		
						18 g	1 Tbsp + 1 tsp	5	4.5 g	½ tsp + ⅛ tsp	1.25	50 g	¾ cup	13.89
												Wheat germ		
												10 g	1 Tbsp + 1 tsp	2.78
												Water		
												60 g	¼ cup	16.67
305 g	2 cups + 2 Tbsp	100	6.8 g	1¼ tsp	2.23	Extra-virgin olive oil			n/a			Wheat bran		
						15 g	1 Tbsp + ¼ tsp	4.92				50 g	¾ cup + 2 Tbsp	16.39
												Wheat germ		
												8 g	1 Tbsp	2.62
												Water		
												60 g	¼ cup	19.67
505 g	3¾ cups	100	15.2 g	2¾ tsp	3.01	Extra-virgin olive oil			Diastatic malt powder			Wheat bran		
						24 g	1 Tbsp + 2 tsp	4.75	1.5 g	¼ tsp + ⅛ tsp	0.24	85 g	1½ cups	16.83
												Wheat germ		
												15 g	2 Tbsp	2.97
												Water		
												100 g	⅓ cup + 1 Tbsp + 2 tsp	19.8
Bread flour			10 g	1¾ tsp	2.02	n/a			Su gar			Wheat bran		
425 g	3 cups + 2 Tbsp	85.86							7 g	1¾ tsp	1.41	55 g	1 cup	11.11
Semolina flour												Wheat germ		
												10 g	1 Tbsp + 1 tsp	2.02
70 g	⅓ cup + 1½ Tbsp	14.14										Water		
												65 g	¼ cup	13.13

GRAIN, NUT, OR SEED VARIATIONS

PIZZA STYLE	PREFERMENT				WATER, 21°C / 70°F			INSTANT DRY YEAST			
		Weight	Volume	%	Weight	Volume	%	Weight	Volume	%	
Thin-Crust Pizza Dough see page 26	For the Poolish				335 g	1½ cups	68.37	4.3 g	1½ tsp	0.88	
	Bread flour, 11.5%–12% protein	50 g	⅓ cup	100							
	Water	50 g	3 Tbsp + 1½ tsp	100							
	Instant dry yeast	0.05 g	*	0.1							
Neapolitan Pizza Dough see page 38	n/a				335 g	1½ cups	62.04	0.21 g	⅛ tsp	0.04	
New York Pizza Dough see page 45	For the Poolish				320 g	1⅓ cups	65.98	2.6 g	1 tsp	0.54	
	Bread flour, 11.5%–12% protein	55 g	⅓ cup + 1 Tbsp	100							
	Water	55 g	¼ cup	100							
	Instant dry yeast	0.06 g	*	0.11							
Artisan Pizza Dough see page 54	For the Poolish				335 g	1½ cups	67.68	2.3 g	¾ tsp + ⅛ tsp	0.46	
	Bread flour, 11.5%–12% protein	65 g	½ cup	100							
	Water	65 g	¼ cup	100							
	Instant dry yeast	0.07 g	*	0.11							
Focaccia Dough see page 60	For the Poolish				335 g	1¼ cups + 3 Tbsp	83.75	1.2 g	½ tsp	0.3	
	Bread flour, 11.5%–12% protein	65 g	½ cup	100							
	Water	65 g	¼ cup	100							
	Instant dry yeast	0.07 g	*	0.11							
	Liquid levain, mature see page 3	60 g	¼ cup	15							
New York Square Pizza Dough see page 64	For the Poolish				230 g	1 cup	71.88	1.7 g	½ tsp + ⅛ tsp	0.53	
	High-gluten bread flour, 13.5%–15% protein	35 g	¼ cup	100							
	Water	35 g	2 Tbsp + 1½ tsp	100							
	Instant dry yeast	0.04 g	*	0.11							
High-Hydration al Taglio Pizza Dough see page 68	Liquid levain, mature see page 3	220 g	1 cup	38.26	450 g	2 cups	78.26	3.5 g	1¼ tsp	0.61	
Detroit-Style Pizza Dough see page 75	n/a				370 g	1⅔ cups	70.48	4.7 g	1¾ tsp	0.9	

**Refer to the specific master recipe when calculating this volume.*

***The volume measurements of the inclusions will vary depending on the ingredients used.*

1 Follow the instructions for mixing the specific type of dough based on its master recipe, but mix it only to medium gluten development (see page 2:30). Then add the grain, nut, or seed inclusions, and mix on low speed until just incorporated.

2 Place the dough in a lightly oiled tub, and perform a four-edge fold.

3 Bulk ferment the dough for 2½ h, covered, at 21° C / 70° F. Perform 4 four-edge folds (1 fold every 30 min after the first 30 min; see page 17) or more until the dough reaches full gluten development. Perform the windowpane test to assess full gluten development (see page 2:30). Rest the dough, covered, for 30 min after the final fold.

4 Follow the remaining instructions for the master recipe of the pizza style you are making.

FLOUR			FINE SALT			FAT			OTHER			GRAIN, NUT, OR SEED		
Weight	Volume	%	Weight	Volume	%	Weight	Volume	%	Weight	Volume	%	Weight	Volume	%
490 g	3⅔ cups	100	12 g	2⅛ tsp	2.45	n/a			Fine-ground cornmeal 50 g	⅓ cup + 1 Tbsp	10.2	110 g	**	22.45
540 g	4 cups	100	10.8 g	2 tsp	2	n/a			Meat tenderizer 0.05 g	*	0.01	110 g	**	20.37
485 g	3½ cups	100	13.5 g	2½ tsp	2.78	Extra-virgin olive oil 18 g	1 Tbsp + 1 tsp	3.71	Diastatic malt powder 14 g	1 Tbsp + ½ tsp	2.89	100 g	**	20.62
495 g	3⅔ cups	100	11 g	2 tsp	2.22	Extra-virgin olive oil 18 g	1 Tbsp + 1 tsp	3.64	Diastatic malt powder 12 g	1 Tbsp	2.42	110 g	**	22.22
400 g	3 cups	100	10 g	1¾ tsp	2.5	Extra-virgin olive oil 20 g	1 Tbsp + 1¼ tsp	5	Malted barley syrup 5 g	¾ tsp	1.25	100 g	**	25
320 g	2¼ cups	100	7.2 g	1¼ tsp	2.25	Extra-virgin olive oil 15 g	1 Tbsp + ¼ tsp	4.69	n/a			75 g	**	23.44
575 g	4¼ cups	100	17 g	1 Tbsp	2.96	Extra-virgin olive oil 27 g	2 Tbsp	4.7	Diastatic malt powder 1.5 g	¼ tsp + ⅛ tsp	0.24	130 g	**	22.61
Bread flour, 11.5%–12% protein 450 g	3⅓ cups	85.71 Semolina flour 75 g	⅓ cup + 2 Tbsp	14.29	10.5 g	1⅞ tsp	2	n/a			Sugar 7 g	1¾ tsp	1.33	105 g	**	20

Notes

- You can soak, sprout, or cook your grains into a porridge or grain puree (see pages 347–355). If the nuts are small, leave them whole and toast them. If they are large, such as walnuts, pecans, or cashews, chop them coarsely, and then toast.
- If you make a hot preparation such as a porridge or grain puree, or if you toast the inclusion, make sure it cools down before you mix it into the dough.
- You may want to cook grains with salt because an unseasoned inclusion can dilute the flavor of the crust. Add 1% salt to the grains (based on the grain amount, not the water or flour amount).
- You can also use the amounts listed on page 7 to create pizza crusts with fruit, vegetable, meat, or cheese inclusions.
- For thin-crust pizzas, make sure to use inclusions that are not too big. Large chunks, pieces, or cubes will limit your ability to stretch the dough out thinly. The dimensions of the inclusions should be a maximum of about 3 mm / ⅛ in.
- For the Neapolitan pizza, you can use grano arso (burnt flour) as the inclusion in the dough to add another level of toasted flavor to the finished pizza.

COUNTRY-STYLE VARIATIONS

PIZZA STYLE	FLOUR WEIGHT IN MASTER RECIPE (100%)	ALL-PURPOSE FLOUR, BREAD FLOUR, OR A MIX (~70%)	WHOLE WHEAT FLOUR (~15%)	LIGHT, MEDIUM, OR DARK RYE FLOUR (~15%)
Thin-Crust Pizza Dough see page 26	540 g	380 g (2¾ cups)	80 g (⅔ cup)	80 g (¾ cup)
Brazilian Thin-Crust Pizza Dough see page 30	615 g	Cake flour 370 g (3 cups) Bread flour, 11.5%–12% protein 65 g (½ cup)	90 g (¾ cup)	90 g (¾ cup + 2 Tbsp)
Deep-Dish Pizza Dough see page 34	380 g	270 g (2 cups)	55 g (⅓ cup + 1½ Tbsp)	55 g (½ cup)
Neapolitan Pizza Dough see page 38	610 g	430 g (3 cups + 2 Tbsp)	90 g (⅔ cup)	90 g (¾ cup + 2 Tbsp)
New York Pizza Dough see page 45	530 g	370 g (2¾ cups)	80 g (⅔ cup)	80 g (¾ cup)
Artisan Pizza Dough see page 54	550 g	380 g (2¾ cups)	85 g (⅔ cup)	85 g (¾ cup)
Focaccia Dough see page 60	400 g	280 g (2 cups)	60 g (½ cup)	60 g (½ cup + 1½ Tbsp)
New York Square Pizza Dough see page 64	395 g	275 g (2 cups)	60 g (½ cup)	60 g (½ cup + 1 Tbsp)
High-Hydration al Taglio Pizza Dough see page 68	630 g	410 g (3 cups)	110 g (¾ cup + 2 Tbsp)	110 g (1 cup)
Detroit-Style Pizza Dough see page 75	575 g	Bread flour, 11.5%–12% protein 340 g (2½ cups) Semolina flour 85 g (½ cup)	75 g (½ cup + 1½ Tbsp)	75 g (¾ cup)

Notes

- You will be substituting 30% of the total weight of the flour (first column) for 15% whole wheat flour and 15% rye flour to create a country-style pizza dough.
- Follow the instructions for the master recipe of the pizza style you are making. The whole wheat flour and rye flour will be mixed into the dough along with the all-purpose or bread flour.
- You can replace the whole wheat and rye flours with 30% whole wheat flour if desired.
- Be sure to include the cornmeal in addition to the flours in the Thin-Crust Pizza Dough on page 26 and the Deep-Dish Pizza Dough on page 34.
- You can replace the whole wheat and rye flours with 30% masa harina flour in the Neapolitan Pizza Dough (see page 38) if desired.

ANCIENT GRAIN VARIATIONS

PIZZA STYLE	FLOUR WEIGHT IN MASTER RECIPE (100%)	ALL-PURPOSE FLOUR, BREAD FLOUR, OR A MIX (60%)	ANCIENT GRAIN MIX TOTALS 40% OF FLOUR		
			WHOLE SPELT FLOUR (15%)	EINKORN FLOUR (15%)	EMMER FLOUR (10%)
Thin-Crust Pizza Dough see page 26	540 g	325 g (2¼ cups + 2 Tbsp)	80 g (¾ cup)	80 g (¾ cup)	55 g (½ cup)
Brazilian Thin-Crust Pizza Dough see page 30	615 g	370 g (2¾ cups)	90 g (¾ cup)	90 g (¾ cup)	65 g (½ cup)
Deep-Dish Pizza Dough see page 34	380 g	230 g (1¾ cups)	55 g (½ cup)	55 g (½ cup)	40 g (⅓ cup)
			KHORASAN FLOUR (15%)	WHOLE SPELT FLOUR (15%)	EMMER FLOUR (10%)
Neapolitan Pizza Dough see page 38	610 g	370 g (2¾ cups)	90 g (¾ cup)	90 g (¾ cup)	60 g (½ cup)
New York Pizza Dough see page 45	530 g	320 g (2⅓ cups)	75 g (⅔ cup)	75 g (⅔ cup)	60 g (½ cup)
Artisan Pizza Dough see page 54	550 g	335 g (2½ cups)	80 g (¾ cup)	80 g (¾ cup)	55 g (½ cup)
			KHORASAN FLOUR (15%)	BUCKWHEAT FLOUR (15%)	DARK RYE FLOUR (10%)
Focaccia Dough see page 60	400 g	240 g (1¾ cups)	60 g (½ cup)	60 g (½ cup)	40 g (⅓ cup)
New York Square Pizza Dough see page 64	395 g	235 g (1¾ cups)	60 g (½ cup + 1 Tbsp)	60 g (½ cup + 1 Tbsp)	40 g (⅓ cup)
High-Hydration al Taglio Pizza Dough see page 68	630 g	375 g (2¾ cups)	95 g (¾ cup)	95 g (¾ cup)	65 g (½ cup)
Detroit-Style Pizza Dough see page 75	575 g	345 g (2½ cups)	85 g (¾ cup)	85 g (¾ cup)	60 g (⅔ cup)

Notes

- You will be substituting 40% of the total weight of the flour (first column) for a 40% mix of ancient grain flours to create an ancient grain dough for any style of pizza dough.
- You can use any type of ancient grain flours you like; these are simply the ones we liked for these types of doughs. We did a mix of 15%, 15%, and 10%, but you can shift those percentages as long as they total 40%. Using more ancient grain flour than this will make the dough very weak and hard to work with. It'll also bake with a lower volume.
- If you include flours that are gluten-free, we recommend that you add up to 5% vital wheat gluten to the dough to strengthen it. Add it to the flour before mixing the dough. You can also add 1.4 g (½ tsp) ascorbic acid with the flour to strengthen these doughs, especially those with hydrations above 70%.
- Follow the instructions for the master recipe of the pizza style you are making. The ancient grain flours will be mixed into the dough along with the all-purpose or bread flour.
- Be sure to include the cornmeal in addition to the flour in the Thin-Crust Pizza Dough on page 26 and the Deep-Dish Pizza Dough on page 34.
- Our master Brazilian thin-crust pizza dough uses a combination of cake flour and bread flour. In our ancient grain variation, we omit the cake flour and use mainly bread flour because you need a stronger flour to counteract the adverse effects the ancient grain flours have on the dough (see page 1:325).

NO-KNEAD VARIATIONS

PIZZA STYLE	FLOUR			WATER, 21°C / 70°F		
	Weight	Volume	%	Weight	Volume	%
Thin-Crust Pizza Dough see page 26	595 g	4¼ cups + 2 Tbsp	100	425 g	1¾ cups + 1½ Tbsp	71.43
Brazilian Thin-Crust Pizza Dough see page 30	615 g	4½ cups	100	310 g	1⅓ cups	50.41
Deep-Dish Pizza Dough see page 34	380 g	2¾ cups	100	225 g	1 cup	59.21
Neapolitan Pizza Dough see page 38	610 g	4½ cups	100	380 g	1⅔ cups	62.3
New York Pizza Dough see page 45	590 g	4 cups	100	410 g	1¾ cups	69.49
Artisan Pizza Dough see page 54	625 g	4⅓ cups	100	450 g	2 cups	72

**Refer to the specific master recipe when calculating this volume.*

1 Combine all the ingredients in a bowl, and mix by hand to a homogeneous mass. Transfer to a lightly oiled tub, and cover.

2 Bulk ferment for 12–18 h at 21° C / 70° F.

3 Divide and preshape the dough as instructed in the master recipe you are making.

4 Proof for 3–4 h at 21° C / 70° F, covered. If you are making New York pizza dough, proof for 4½–5½ h at 21° C / 70° F, covered.

5 Proceed with the shaping and baking instructions in the master recipe you are making.

Notes

- After preshaping, you can also cold-proof this dough at 4° C / 39° F for 1–2 d for even better baking results. If you cold-proof the dough, remove it from refrigeration 1½–2 h before shaping so it warms up and is easier to stretch out.
- Our master Brazilian thin-crust pizza dough uses a combination of cake flour and bread flour. In our no-knead variation, we use just bread flour in order to strengthen the dough since it is mixed only to a homogeneous mass.

	FINE SALT			INSTANT DRY YEAST			FAT			OTHER		
	Weight	Volume	%	Weight	Volume	%	Weight	Volume	%	Weight	Volume	
	13 g	2¼ tsp + ⅛ tsp	2.18	1.6 g	½ tsp + ⅛ tsp	0.27	n/a			Fine-ground cornmeal		
										55 g	½ cup	9.24
	12.3 g	2¼ tsp	2	1.6 g	½ tsp + ⅛ tsp	0.26	Extra-virgin olive oil			n/a		
							60 g	¼ cup + 1 tsp	9.76			
	8 g	1¼ tsp + ⅛ tsp	2.11	1 g	¼ tsp + ⅛ tsp	0.26	Lard, softened			Fine-ground cornmeal		
							18 g	1 Tbsp + ¾ tsp	4.74	40 g	⅓ cup	10.53
							Butter, softened			Malted barley syrup		
							18 g	1 Tbsp + ¾ tsp	4.74	7 g	1 tsp	1.84
										Diastatic malt powder		
										8 g	2 tsp	2.11
	12.15 g	2⅛ tsp	1.99	0.22 g	⅛ tsp	0.04				Meat tenderizer		
										0.05 g	*	0.01
	14.5 g	2½ tsp	2.46	1.6 g	½ tsp + ⅛ tsp	0.28	Extra-virgin olive oil			Diastatic malt powder		
							20 g	1 Tbsp + 1¼ tsp	3.39	15 g	1 Tbsp + ¾ tsp	2.54
	12.5 g	2¼ tsp	2	1.7 g	½ tsp + ⅛ tsp	0.27	Extra-virgin olive oil			Diastatic malt powder		
							20 g	1 Tbsp + 1¼ tsp	3.2	13 g	1 Tbsp + ¼ tsp	2.08

YOUR DAILY PIZZA VARIATIONS

PIZZA STYLE	FLOUR			WATER, 21°C / 70°F			FINE SALT			
	Weight	Volume	%	Weight	Volume	%	Weight	Volume	%	
Thin-Crust Pizza Dough see page 26	1.97 kg	13½ cups	100	1.41 kg	6 cups + 2 Tbsp	71.57	43 g	2 Tbsp + 1¾ tsp	2.18	
Brazilian Thin-Crust Pizza Dough see page 30	2.21 kg	16⅓ cups	100	1.12 kg	4¾ cups + 2 Tbsp	50.68	45 g	2 Tbsp + 2 tsp	2.04	
Neapolitan Pizza Dough see page 38	2.1 kg	15½ cups	100	1.38 kg	6 cups	65.71	46 g	2 Tbsp + 2¼ tsp	2.19	
New York Pizza Dough see page 45	4.2 kg	29 cups	100	2.9 kg	12⅔ cups	69.05	104 g	⅓ cup + 2½ tsp	2.48	
Artisan Pizza Dough see page 54	2.06 kg	14¼ cups	100	1.48 kg	6½ cups	71.84	41 g	2 Tbsp + 1¼ tsp	1.99	

1 Combine the flour, water, salt, yeast, fat (if applicable), and other ingredients in the mixer's bowl. Mix on low speed with a paddle or hook attachment to a homogeneous mass, 2–3 min. Transfer to a lightly oiled tub, and cover.

2 Bulk ferment for 1 h at 21° C / 70° F. Take the cover off, and put a piece of plastic wrap directly on the surface of the dough to cover it completely. Place in refrigeration for at least 23 h before your first bake.

3 Divide the dough as instructed in the master recipe you are making.

4 Proceed with the preshaping instructions (if applicable) in the master recipe you are making.

5 Proof for 4½–5½ h at 21° C / 70° F, covered. If you are making Neapolitan pizza dough, proof for 3–4 h at 21° C / 70° F, covered. Proceed with the shaping and baking instructions in the master recipe you are making.

	INSTANT DRY YEAST			FAT			OTHER		
	Weight	Volume		Weight	Volume		Weight	Volume	
	5.3 g	2 tsp	0.27	n/a			Fine-ground cornmeal		
							181 g	1½ cups	9.19
							Ascorbic acid		
							4.3 g	1¼ tsp	0.22
	6 g	2¼ tsp	0.27	Extra-virgin olive oil			Ascorbic acid		
				215 g	¾ cup + 3 Tbsp	9.73	5 g	1½ tsp	0.23
	5.7 g	2 tsp	0.27	n/a			Polydextrose		
							21 g	1 Tbsp + 2¼ tsp	1
							Ascorbic acid		
							4.7 g	1¼ tsp + ⅛ tsp	0.22
	11.4 g	2Tbsp + 1⅛ tsp	0.27	Extra-virgin olive oil			Diastatic malt powder		
				140 g	⅔ cup	3.33	106 g	½ cup + 2½ tsp	2.52
							Ascorbic acid		
							9.2 g	2¾ tsp	0.22
	5.6 g	2 tsp	0.27	Extra-virgin olive oil			Diastatic malt powder		
				64 g	¼ cup	3.11	43 g	3 Tbsp + 1¾ tsp	2.09
							Ascorbic acid		
							4.5 g	1¼ tsp + ⅛ tsp	0.22

Notes

- The yields for these doughs assume making one pizza per day for up to 10 days. The thin-crust pizza dough and Neapolitan pizza dough can last up to 14 days.
- Our master Brazilian thin-crust pizza dough uses a combination of cake flour and bread flour. In the Your Daily Pizza variation, we use only bread flour because you need a stronger flour that will hold up to being refrigerated for several days.
- The New York pizza dough has a rather large yield. To make enough dough for the smallest New York pizza (400 g) for a pizza every day for 10 days, you will need at least 4 kg of dough. This dough amount gives you the option of making slightly larger or different-sized pizzas for 10 days. If you want to make a specific size every day and this yield is not the exact amount you need, you can refer to the recipe conversion factor (RCF) section on page 1 to help calculate the amount you need.

FLAVOR VARIATIONS

We have developed a myriad of puree possibilities to work with our master pizza doughs. The purees in the table below are categorized by their culinary usage, so ingredients that are similar in consistency and amount of water are grouped together. We included some additional suggestions

PUREE TYPE	%	THIN-CRUST PIZZA DOUGH SEE PAGE 26 BRAZILIAN THIN-CRUST PIZZA DOUGH SEE PAGE 30	DEEP-DISH PIZZA DOUGH SEE PAGE 34	NEAPOLITAN PIZZA DOUGH SEE PAGE 38	NEW YORK PIZZA DOUGH SEE PAGE 45
Thick vegetable puree: roasted red pepper puree, carrot puree, huitlacoche puree, tomato puree, roasted zucchini puree, sautéed onion puree, kimchi puree, any pepper (including hot peppers) puree, turnip puree, parsnip puree, celery root puree, cauliflower puree					
Roasted red pepper puree	10.92	67 g (¼ cup)	42 g (2½ Tbsp)	65 g (¼ cup)	64 g (¼ cup)
Carrot puree*	50.41	310 g (1¼ cups)	192 g (¾ cup)	300 g (1¼ cups)	297 g (1¼ cups)
Huitlacoche puree*	55.46	341 g (1⅓ cups)	211 g (¾ cup + 2 Tbsp)	330 g (1⅓ cups)	327 g (1⅓ cups)
Tomato puree*	47.06	238 g (1 cup) tomato water	147 g (⅔ cup) tomato water	230 g (1 cup) tomato water	228 g (1 cup) tomato water
		52 g (3 Tbsp) tomato paste	32 g (2 Tbsp) tomato paste	50 g (3 Tbsp) tomato paste	50 g (3 Tbsp) tomato paste
Roasted zucchini puree*	57.58	354 g (1½ cups + 1 Tbsp)	219 g (1 cup)	343 g (1½ cups)	340 g (1½ cups)
Sautéed onion puree*	57.58	354 g (1½ cups + 1 Tbsp)	219 g (1 cup)	343 g (1½ cups)	340 g (1½ cups)
Kimchi puree*	65.25	401 g (1⅔ cups)	248 g (1 cup)	388 g (1½ cups)	385 g (1½ cups)
Poblano pepper puree*	67.57	416 g (1¾ cups + 1 Tbsp)	257 g (1 cup + 2 Tbsp)	402 g (1¾ cups)	399 g (1¾ cups)
Nut or seed paste: tahini, chestnut puree, sunflower seed butter, black sesame seed paste, nut butter (cashew, pecan, hazelnut), unsweetened nut paste (pistachio)					
Tahini**	15.97	98 g (½ cup)	61 g (⅓ cup)	95 g (½ cup)	94 g (½ cup)
Chestnut puree*	50.41	310 g (2½ cups)	192 g (1½ cups)	300 g (2½ cups)	297 g (2⅓ cups + 1 Tbsp)
Sunflower seed butter***	21.05	130 g (½ cup)	80 g (⅓ cup)	125 g (½ cup)	124 g (½ cup)
Legume puree: refried black beans, edamame puree, tofu puree, hummus, unsweetened peanut butter					
Refried black beans	16.81	103 g (¾ cup)	64 g (½ cup)	100 g (¾ cup)	99 g (¾ cup)
Edamame puree****	21.05	130 g (½ cup)	80 g (⅓ cup)	125 g (½ cup)	124 g (½ cup)
Silken tofu puree*	60	369 g (1¾ cups)	228 g (1 cup)	357 g (1⅔ cups)	354 g (1⅔ cups)
Thick store-bought sauce: mole sauce puree, romesco sauce puree, marinara sauce puree, salsa, curries, pasta sauce					
Mole sauce puree	13.45	83 g (⅓ cup)	51 g (¼ cup)	80 g (⅓ cup)	79 g (⅓ cup)
Romesco sauce puree*	65.25	401 g (1½ cups)	248 g (1 cup)	388 g (1½ cups)	385 g (1½ cups)
Marinara sauce puree*	65.25	401 g (1½ cups)	248 g (1 cup)	388 g (1½ cups)	385 g (1½ cups)
Starchy puree: salsify puree, sunchoke puree, corn puree, potato puree, taro root puree, poi puree, sweet potato puree					
Salsify puree*	50.41	310 g (1¼ cups)	192 g (¾ cup)	300 g (1¼ cups)	297 g (1¼ cups)
Sunchoke puree*	55.46	341 g (1½ cups)	211 g (1 cup)	330 g (1½ cups)	327 g (1½ cups)
Grilled corn puree*	50	308 g (1⅓ cups)	190 g (¾ cup)	298 g (1¼ cups)	295 g (1¼ cups)
Loose puree: hearts of palm puree, artichoke puree, olive puree, mushroom puree, black garlic puree, herb puree, squid ink puree					
Hearts of palm puree*	50.41	310 g (1¼ cups)	192 g (¾ cup)	300 g (1¼ cups)	297 g (1¼ cups)
Artichoke puree*	60	369 g (1¾ cups)	228 g (1 cup)	357 g (1⅔ cups)	354 g (1⅔ cups)
Kalamata olive puree*	60	369 g (1½ cups)	228 g (1 cup)	357 g (1½ cups)	354 g (1½ cups)
Green olive puree*	57.58	354 g (1⅓ cups)	219 g (¾ cup + 2 Tbsp)	343 g (1⅓ cups)	340 g (1⅓ cups)
Black garlic puree*	68.92	424 g (1¾ cups + 1 Tbsp)	262 g (1 cup + 2 Tbsp)	410 g (1¾ cups)	407 g (1¾ cups)
Herb puree*	60	369 g (1½ cups)	228 g (1 cup)	357 g (1½ cups)	354 g (1½ cups)
Squid ink puree*	65.25	401 g (1¾ cups)	248 g (1 cup)	388 g (1⅔ cups)	385 g (1⅔ cups)

if you want to use these amounts as guidelines with other purees. The instructions for making the purees follow the table. Unless otherwise indicated, add the puree amount with the water portion of the dough. Freeze any leftover puree for future use.

ARTISAN PIZZA DOUGH SEE PAGE 54	FOCACCIA DOUGH SEE PAGE 60	NEW YORK SQUARE PIZZA DOUGH SEE PAGE 64	HIGH-HYDRATION AL TAGLIO PIZZA DOUGH SEE PAGE 68	DETROIT-STYLE PIZZA DOUGH SEE PAGE 75
68 g (¼ cup)	54 g (3 Tbsp + 1 tsp)	43 g (2 Tbsp + 2¼ tsp)	81 g (¼ cup + 1 Tbsp)	63 g (¼ cup)
315 g (1¼ cups)	250 g (1 cup)	200 g (¾ cup + 1½ Tbsp)	373 g (1½ cups)	290 g (1¼ cups)
347 g (1⅓ cups)	275 g (1 cup + 2 Tbsp)	220 g (¾ cup +2½ Tbsp)	410 g (1⅔ cups)	319 g (1⅓ cups)
242 g (1 cup + 2 tsp) tomato water	191 g (¾ cup + 1 Tbsp) tomato water	152 g (⅔ cup) tomato water	286 g (1¼ cup) tomato water	222 g (1 cup) tomato water
53 g (3 Tbsp) tomato paste	42 g (2½ Tbsp) tomato paste	33 g (2 Tbsp) tomato paste	62 g (3¾ Tbsp) tomato paste	49 g (3 Tbsp) tomato paste
360 g (1½ cups + 1 Tbsp)	285 g (1¼ cups)	225 g (1 cup)	426 g (1¾ cups + 2 Tbsp)	331 g (1½ cups)
360 g (1½ cups + 1 Tbsp)	285 g (1¼ cups)	225 g (1 cup)	426 g (1¾ cups + 2 Tbsp)	331 g (1½ cups)
408 g (1⅔ cups)	323 g (1⅓ cups)	255 g (1 cup)	483 g (2 cups)	375 g (1½ cups)
422 g (1¾ cups + 2 Tbsp)	334 g (1½ cups)	265 g (1 cup + 2½ Tbsp)	500 g (2 cups + 3 Tbsp)	389 g (1¾ cups)
100 g (½ cup)	79 g (⅓ cup + 1 Tbsp)	63 g (⅓ cup)	118 g (⅔ cup)	91 g (½ cup)
315 g (2½ cups)	250 g (2 cups)	200 g (1¾cup)	373 g (3 cups)	290 g (2½ cups + 1 Tbsp)
132 g (½ cup)	104 g (⅓ cup + 2 Tbsp)	83 g (⅓ cup)	156 g (⅔ cup)	121 g (½ cup)
105 g (¾ cup)	83 g (⅔ cup)	65 g (½ cup)	124 g (1 cup)	97 g (¾ cup)
132 g (½ cup)	104 g (⅓ cup + 2 Tbsp)	83 g (⅓ cup)	156 g (⅔ cup)	121 g (½ cup)
375 g (1¾ cups)	297 g (1⅓ cups)	235 g (1 cup + 2 Tbsp)	444 g (2 cups)	345 g (1⅔ cups)
84 g (⅓ cup)	67 g (¼ cup)	53 g (¼ cup)	100 g (⅓ cup + 1 Tbsp)	77 g (⅓ cup)
408 g (1⅔ cups)	323 g (1¼ cups)	255 g (1 cup)	483 g (2 cups)	375 g (1½ cups)
408 g (1⅔ cups)	323 g (1¼ cups)	255 g (1 cup)	483 g (2 cups)	375 g (1½ cups)
315 g (1¼ cups)	250 g (1 cup)	200 g (¾ cup + 1½ Tbsp)	373 g (1½ cups)	290 g (1¼ cups)
347 g (1½ cups + 1 Tbsp)	275 g (1¼ cups)	220 g (1 cup)	410 g (1¾ cups + 2 Tbsp)	319 g (1½ cups)
313 g (1⅓ cups)	248 g (1 cup)	195 g (¾ cup + 1½ Tbsp)	370 g (1½ cups)	288 g (1¼ cups)
315 g (1¼ cups)	250 g (1 cup)	200 g (¾ cup + 1½ Tbsp)	373 g (1½ cups)	290 g (1¼ cups)
375 g (1¾ cups)	297 g (1⅓ cups)	235 g (1 cup + 1½ Tbsp)	444 g (2 cups)	345 g (1⅔ cups)
375 g (1½ cups)	297 g (1¼ cups)	235 g (1 cup)	444 g (1¾ cups)	345 g (1½ cups)
360 g (1⅓ cups + 1 Tbsp)	285 g (1 cup + 2 Tbsp)	225 g (¾ cup + 2 Tbsp)	426 g (1⅔ cups)	331 g (1⅓ cups)
431 g (1¾ cups + 2 Tbsp)	341 g (1½ cups)	270 g (1 cup + 2½ Tbsp)	510 g (2 cups + 3 Tbsp)	396 g (1¾ cups)
375 g (1½ cups)	297 g (1 cup + 3 Tbsp)	235 g (1 cup)	444 g (1¾ cups)	345 g (1½ cups)
408 g (1¾ cups)	323 g (1⅓ cups + 1 Tbsp)	255 g (1 cup + 1½ Tbsp)	483 g (2 cups + 1 Tbsp)	375 g (1⅔ cups)

CONTINUED ON PAGE 96

PUREE TYPE	%	THIN-CRUST PIZZA DOUGH SEE PAGE 26 BRAZILIAN THIN-CRUST PIZZA DOUGH SEE PAGE 30	DEEP-DISH PIZZA DOUGH SEE PAGE 34	NEAPOLITAN PIZZA DOUGH SEE PAGE 38	NEW YORK PIZZA DOUGH SEE PAGE 45
Leafy green puree: nettle puree, spinach puree, watercress puree, purslane puree					
Nettle puree	21.05	130 g (½ cup)	80 g (⅓ cup)	125 g (½ cup)	124 g (½ cup)
Spinach puree*	67.57	416 g (1¾ cups)	257 g (1 cup + 1 Tbsp)	402 g (1¾ cups)	399 g (1¾ cups)
Allium puree: spring garlic puree, scallion puree , onion puree, leek puree, ramp puree					
Spring garlic puree	15.79	97 g (⅓ cup + 1 Tbsp)	60 g (¼ cup)	94 g (⅓ cup + 1 Tbsp)	93 g (⅓ cup + 1 Tbsp)
Pressure-caramelized vegetable puree: pressure-caramelized shiitake mushroom puree, pressure-cooked cauliflower puree, pressure-caramelized carrot puree, pressure-caramelized zucchini puree (see page 148)					
Pressure-caramelized shiitake mushroom puree*	55.46	341 g (1⅓ cups)	211 g (¾ cup + 2 Tbsp)	330 g (1⅓ cups)	327 g (1⅓ cups)
Pressure-cooked cauliflower puree*	68.92	424 g (1¾ cups + 1 Tbsp)	262 g (1 cup + 2 Tbsp)	410 g (1¾ cups)	407 g (1¾ cups)
Fruit puree: pineapple puree, black fig puree, berry puree, currant puree, mango puree, apricot puree, peach puree, plum puree, cherry puree					
Pineapple puree*	50	308 g (1⅓ cups)	190 g (¾ cup + 1 Tbsp)	298 g (1¼ cups)	295 g (1¼ cups)
Black fig puree*	57.58	354 g (1½ cups + 1 Tbsp)	219 g (1 cup)	343 g (1½ cups)	340 g (1½ cups)

**Substitute the puree for an equal amount of water in the dough.*

***Add when the dough has reached low gluten development.*

****Add with the fat in the recipe.*

*****Add when the dough has reached medium gluten development, and then mix to full gluten development.*

Puree Variation Notes

- For the roasted red pepper, puree 80 g (½ cup) drained canned roasted red peppers and pass through a fine sieve before weighing the amount for the dough. You can also roast your own peppers, if desired. Place a red bell pepper on a sheet pan. Drizzle with olive oil. Roast in a 230° C / 450° F oven until the skin has blistered, about 35 min. Place in a bowl, and cover tightly with plastic wrap. Cool for 15 min. Remove the skin, stem, and seeds. Puree in a blender to a smooth consistency and pass through a fine sieve. Use 65 g (¼ cup) puree as directed above. Store any additional puree in an airtight container in the freezer for up to 2 mo.
- For the carrot puree, cut 200 g (this should yield 1½ cups) peeled carrots into medium dice. Bring a large pot of lightly salted water to a boil. Boil the carrots until tender, about 5 min. Transfer to the ice bath until completely chilled. Drain the carrots and transfer to a blender with 225 g (1 cup) water. Puree the carrots until smooth.
- For the huitlacoche puree, combine 165 g (¾ cup) fresh, thawed frozen, or drained canned huitlacoche and 165 g (⅔ cup) water in a blender, and process until smooth. Depending on where you live, fresh huitlacoche may be available, but it is more likely you will find it frozen or canned in Mexican or specialty food stores (see Resources, page 3:377). If you use canned, substitute the water from the can for the water called for in the recipe. Supplement with additional water if needed.
- For the tomato puree, remove the stems from 2.2 kg / 4.85 lb (10–12 large) tomatoes. Quarter and puree in a blender for a few seconds, until the mixture is slightly chunky, not smooth. Line a sieve with a clean towel, and set it over a bowl or tub. Place the blended tomatoes in the lined sieve, and refrigerate 10–12 h, covered, until the liquid has separated from the solids. Store any leftover tomato water in an airtight container in the freezer for up to 3 mo. The tomato's acidity has a positive effect on the dough, yielding an open crumb as well as good flavor and color.
- For the roasted zucchini puree, slice 650 g zucchini into 6 mm / ¼ in rounds (this should yield about 4¾ cups). Toss with 20 g (1 Tbsp + 1 tsp) olive oil. Roast in a 190° C / 375° F oven until tender, about 40 min. Cool to room temperature. Puree in a blender until smooth. Mix 85 g (¼ cup + 2 Tbsp) puree with 200 g (¾ cup + 2 Tbsp) water. This may seem like way too much zucchini when you need only 85 g, but a lot of water evaporates during roasting.
- For the sautéed onion puree, peel and cut 370 g onion into thin slices (this should yield about 3 cups). Toss with 20 g (1 Tbsp + 1 tsp) olive oil in a medium skillet. Sauté over medium-high heat until tender and amber-brown, about 5–7 min, stirring frequently. Cool to room temperature. Puree in a blender until smooth. Mix 85 g (¼ cup + 2 Tbsp) puree with 200 g (¾ cup + 2 Tbsp) water.

ARTISAN PIZZA DOUGH SEE PAGE 54	FOCACCIA DOUGH SEE PAGE 60	NEW YORK SQUARE PIZZA DOUGH SEE PAGE 64	HIGH-HYDRATION AL TAGLIO PIZZA DOUGH SEE PAGE 68	DETROIT-STYLE PIZZA DOUGH SEE PAGE 75
132 g (½ cup)	104 g (⅓ cup + 2 Tbsp)	83 g (⅓ cup)	156 g (⅔ cup)	121 g (½ cup)
422 g (1¾ cups)	334 g (1½ cups)	265 g (1 cup + 2½ Tbsp)	500 g (2 cups + 2 Tbsp)	389 g (1¾ cups)
99 g (⅓ cup + 1 Tbsp)	78 g (⅓ cup)	62 g (¼ cup)	117 g (½ cup)	91 g (⅓ cup + 1 Tbsp)
347 g (1⅓ cups + 1 Tbsp)	275 g (1 cup + 2 Tbsp)	220 g (¾ cup + 2½ Tbsp)	410 g (1⅔ cups)	319 g (1⅓ cups)
431 g (1¾ cups + 2 Tbsp)	341 g (1½ cups)	270 g (1 cup + 2½ Tbsp)	510 g (2 cups + 3 Tbsp)	396 g (1¾ cups)
313 g (1⅓ cups)	248 g (1 cup + 1 Tbsp)	195 g (¾ cup + 1 Tbsp)	370 g (1½ cups)	288 g (1¼ cups)
360 g (1½ cups + 1 Tbsp)	285 g (1¼ cups)	225 g (1 cup)	426 g (1¾ cups + 2 Tbsp)	331 g (1½ cups)

- For the kimchi puree, puree 200 g (1 cup) store-bought or homemade kimchi in a blender until smooth (do not drain before pureeing). Mix 120 g (½ cup) kimchi puree with 320 g (1⅓ cups) water.
- For the poblano pepper puree, toss 850 g (6 ea) whole poblano peppers with 10 g (2 tsp) olive oil until evenly coated. Roast in a 245°C / 475°F oven until blistered, about 20 min. Remove the seeds, stems, and skin from the peppers. Puree in a blender until smooth. Combine 150 g (½ cup + 2 Tbsp) of the poblano puree with 360 g (1½ cups + 1 Tbsp) water. Store any leftover puree in an airtight container in the freezer for up to 3 mo.
- For the chestnut puree, combine 145 g (1 cup) peeled chestnuts with 330 g (1½ cups) water in a blender and puree until smooth.
- For the edamame puree, puree 100 g (½ cup) shelled fresh or thawed frozen edamame in a blender until smooth.
- For the silken tofu puree, puree 190 g (¾ cup + 1 Tbsp + 1 tsp) water and 190 g (1 cup) silken tofu until smooth.
- We used red mole in creating our mole sauce puree, but there are many different kinds (black, green, yellow), each with its own flavor profile, so feel free to experiment. You can also substitute adobo paste. For more on where to purchase mole sauce, see Resources, page 3:377.
- For the romesco sauce puree, mix 120 g (½ cup) romesco sauce with 320 g (1⅓ cups) water.
- For the marinara sauce puree, mix 120 g (½ cup) Marinara Pizza Tomato Sauce (see page 111) with 320 g (1⅓ cups) water.
- For the salsify puree, cut 300 g (this should yield 2½ cups) peeled salsify into medium dice. Toss the salsify with 15 g (1 Tbsp) neutral oil and roast in a 218°C / 425°F oven until lightly golden brown and tender, 15–20 min, turning occasionally. While still warm, transfer the salsify to a blender and add 300 g (1⅓ cups) water. Puree until smooth. Cool the puree over an ice bath.
- For the hearts of palm puree, transfer the contents of one 400 g (14 oz) can of hearts of palm to a blender and puree until smooth.
- For the artichoke puree, puree 285 g (1¼ cups) water and 90 g (⅔ cup) canned drained artichoke hearts until smooth.
- For the Kalamata olive puree, puree 280 g (1¼ cups) water and 95 g (¾ cup) pitted Kalamata olives until smooth. We chose to make this with Kalamatas because of their intensity, but you can use any type of olive you prefer.
- For the green olive puree, puree 250 g (2 cups) pitted green Castelvetrano olives in a blender until smooth. Mix 85 g (¼ cup + 2 Tbsp) puree with 200 g (¾ cup + 2 Tbsp) water.
- For the black garlic puree, puree 135 g (1 cup) peeled black garlic cloves (see Resources, page 3:377) with 135 g (½ cup + 1 Tbsp) water in a blender until smooth. Combine 150 g (½ cup + 2 Tbsp) black garlic puree with 360 g (1½ cups + 1 Tbsp) water. Store any leftover puree in an airtight container in the freezer for up to 3 mo.

- For the herb puree, blanch 40 g (2 cups, loosely packed) fresh parsley leaves and 36 g (1½ cups, loosely packed) fresh chives in boiling water for 30 s. Drain, and transfer to an ice bath. When the herbs have completely cooled, drain on a clean kitchen towel. Squeeze the towel to remove excess moisture. This should yield approximately 25 g blanched herbs. Transfer to a blender. Add 350 g (1½ cups) water, and puree until smooth.
- For the squid ink puree, add 5 g (1 tsp) squid ink (see Resources, page 3:377) to 380 g (1⅔ cups) water.
- For the nettle puree, blanch 120 g (¾ cup) nettle leaves in boiling water for 8–10 s. Drain, and transfer to an ice bath. When the nettles have completely cooled, drain on a clean kitchen towel. Squeeze the towel to remove excess moisture. Puree in a blender until smooth.
- For the spinach puree, blanch 550 g (15¾ cups) spinach leaves in boiling water for 30 s. Drain, and transfer to an ice bath. When the spinach has completely cooled, drain on a clean kitchen towel. Pat dry, leaving some water on the leaves. Puree in a blender until smooth. Combine 150 g (½ cup + 2 Tbsp) spinach puree with 360 g (1½ cups + 1 Tbsp) water. Store any leftover puree in an airtight container in the freezer for up to 3 mo.
- For the spring garlic puree, blanch 120 g (¾ cup) trimmed spring garlic cloves in boiling water for 30–40 s. Drain, and transfer to an ice bath. When the garlic has completely cooled, drain on a clean kitchen towel. Squeeze the towel to remove excess moisture. Puree in a blender until smooth.
- For the pineapple puree, combine 150 g (⅔ cup) water and 145 g (¾ cup) canned pineapple juice. You can use fresh pineapple juice, but make sure to bring it to a simmer first, and then cool it down before using. This will deactivate the bromelain enzyme that would otherwise break down the proteins in the dough (that's why fresh pineapple juice is called for when it's being used as a dough relaxer).
- For the black fig puree, mix 85 g (¼ cup + 2 Tbsp) store-bought fig puree with 200 g (¾ cup + 2 Tbsp) water.

SUNCHOKE PUREE

Yield: 475 g (1¾ cups + 2 Tbsp)

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Sunchokes, peeled and cut into large dice	250 g	5 to 6 ea	100
Olive oil	12.5 g	2¾ tsp	5
Fine salt	2.5 g	½ tsp	1
Water	415 g	1¾ cups	166

- The sunchokes should yield about 1½ cups dice after peeling and cutting. Combine the sunchokes, oil, and salt in a bowl, and toss to evenly coat the sunchokes. Place on a sheet pan lined with aluminum foil, and roast at 220° C / 425° F until cooked through and golden brown, about 15 min, turning halfway through. Cool and transfer to a blender. Add 250 g (1 cup + 1 Tbsp + 1 tsp) of the water, and puree until smooth. Pass through a fine sieve into a nonreactive container. Combine 165 g (¾ cup) puree with the remaining water. Store any leftover puree in an airtight container in the freezer for up to 3 mo.

GRILLED CORN PUREE

Yield: 670 g (2⅔ cups)

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Sweet yellow corn on the cob	1.2 kg	4 ears	100
Vegetable oil	as needed		
Water	335 g	1⅓ cups	27.91

- Preheat a grill to high heat. As the grill is heating, remove the husks and all the silk from the corn, and brush a thin layer of oil on the cobs. Grill for 5–7 min, turning the corn with a pair of tongs every 30 s or so to obtain an even char on the surface. Allow the corn to cool to room temperature, and then cut the kernels off the cobs. This should yield about 335 g (2 cups) cooked corn kernels. Place the corn in a blender with the water and puree until smooth. Pass through a fine sieve, and cool down over an ice bath.

PRESSURE-CARAMELIZED SHIITAKE MUSHROOM PUREE

Yield: 550 g (2 cups)

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Butter	60 g	¼ cup	24
Shiitake mushrooms, cleaned, stemmed, and thinly sliced	250 g	4¼ cups	100
Fine salt	2.5 g	½ tsp	1
Baking soda	1.25 g	¼ tsp	0.5
Water	265 g	1 cup + 2 Tbsp	106

In some cases, our puree recipes yield more than what you need for 1 kg of dough because making small quantities is more difficult than making a large batch and freezing the leftover puree.

FOR PRESSURE COOKER

- Melt the butter in the base of a pressure cooker over medium heat. Add the mushrooms, salt, and baking soda, and stir to evenly distribute. Add 30 g (2 Tbsp) of the water. Pressure-cook at a gauge pressure of 1 bar / 15 psi for 30 min; start timing when full pressure is reached. Depressurize the cooker quickly by running tepid water over the rim. Transfer the mushrooms to a blender, and add the remaining water. Puree until smooth, pass through a fine sieve into a nonreactive container, and cool to 21° C / 70° F. Store any leftover puree in an airtight container in the freezer for up to 3 mo.

FOR INSTAPOT

- Set the instapot to Sauté. Melt the butter in the base of the cooker. Add the mushrooms, salt, and baking soda, and stir to evenly distribute. Add 30 g (2 Tbsp) of the water. Switch the instapot to Pressure Cook mode. Select 12 psi (High) and set the time for 1 h. Lock the lid onto the pot and pressure-caramelize the mushrooms. When the instapot has depressurized, cool the contents. Proceed with the remaining puree steps in the pressure cooker instructions above.

PRESSURE-CARAMELIZED CAULIFLOWER PUREE

Yield: 575 g (2⅓ cups)

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Cauliflower florets, 1.25 cm / 1¼ in thick	600 g	6 cups	100
Olive oil	10 g	2 tsp	1.67
Baking soda	3 g	½ tsp	0.5
Water	360 g	1½ cups + 1 Tbsp	60

FOR PRESSURE COOKER

- Combine the cauliflower, oil, and baking soda in the base of a pressure cooker over medium heat. Lightly sweat the cauliflower. Pressure-cook at a gauge pressure of 1 bar / 15 psi for 30 min; start timing when full pressure is reached. Depressurize the cooker quickly by running tepid water over the rim. Puree the mixture in a blender (or use an immersion blender) until smooth, and then pass through a fine sieve. Combine 150 g (½ cup + 2 Tbsp) of the cauliflower puree with the water. Store any leftover puree in an airtight container in the freezer for up to 3 mo.

FOR INSTAPOT

- Set the instapot to Sauté. Combine the cauliflower, oil, and baking soda, and stir to evenly distribute. Lightly sweat the cauliflower. Switch the instapot to Pressure Cook mode. Select 12 psi (High) and set the time for 1 h. Lock the lid onto the pot and pressure-caramelize the cauliflower. When the instapot has depressurized, cool the contents. Proceed with the remaining puree steps in the pressure cooker instructions above.

SUBMASTER RECIPE

GLUTEN-FREE THIN-CRUST PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21°C / 70°F	412 g	1¾ cups	69.24
Instant dry yeast	4.8 g	1¾ tsp	0.81
Gluten-Free Flour Blend see page 107	595 g	3¾ cups	100
Fine-ground cornmeal	55 g	½ cup	9.24
Fine salt	13 g	2¼ + ⅛ tsp	2.18
	Yield: ~1 kg		

GENERAL DIRECTIONS

MIX combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast; add the gluten-free flour blend, cornmeal, and salt, and mix on low speed with the paddle attachment until combined; scrape down the sides of the bowl and the paddle; mix on medium speed until fully incorporated; transfer to a generously oiled tub

BENCH REST 20 min; cover well

DIVIDE 50 cm / 20 in: 360 g
40 cm / 16 in: 270 g

PRESHAPE ball (see pages 20–21); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 2–3 h at 21°C / 70°F, covered; optional cold-proof for 1 d at 4°C / 39°F, covered; for shaping instructions, see page 190; for assembly and baking instructions, see page 191

TOTAL TIME	YIELD/SHAPE
Active 15 min / Inactive 3½ h	three 50 cm / 20 in pizzas or four 40 cm / 16 in pizzas

NET CONTENTS

Ingredients	Weight	%
Gluten-free flour blend	595 g	100
Water	412 g	69.24
Cornmeal	55 g	9.24
Salt	13 g	2.18
Yeast	4.8 g	0.81

After proofing at room temperature, you can roll the dough out and make the pizza. We recommend cold-proofing the dough, however, because it produces a crispier, crunchier thin-crust pizza. If you cold-proof the dough, remove it from refrigeration 1½–2 h before baking so it warms up and is easier to stretch out.

Use this dough as the foundation for any pizzas that call for thin-crust pizza dough in the Iconic Recipes chapter on page 3:3.

GLUTEN-FREE THIN-CRUST PIZZA DOUGH VARIATION

Follow the Mix through Proof instructions for Gluten-Free Thin-Crust Pizza Dough above. Replace the gluten-free flour blend with Caputo Fiore Glut gluten-free flour.

SUBMASTER RECIPE

GLUTEN-FREE BRAZILIAN THIN-CRUST PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21° C / 70° F	325 g	1¼ cups + 2½ Tbsp	54.17
Instant dry yeast	3 g	1⅛ tsp	0.5
Gluten-Free Flour Blend see page 107	600 g	3¾ cups	100
Extra-virgin olive oil	60 g	¼ cup	10
Fine salt	18 g	1 Tbsp + ¼ tsp	3
	Yield: ~1 kg		

TOTAL TIME	YIELD/SHAPE
Active 20-25 min / Inactive 4 h	two 40 cm / 16 in pizzas or four 23 cm / 9 in pizzas

NET CONTENTS

Ingredients	Weight	%
Gluten-free flour blend	600 g	100
Water	325 g	54.17
Fat	60 g	10
Salt	18 g	3
Yeast	3 g	0.5

GENERAL DIRECTIONS

MIX combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast; add the gluten-free flour blend, oil, and salt, and mix on low speed with the paddle attachment until the dough is a smooth, homogeneous mixture; transfer to a generously oiled tub

BULK FERMENT 1 h at 21° C / 70° F; cover well

DIVIDE 40 cm / 16 in: 500 g
20 cm / 8 in: 250 g

PRESHAPE ball (see pages 20–21); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 2–3 h at 21° C / 70° F, covered; for shaping instructions, see page 190; for assembly and baking instructions, see page 195

Use this dough as the foundation for any pizzas that call for Brazilian thin-crust pizza dough in the Iconic Recipes chapter on page 3:3.

GLUTEN-FREE BRAZILIAN THIN-CRUST PIZZA DOUGH VARIATION

Follow the Mix through Proof instructions for Gluten-Free Brazilian Thin-Crust Pizza Dough above. Replace the gluten-free flour blend with Caputo Fiore Glut gluten-free flour.

SUBMASTER RECIPE

GLUTEN-FREE DEEP-DISH PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21° C / 70° F	225 g	1 cup	59.21
Instant dry yeast	3.1 g	1⅛ tsp	0.82
Gluten-Free Flour Blend see page 107	380 g	2½ cups	100
Fine-ground cornmeal	40 g	⅓ cup	10.53
Lard, softened	18 g	1 Tbsp + ¾ tsp	4.74
Butter, softened	18 g	1 Tbsp + ¾ tsp	4.74
Fine salt	8 g	1¼ tsp + ⅛ tsp	2.11
	Yield: ~700 g		

TOTAL TIME	YIELD/SHAPE
Active 15-20 min / Inactive 3½ h	two 21 cm by 5 cm deep / 8½ in by 2 in deep pizzas

NET CONTENTS

Ingredients	Weight	%
Gluten-free flour blend	380 g	100
Water	228 g	60
Cornmeal	40 g	10.53
Fat	33 g	8.68
Salt	8 g	2.11
Yeast	3.1 g	0.82

GENERAL DIRECTIONS

MIX combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast; add the gluten-free flour blend and cornmeal, and mix on low speed with the paddle attachment to a shaggy mass; add the lard, butter, and salt, and mix until the dough is a smooth, homogeneous mixture; transfer to a generously oiled tub

BENCH REST 20 min; cover well

DIVIDE 325 g

PRESHAPE ball (see page 21); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 2–3 h at 21° C / 70° F, covered; optional cold-proof for 1 d at 4° C / 39° F, covered; for shaping instructions, see page 223; for assembly and baking instructions, see page 224

After proofing at room temperature, you can roll the dough out and make the pizza. We recommend cold-proofing the dough, however, because it produces a crispier thin-crust pizza. If you cold-proof the dough, remove it from refrigeration 1½–2 h before shaping so it warms up and is easier to stretch out.

Use this dough as the foundation for any pizzas that call for deep-dish pizza dough in the Iconic Recipes chapter on page 3:3.

If you don't want to use lard, you can double the amount of butter in the dough.

GLUTEN-FREE DEEP-DISH PIZZA DOUGH VARIATION

Follow the Mix through Proof instructions for Gluten-Free Deep-Dish Pizza Dough above. Replace the gluten-free flour blend with Caputo Fiore Glut gluten-free flour.

SUBMASTER RECIPE

GLUTEN-FREE NEAPOLITAN PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21°C / 70°F	450 g	2 cups	60
Instant dry yeast	3 g	1 tsp	0.4
Gluten-Free Flour Blend see page 107	750 g	4¾ cups	100
Fine salt	16.88 g	1 Tbsp	2.25
Extra-virgin olive oil	15 g	1 Tbsp + ¼ tsp	2
	Yield: ~1.2 kg		

TOTAL TIME	YIELD/SHAPE
Active 15-20 min / Inactive 24½ h	four 30 cm / 12 in pizzas

NET CONTENTS

Ingredients	Weight	%
Gluten-free flour blend	750 g	100
Water	450 g	60
Salt	16.88 g	2.25
Fat	15 g	2
Yeast	3 g	0.4

GENERAL DIRECTIONS

MIX combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast; add the gluten-free flour blend, salt, and oil, and mix on low speed with the paddle attachment until the dough is a smooth, homogeneous mixture; transfer to a generously oiled tub

BENCH REST 20 min; cover well

DIVIDE 300 g

PRESHAPE ball (see page 20); place in a tub or on a sheet pan; lightly mist with water; cover well

PROOF 1 d at 4°C / 39°F, covered; for shaping instructions, see page 201; for assembly and baking instructions, see page 203

Use this dough as the foundation for any pizzas that call for Neapolitan pizza dough in the Iconic Recipes chapter on page 3:3.

GLUTEN-FREE NEAPOLITAN PIZZA DOUGH VARIATION

Follow the Mix through Proof instructions for Gluten-Free Neapolitan Pizza Dough above. Replace the gluten-free flour blend with Caputo gluten-free flour.

SUBMASTER RECIPE

GLUTEN-FREE NEW YORK/ARTISAN PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water, 21°C / 70°F	460 g	2 cups	59.74
Instant dry yeast	3.5 g	1⅛ tsp	0.45
Gluten-Free Flour Blend see page 107	770 g	4¾ cups + 2 Tbsp	100
Diastatic malt powder	20 g	1 Tbsp + 2 tsp	2.6
Fine salt	18 g	1 Tbsp + ¼ tsp	2.33
Extra-virgin olive oil	25 g	1 Tbsp + 2¼ tsp	3.25
	Yield: ~1.3 kg		

TOTAL TIME	YIELD/SHAPE
Active 15-20 min / Inactive 2½ h	three 35 cm / 14 in pizzas

NET CONTENTS

Ingredients	Weight	%
Gluten-free flour blend	770 g	100
Water	460 g	59.74
Fat	25 g	3.25
Diastatic malt powder	18 g	2.33
Salt	18 g	2.33
Yeast	3.5 g	0.45

GENERAL DIRECTIONS

MIX combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast; add the gluten-free flour blend, malt powder, salt, and oil, and mix on low speed with the paddle attachment until the dough is a smooth, homogeneous mixture; transfer to a generously oiled tub

BENCH REST 20 min; cover well; oil four 35 cm diameter by 3¾ cm deep / 14 in diameter by 1¼ in deep pans with 70 g (⅓ cup) olive oil

DIVIDE 430 g

PRESHAPE ball (see page 21); lightly dust the dough balls with gluten-free flour blend; extend with a rolling pin to approximately 35 cm / 14 in circles; place the dough in the prepared pans and stretch the dough to the edges of the pan

PROOF 2 h at 21°C / 70°F, covered, or 1½ h at 27°C / 80°F and 65% RH; for shaping instructions, see page 212; for assembly and baking instructions, see page 213 or 217

Use this dough as the foundation for any pizzas that call for New York or artisan pizza dough in the Iconic Recipes chapter on page 3:3. Top the pizza with 160 g (⅔ cup) New York / Artisan Pizza Tomato Sauce and 195 g (2 cups + 2 Tbsp) pizza cheese.

GLUTEN-FREE NEW YORK/ARTISAN PIZZA DOUGH VARIATION

Follow the Mix through Proof instructions for Gluten-Free New York/Artisan Pizza Dough above. Replace the gluten-free flour blend with Caputo Fiore Glut gluten-free flour.

SUBMASTER RECIPE

GLUTEN-FREE PAN PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	
Brown rice flour	570 g	3 cups + 2 Tbsp	70.81
Tapioca flour	200 g	1⅓ cups	24.84
Potato starch	35 g	2 Tbsp + 2 tsp	4.35
Nonfat milk powder	25 g	¼ cup + 1 tsp	3.11
Fine salt	15 g	2¾ tsp	1.86
Water, 21°C / 70°F	1 kg	4⅓ cups	124.22
Sugar	35 g	3 Tbsp	4.35
Instant dry yeast	30 g	3 Tbsp + 2 tsp	3.73
Egg white	50 g	3 Tbsp + 1 tsp	6.21
Psyllium husk, optional	50 g	¼ cup	6.21
Parmesan cheese, grated	15 g	2 Tbsp	1.86
Fresh rosemary, minced	5 g	1 Tbsp	0.62
	Yield: ~2 kg		

This gluten-free dough works in place of the New York square, focaccia, or high-hydration al taglio doughs. If you are making gluten-free al taglio pizza, multiply the recipe ingredients by 0.75 to make the 1.5 kg dough that you need, and bake in a 60 cm by 40 cm / 24 in by 16 in Roman al taglio pan.

TOTAL TIME	YIELD/SHAPE
Active 10-15 min / Inactive 2 h	one 46 cm by 33 cm / 18 in by 13 in pizza

NET CONTENTS

Ingredients	Weight	
Brown rice flour	570 g	70.81
Tapioca flour	200 g	24.84
Potato starch	35 g	4.35
Water	1 kg	124.22
Egg white	50 g	6.21
Psyllium husk	50 g	6.21
Sugar	35 g	4.35
Yeast	30 g	3.73
Milk powder	25 g	3.11
Salt	15 g	1.86

GENERAL DIRECTIONS

PREP lightly oil a half sheet pan; line the pan with parchment paper, and lightly oil the paper

MIX combine the brown rice flour, tapioca flour, potato starch, milk powder, and salt; for focaccia, add the Parmesan and rosemary to the dry ingredients, if desired; combine the water, sugar, and yeast in the mixer's bowl, and whisk to dissolve the yeast; let stand for 5 min; whisk together the egg white and psyllium husk, and let stand for 1 min; add egg white to yeast mixture, pour the dry ingredients onto the yeast mixture, and mix with the paddle attachment on medium speed for 3 min; scrape down the sides of the bowl and the paddle, and mix on medium speed for another 3 min

SHAPE transfer the dough to the prepared pan; drizzle a little oil on the top of the dough; slowly spread the dough with a spatula to the corners of the pan until it is filled evenly; use the edge of the spatula to push down the edges of the dough on the sides

PROOF 2 h at 21°C / 70°F, covered, or 1½ h at 27°C / 80°F and 65% RH, coverd; for assembly and baking instructions, see page 246

SUBMASTER RECIPE

GLUTEN-FREE DETROIT-STYLE PIZZA DOUGH

INSPIRED BY MEYERS MADHUS

INGREDIENTS	WEIGHT	VOLUME	%
Water, 30–30.5° C / 85–87° F	295 g	1¼ cups	60.2
Gluten-Free Flour Blend see next page	490 g	3 cups + 2 Tbsp	100
Fine-ground cornmeal	85 g	⅔ cup	17.34
Fine salt	11.5 g	2 tsp	2.34
Sugar	8 g	2 tsp	1.63
Instant dry yeast	5.2 g	2 tsp	1.06
	Yield: ~900 g		

TOTAL TIME	YIELD/SHAPE
Active: 18 min / Inactive: 4¼ h	one 35 cm by 25 cm / 14 in by 10 in pizza

NET CONTENTS

Ingredients	Weight	%
Gluten-free flour blend	490 g	100
Water	295 g	60.2
Commeal	85 g	17.34
Salt	11.5 g	2.34
Sugar	8 g	1.63
Yeast	5.2 g	1.06

GENERAL DIRECTIONS

PREP oil a full-sized Detroit pan with 20 g (1 Tbsp + 1 tsp) olive oil

MIX pour the water into the mixer's bowl; add the gluten-free flour blend, cornmeal, salt, sugar, and yeast, and mix on low speed with the paddle attachment; scrape down the sides of the bowl and the paddle; mix on medium speed until fully incorporated; transfer to a generously oiled tub, turning it over to coat it fully with the oil, and shape into a rectangle

BENCH REST 15 min; cover well

SHAPE transfer the dough to the prepared pan seam side down, trying to maintain the rectangular shape; coat the surface of the dough lightly with oil, and stretch the dough gently but assertively without damaging it to try to fill the pan evenly, making sure the corners are sharp

PROOF 4–5 h at 21° C / 70° F, covered, or 3 h at 27° C / 80° F and 65% RH; after the first hour of proofing, stretch the dough out again to fill the pan as evenly as possible; for assembly and baking instructions, see page 234

Use this dough as the foundation for any pizzas that call for Detroit-style pizza dough in the Iconic Recipes chapter on page 3:3.

GLUTEN-FREE DETROIT-STYLE PIZZA DOUGH VARIATION

Follow the Prep through Proof instructions for Gluten-Free Detroit-Stle Pizza Dough above. Replace the gluten-free flour blend with Caputo Fiore Glut gluten-free flour.

GLUTEN-FREE FLOUR BLEND

INGREDIENTS	WEIGHT	VOLUME	%
White rice flour	225 g	1⅔ cups	23.2
Brown rice flour	100 g	¾ cup	10.31
Glutinous rice flour	70 g	⅔ cup	7.22
Cornstarch	350 g	2¾ cups	36.08
Tapioca starch	225 g	1¾ cups	23.2
Nonfat milk powder*	100 g	¾ cup + 2 Tbsp	10.31
Xanthan gum	10 g	1 Tbsp	1.03
Transglutaminase TI or WM, optional	9.7 g	1 Tbsp	1
	Yield ~1kg		

**Omit the milk powder to make this flour blend vegan.*

Transglutaminase is typically used as a "meat glue" that binds meat proteins to each other (it is often used in sausage making). But we found that it also binds the proteins in this flour blend. We tested transglutaminase to see whether it would act the same way as gluten does when added to a weak flour dough. While we didn't get any volume increase, we did notice a chew and consistency to the crumb that made it much more like wheat bread.

If you use transglutaminase in your gluten-free flour blend, you will have to freeze the entire quantity of the blend because the enzymes in the transglutaminase do not survive for long at room temperature. If you do freeze the flour mix, pull only what you need from the freezer, and let it warm up at room temperature for 1–2 h before you mix your dough.

1 Whisk all the ingredients together in a large bowl until homogeneous.

2 Transfer the mixture in batches to a food processor, making sure not to fill it more than halfway, and process until finely ground, 1–2 min.

3 After each batch of flour is finely ground, sift it. The flour blend (without transglutaminase) will keep for 2 mo in an airtight container at room temperature. We recommend freezing the blend (with or without transglutaminase) for up to 3 mo in portions large enough to make one recipe at a time.

SAUCE AMOUNT RECOMMENDATIONS

The following table shows the interplay between the amounts of dough and sauce, as well as baking time and temperature, for different kinds of pizza. Although we are providing recommended sauce weights, these are also assuming a certain water content for the sauce appropriate for the style and aren't necessarily interchangeable. Keep in mind that this information is for a single pizza, and the size of the dough and sauce-able diameter is important. For example, it might appear that the Brazilian thin-crust pizza has a lot of sauce when compared to the weight of the dough, but the dough is rolled out very thin to make a large pizza. Baking times can vary depending on how many pizzas you're baking. Focaccia is included because it can make for a great pizza foundation even though we don't classify it as pizza. The New York square pizza dough is parbaked before applying sauce and cheese. For Detroit-style pizza, the sauce is heated separately and applied after baking.

Pizza style	Dough weight	Dough size	Sauce weight	Sauce area	Baking temperature	Baking time
Thin-Crust Pizza see page 26	275 g	40 cm / 16 in	95 g	38 cm / 15 in	285°C / 550°F	5 min
	370 g	50 cm / 20 in	170 g	48 cm / 19 in		
Brazilian Thin-Crust Pizza see page 30	125 g	23 cm / 9 in	100 g	21 cm / 8 in	285°C / 550°F	5 min
	250 g	40 cm / 16 in	160 g	38 cm / 15 in		
Deep-Dish Pizza see page 34	230 g	21 cm by 5 cm / 8½ by 2 in	180 g	21 cm by 5 cm / 8½ by 2 in	250°C / 485°F	27 min
	700 g	32 cm by 5 cm / 12½ by 2 in	445 g	32 cm by 5 cm / 12½ by 2 in		
Neapolitan Pizza see page 38	250 g	30 cm / 12 in	120 g	25 cm / 10 in	425–480°C / 800–900°F	1–1½ min
New York Pizza see page 45	400 g	35 cm / 14 in	160 g	33 cm / 13 in	315°C / 600°F	4–5 min
	600 g	40 cm / 16 in	240 g	38 cm / 15 in		
	800 g	45 cm / 18 in	320 g	43 cm / 17 in		
	1 kg	50 cm / 20 in	400 g	48 cm / 19 in		
	1.1 kg	55 cm / 22 in	440 g	53 cm / 21 in		
	1.2 kg	60 cm / 24 in	480 g	58 cm / 23 in		
Artisan Pizza see page 54	360 g	35 cm / 14 in	145 g	33 cm / 13 in	285°C / 550°F	6–7 min
	400 g	40 cm / 16 in	215 g	38 cm / 15 in		
	470 g	45 cm / 18 in	290 g	43 cm / 17 in		
	500 g	50 cm / 20 in	360 g	48 cm / 19 in		
	580 g	55 cm / 22 in	400 g	53 cm / 21 in		
	620 g	60 cm / 24 in	435 g	58 cm / 23 in		
Focaccia see page 60	1 kg	46 cm by 33 cm / 18 in by 13 in	350 g	46 cm by 33 cm / 18 in by 13 in	245°C / 475°F	12–15 min
New York Square Pizza see page 64	500 g	46 cm by 33 cm / 18 in by 13 in	225 g	46 cm by 33 cm / 18 in by 13 in	285°C / 550°F	27 min
Al Taglio Pizza see page 68	700 g	60 cm by 20 cm / 24 in by 8 in	200 g	58 cm by 18 cm / 23 in by 7 in	315°C / 600°F	11 min
	1.4 kg	60 cm by 40 cm / 24 in by 16 in	400 g	58 cm by 38 cm / 23 in by 15 in		
Detroit-Style Pizza see page 75	330 g	25 cm by 20 cm / 10 in by 8 in	75 g	n/a	275°C / 525°F	15 min
	500 g	35 cm by 25 cm / 14 in by 10 in	150 g	n/a		

COMMON CANNED TOMATO SIZES

Many of our tomato sauce recipes are presented in a parametric recipe with scaling percentages so that you can choose a sauce yield that works for you. The idea is that you can utilize a whole can to make your tomato sauce and not have to worry about having leftovers. The table below doesn't cover all of the canned tomato products that are available; they are the ones most commonly used to make tomato sauces for pizza. The can sizes and weights are also what is typically found in the United States. Standard can sizes may vary slightly around the world.

Tomato product	Weight (can size)	Volume
Whole peeled tomatoes	400 g / 14 oz (#300 can)	1⅔ cups
	800–820 g / 28 oz (#2.5 can)	3⅓–3½ cups
	2.89–3 kg / 102–106 oz (#10 can)	12–12½ cups
Diced tomatoes	400 g / 14 oz (#300 can)	1⅔ cups
	800–820 g / 28 oz (#2.5 can)	3¼–3⅓ cups
	2.89–3 kg / 102–106 oz (#10 can)	11¾–12¼ cups
Crushed or ground tomatoes	400 g / 14 oz (#300 can)	1⅔ cups
	800–820 g / 28 oz (#2.5 can)	3⅓–3½ cups
	2.89–3 kg / 102–106 oz (#10 can)	12–12⅓ cups
Tomato puree	400 g / 14 oz (#300 can)	1⅔ cups
	800–820 g / 28 oz (#2.5 can)	3¼–3⅓ cups
	2.89–3 kg / 102–106 oz (#10 can)	11½–12 cups
Tomato sauce/ pizza sauce*	227 g / 8 oz	1 cup
	400 g / 14 oz (#300 can)	1⅔ cups
	800–820 g / 28 oz (#2.5 can)	3¼–3⅓ cups
	2.92–3.15 kg / 103–111 oz (#10 can)	11¾–12¼ cups
Tomato paste	170 g / 6 oz	⅔ cup
	3–3.15 kg / 106–111 oz (#10 can)	11–11½ cups

**This conversion is not for thick or super-thick pizza sauce.*

PARAMETRIC RECIPE

TOMATO SAUCE FROM CANNED TOMATOES

Most pizzaioli around the world make tomato sauce by simply opening a can (or cans) of tomatoes, processing it, and seasoning the resulting sauce. There are three basic methods to make canned tomatoes into tomato sauce: hand-crushing, passing the tomatoes through a food mill, and using an immersion blender.

Crushing the tomatoes by hand produces a result that straddles the line between a sauce and a topping. We used gloves to do this, but they are optional. Food mills have different-size discs for the tomatoes to pass through. We recommend one that is not so big that you end up with large tomato chunks in the sauce nor so small that the seeds are left behind. Making a sauce with an immersion blender is a method that many use to save time. The methods outlined below are general instructions. We have specific notes for each of the sauce recipes in the instructions that follow.

The types of canned tomatoes, proportions, salt, and other flavors will change depending on the type of sauce you are making. There are many sizes of canned tomatoes, so you can customize your sauce yield depending on the size can you use. In general, you want to process the entire can—don't drain—to make the sauce; you need the exact mix of tomatoes and water that are in a can. The other ingredients are calculated based on the weight of the main type of tomatoes used. The sauces in the table on the next page are applied before baking the pizza, with the exception of the deep-dish pizza tomato sauce.

HOW TO Make Tomato Sauce from Whole Canned Tomatoes

HAND-CRUSHED

1. Pour the contents of the can into a bowl or plastic tub. Add the salt.
2. Crush the tomatoes as finely as you can using your hands. The sauce will be slightly chunky.
3. Make sure to remove any skins (sometimes a few are left behind).
4. Stir in any remaining ingredients.

FOOD MILL

1. Place a food mill over a bowl or plastic tub.
2. Pour in the contents of the can, and pass it through the mill.
3. Stir in the salt to dissolve completely.
4. Stir in any remaining ingredients.

IMMERSION BLENDER

1. Pour the contents of the can into a bowl or plastic tub. Add the salt.
2. Puree the ingredients until smooth using an immersion blender.
3. Stir in any remaining ingredients.

Sauce type	Main canned tomatoes	Scaling %	Other canned tomatoes	Scaling %	Other ingredients	Scaling %
Thin-Crust / Brazilian Thin-Crust Pizza Tomato Sauce	Canned crushed tomatoes	100	Canned tomato sauce	25	Fine salt	1.25
					Dried oregano	1
Classic Neapolitan Pizza Tomato Sauce	Canned whole peeled tomatoes	100	n/a	n/a	Fine salt	1
Marinara Pizza Tomato Sauce	Canned whole peeled tomatoes	100	n/a	n/a	Fine salt	as needed
Quick New York Pizza Tomato Sauce	Canned crushed tomatoes	100	Canned tomato sauce	33.33	Fine salt	0.33
					Dried oregano	0.33
Deep-Dish / Stuffed-Crust / Detroit-Style Pizza Tomato Sauce	Canned whole peeled tomatoes	100	Canned crushed tomatoes	100	Fine salt	1.5
			Canned tomato sauce	66.67	Dried oregano	0.95
					Olive oil	2.4
New York Square Pizza Tomato Sauce	Canned crushed tomatoes	100	Canned whole peeled tomatoes	46.88	Garlic, minced	1.46
			Canned tomato paste	46.88	Fine salt	1.25
					Dried oregano	0.42
					Basil or tomato leaves, torn	0.21
Al Taglio Pizza Tomato Sauce	Thick tomato puree	100	n/a	n/a	Fine salt	1

PROCEDURE

THIN-CRUST / BRAZILIAN THIN-CRUST PIZZA TOMATO SAUCE

Combine the crushed tomatoes, pizza sauce, salt, and dried oregano and puree until smooth using an immersion blender. Store for up to 3 d in refrigeration. Freeze for up to 3 mo. You can replace the canned tomato sauce with New York / Artisan Pizza Tomato Sauce (see page 113), if desired.

CLASSIC NEAPOLITAN PIZZA TOMATO SAUCE

You can use any of the methods outlined on the previous page to make the sauce. Store for up to 4 d in refrigeration. Do not freeze. This is the thinnest of all the tomato sauces since you do not drain the canned tomatoes. A drier sauce would likely burn when it bakes in a 425–480°C / 800–900°F oven. Some pizzaioli add fresh basil leaves, olive oil, or dried oregano.

MARINARA PIZZA TOMATO SAUCE

Drain the liquid from the canned tomatoes but reserve it. Pass the tomatoes through a food mill. Put the crushed tomatoes in a fine-mesh sieve lined with cheesecloth that has been placed over a bowl or plastic tub. Drain for 5 h. Collect the drained liquid and add it to the reserved tomato liquid. Weigh the crushed tomatoes and multiply their weight by 1.5. Add this amount of tomato liquid to the crushed tomatoes. Stir well. Weigh the sauce and season with 1% fine salt or as needed. Store for up to 4 d in refrigeration. Do not freeze.

QUICK NEW YORK PIZZA TOMATO SAUCE

Use the immersion blender method for this sauce. Store for up to 4 d in refrigeration. Freeze for up to 3 mo. This recipe is adapted from Tony Gemignani.

DEEP-DISH / STUFFED-CRUST / DETROIT-STYLE PIZZA TOMATO SAUCE

Drain the whole peeled tomatoes. Puree the drained tomatoes, crushed tomatoes, tomato sauce, salt, and dried oregano until smooth using an immersion blender. Stir in the olive oil. Store for up to 4 d in refrigeration. Freeze for up to 2 mo. This sauce is applied to the pizza after baking. Warm the sauce over medium-low heat while the pizza is baking and then spoon on top of the baked pizza. You can replace the canned tomato sauce with New York / Artisan Pizza Tomato Sauce (see page 113), if desired.

NEW YORK SQUARE PIZZA TOMATO SAUCE

Puree the crushed tomatoes, canned whole peeled tomatoes, tomato paste, garlic, salt, and dried oregano until smooth using an immersion blender. Stir in the fresh basil or tomato leaves. Store for up to 4 d in refrigeration. Freeze for up to 3 mo.

AL TAGLIO PIZZA TOMATO SAUCE

Combine the tomato puree with the salt, and stir well with a whisk to dissolve the salt completely. Store for up to 3 d in refrigeration. Freeze for up to 3 mo.

Tomato puree is seedless. Most tomato purees will work here, but we like the texture and flavor of the Sclafani brand.

If you are using volume measures, refer to the table on common can sizes on page 109.

HOW TO Concasse Tomatoes

Tomato concasse is a method commonly used in professional kitchens to remove the skins from tomatoes. You score the bottom of the tomato in order to create a place to grab the peel and easily remove it. Some chefs opt not to score the tomato with an X because you can also peel the tomato from the core end.

1 Cut an X on the bottom of the tomato.

2 Bring a pot of water to a boil and have a bowl of ice water ready. The ice bath should contain equal parts ice and water and be large enough to fit all the tomatoes.

3 Drop the tomatoes carefully into the boiling water and leave in the water for 10 s.

4 Drop them into the ice bath to stop the cooking.

5 Once cool enough to handle, peel off the skin.

6 If using large tomatoes, cut them in quarters. For smaller tomatoes, cut them in half. Removing the seeds is entirely up to you; we like the seeds in there, so we keep them.

MODERNIST NEAPOLITAN PIZZA TOMATO SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Canned whole peeled tomatoes	800 g	One 28 oz can	100
Fine salt	8 g	1½ tsp	1
Xanthan gum	0.5 g	¼ tsp + 1/16 tsp*	0.1

**You can approximate the 1/16 tsp of xanthan gum by measuring ⅛ tsp and dividing it into two equal parts. Use one part to make the sauce.*

TOTAL TIME	YIELD
Active 5 min / Inactive 12 h	~800 g

For more on purified ingredients, see page 1:323.

PROCEDURE

1 Use any of the methods outlined on page 110 to combine the tomatoes and salt to make the sauce base.

2 Place 160 g (½ cup) of the sauce in a small bowl.

3 Sprinkle the xanthan gum slowly over the sauce while blending with an immersion blender.

4 Whisk in the rest of the sauce to combine.

5 Allow to hydrate overnight in refrigeration.

6 Adjust seasoning if necessary.

7 Store for up to 4 d in refrigeration. Do not freeze.

The yield on this sauce will use up an entire 800 g (28 oz/#2.5) can of tomatoes. If you are using a 2.89–3 kg (102–106 oz/#10 can), divide the gram weight of your can of tomatoes by 800 and then multiply that number by the weight of the other ingredients in the recipe.

NEW YORK / ARTISAN PIZZA TOMATO SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Canned whole peeled or crushed tomatoes	800 g	One 28 oz can	100
White onion, small dice	55 g	⅓ cup	6.88
Dried oregano	2 g	2 tsp	0.25
Extra-virgin olive oil	15 g	1 Tbsp + ¼ tsp	1.88
Anchovy oil* or canola oil	15 g	1 Tbsp + ¼ tsp	1.88
Garlic cloves, minced	14 g	2 ea	1.75
Fresh tomato leaves or basil leaves	5 g	~7 ea	0.63
Fine salt	5 g	¾ tsp + ⅛ tsp	0.63
MSG**, optional	3.2 g	¾ tsp	0.4

**The oil comes from canned anchovies.*

***The MSG is optional, but we found the savory notes that it adds work well for this sauce.*

TOTAL TIME	YIELD
Active 10-15 min / Inactive 30-35 min	~500 g

This sauce has the characteristic canned tomato flavor that you expect on a classic New York slice. We recommend using this sauce for New York pizzas as well as Trenton tomato pies (see page 1:104).

Tomato leaves in small amounts can provide a very intense tomato taste. Some people believe that they are poisonous, but we can assure you that they are not.

PROCEDURE

1 Pass the tomatoes through a food mill.

2 Sweat the onion and oregano in the olive and anchovy oil in a medium saucepot over medium heat until translucent and fragrant, about 1 min.

3 Add the garlic, and cook, stirring constantly, until aromatic, about 2 min.

4 Add the tomatoes, tomato or basil leaves, salt, and MSG.

5 Bring to a simmer, then turn the heat down to low.

6 Reduce, stirring every few minutes, until the sauce is thick, about 30 min. The sauce should bubble ever so slightly on the surface. You should have a little more than half of what you started with in the pot.

7 Adjust the seasoning if necessary. Remove the tomato or basil leaves. Cool to room temperature over an ice bath.

8 Store for up to 4 d in refrigeration. Freeze for up to 3 mo.

MODERNIST NEW YORK/ARTISAN PIZZA TOMATO SAUCE

If you're in a hurry, you can thicken the sauce with xanthan gum instead of reducing it. Make the sauce up through step 5 and season it. Once you have a sauce base that tastes good, place about one-quarter of the sauce in a small bowl. Sprinkle 0.2% xanthan gum slowly over the sauce while blending with an immersion blender. Whisk in the rest of the sauce to combine. Proceed with steps 7 and 8. We recommend allowing the sauce to hydrate overnight.

AMATRICIANA SAUCE

For step 2 of the New York / Artisan Pizza Tomato Sauce, sauté 115 g chopped guanciale in the olive and anchovy oil in a medium saucepot until crisp and golden brown, about 4 min. Add 2 g (½ tsp) red pepper flakes and 2 g (½ tsp) ground black pepper. Stir for 10 s. Add the onion and oregano and sweat until translucent and fragrant, about 1 min. Continue with the remaining steps in the recipe.

Our umami-rich amatriciana sauce has so much flavor that you don't need to add much else to the pizza, which is part of why we like it so much. In fact, the sauce could overwhelm certain toppings if their flavors are nuanced, so we recommend just adding cheese when you are making pizza with this sauce. You can use chopped pancetta or bacon instead of the guanciale, if desired.

SPICY TOMATO SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Deep-Dish Pizza Tomato Sauce see page 111	500 g	2 cups	100
Cayenne pepper	2.5 g	1 tsp	0.5
Crushed red pepper flakes	0.5 g	¼ tsp	0.1

TOTAL TIME	YIELD
Active 1-2 min	~500 g

PROCEDURE

1 Puree the tomato sauce, cayenne, and red pepper flakes until smooth using an immersion blender.

2 Adjust the seasoning if necessary.

3 Store for up to 4 d in refrigeration. Freeze for up to 3 mo.

STRAWBERRY MARINARA SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Frozen strawberries, thawed	450 g	2 cups	100
Canned diced tomatoes	190 g	¾ cup	42.22
Sweet onion, finely minced	100 g	½ cup + 2 Tbsp	22.22
Dry white wine	100 g	⅓ cup + 2 Tbsp	22.22
Garlic, thinly sliced	3 g	1 tsp	0.67
Fresh basil leaves, torn	2 g	2¼ tsp	0.44
Fine salt	as needed		

TOTAL TIME	YIELD
Active 5 min / Inactive 25-30 min	~500 g

This bright-red sauce looks remarkably like marinara—after all, tomatoes and strawberries are both acidic red berries. We also recommend using fresh pears or pressure-cooked quince instead of the strawberries.

PROCEDURE

1 Pulse the strawberries in a food processor until chunky.

2 Combine the tomatoes, onion, white wine, garlic, basil, and strawberries in a pot (see note), and bring to a boil.

3 Reduce the heat to low, and simmer until thick, 25–30 min.

To test the sauce consistency, place a spoonful of sauce on a cool plate. Allow the sauce to cool, then run your finger through it. The sauce should hold your finger swipe.

4 Season with 1% salt by weight or as needed. Cool to room temperature over an ice bath.

5 Store for up to 4 d in refrigeration. Freeze for up to 3 mo.

Note that this sauce will spurt and splatter during cooking, so it is a good idea to get a pot deeper than you think will be necessary. Usually we recommend a pot with 2.5 cm / 1 in headspace; for this recipe, we recommend 7.5 cm / 3 in.

SPICY VODKA SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
New York / Artisan Pizza Tomato Sauce see page 113	425 g	1¾ cups	100
Heavy cream	50 g	3½ Tbsp	11.76
Vodka	25 g	1 Tbsp + 2 tsp	5.88
Cayenne pepper	2.5 g	1 tsp	0.59
Fine salt	as needed		

TOTAL TIME	YIELD
Active 5 min / Inactive 20-25 min	~500 g

PROCEDURE

1 Combine the tomato sauce, cream, and vodka in a small saucepot, and bring to a boil, stirring occasionally.

2 Reduce the heat to low, and simmer for 20 min, stirring occasionally.

3 Remove from the heat, and add the cayenne and salt.

4 Adjust the seasoning if necessary. Cool to room temperature over an ice bath.

5 Store for up to 4 d in refrigeration. Freeze for up to 3 mo.

TOMATO AND MUSTARD SAUCE

INSPIRED BY PAPA'S TOMATO PIES

INGREDIENTS	WEIGHT	VOLUME	SCALING %
New York / Artisan Pizza Tomato Sauce see page 113	500 g	2 cups + 1 Tbsp	100
Mustard (Dijon or whole grain)	100 g	¼ cup + 2 Tbsp	20
Fine salt	as needed		

TOTAL TIME	YIELD
Active 1-2 min	~600 g

PROCEDURE

1 Whisk the ingredients in a bowl.

2 Adjust the seasoning and mustard amount if necessary.

3 Store for up to 3 d in refrigeration. Freeze for up to 3 mo.

WHITE TOMATO SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Heavy cream	500 g	2 cups + 2 Tbsp	200
Canned whole peeled yellow tomatoes, liquid drained	250 g	2 cups	100
Garlic clove, thinly sliced	7 g	1 ea	2.8
Fresh basil leaves	5 g	6–7 ea	2
Fine salt	5 g	¾ tsp + ⅛ tsp	2

TOTAL TIME	YIELD
Active 10 min / Inactive 12 h	~500 g

This tomato sauce sounds nontraditional, but the pale-yellow, creamy, slightly acidic sauce ended up being one of our favorite tomato sauces in the chapter (though they are all delicious).

PROCEDURE

1 Combine the cream, tomatoes, garlic, basil, and salt in a vacuum sealable bag.

2 Pull an 80% vacuum.

3 Allow to sit overnight in refrigeration. Storing it longer won't adversely affect it.

4 Transfer the sauce to a fine-mesh sieve set over a bowl. Do not press the mixture in the sieve to force the liquid through. Tap the sieve to get as much liquid to pass through as possible.

5 If using immediately, leave at room temperature to temper for up to 3 h.

6 Store for up to 3 d in refrigeration. Do not freeze.

We recommend using this sauce for Neapolitan pizzas. For a thicker sauce that can be used on New York or artisan pizza as well as on Neapolitan, use mascarpone instead of heavy cream. Once you pull the vacuum, you will need to massage the bag to make sure all the ingredients combine well. Because this sauce is thicker, you will not be able to pass it through a fine-mesh sieve. Use it as is but be sure to remove the solid ingredients.

FERMENTED TOMATO SAUCE

INSPIRED BY SARAH MINNICK

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Cherry tomatoes, cut in half	250 g	1⅔ cups	50
Plum tomatoes, cut into 1.25 cm / ½ in pieces	250 g	1⅓ cups	50
Fine salt	7.5 g	1½ tsp	1.5
Instant dry yeast	0.5 g	⅛ tsp	0.1

TOTAL TIME	YIELD
Active 10 min / Inactive 8 d	~500 g

PROCEDURE

1 Mix the tomatoes, salt, and yeast together thoroughly.

2 Place the tomatoes in a jar that has a matching lid and airlock.

3 Using a ceramic dish that fits inside the jar, weigh down the tomatoes until they are submerged. It may take 10–15 min for the tomatoes to release their liquid.

4 Screw on the lid and airlock. Fill the airlock with water up to the fill line.

5 Wrap the jar in aluminum foil to block out any light. Keep at room temperature for 1 d.

6 Unwrap the jar. Ferment for 1 wk in refrigeration.

7 Remove the tomatoes from the jar and hand-crush them. Adjust the seasoning if necessary.

8 Store for 3 d in refrigeration. Freeze for up to 3 mo.

We bought this wide-mouth jar with a fermentation airlock at a brewery store. We recommend something that has a wide mouth so that you can clean it easily. A standard carboy setup would be difficult to wash (and to get the tomato sauce out of). The ceramic weight is necessary to keep the tomatoes submerged so that they don't mold. We learned this the hard way with our first couple batches.

Although this takes some time to make, the wait is well worth it. The tomato flavor intensifies significantly during the fermentation process. This method is especially useful for tomatoes that are not at their peak.

SLOW-ROASTED TOMATO SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Plum tomatoes	650 g	10–12 ea	100
Olive oil	as needed		
Fine salt	as needed		

TOTAL TIME	YIELD
Active 10–15 min / Inactive 2½ h	~500 g

PROCEDURE

1 Concasse the tomatoes (see page 112). Cut the tomatoes in half.

2 Preheat a still oven to 150°C / 300°F. Lightly oil a wire rack and place it over a sheet pan lined with aluminum foil.

3 Place the tomatoes cut side down on the prepared rack and spray them with a light coat of olive oil. Turn them over so the cut side is up and spray them again with a light coat of olive oil.

4 Roast for 2 h, or until they look wrinkled, similar to a sun-dried tomato.

5 Allow them to cool. Pass through a food mill and then season with 1% salt by weight or as needed.

6 Store for up to 3 d in refrigeration. Freeze for up to 3 mo.

It's fairly common throughout the year to find tomatoes that aren't at their peak ripeness, especially at the grocery store. (The restaurant supplier is also bringing you whatever tomatoes they got in that day.) What makes for a bad tomato? One that is hard, pale, and flavorless. The good news is that you can instead use canned tomatoes (they are canned at their ripest). Or, if you insist on using fresh tomatoes, you can slow-roast them. Slow roasting will evaporate a good amount of their moisture, concentrate their flavor, and make them sweeter. This is a good method for bad tomatoes, but it works well for good ones too.

This method works at widely different temperatures to give you different results. Roasting at 60–77°C / 140–170°F (what a food dehydrator or a very slow oven would be) will give you a concentrated tomato flavor. Turning the temperature up to 288°C / 550°F and roasting the tomatoes with the skin side up will give a very different flavor. It's up to you if you want to remove the blackened skins before passing through the food mill.

You can buy olive oil in a spray can that will produce a light and even mist of oil on the tomatoes. Or you can toss the tomatoes in olive oil, but we find that this makes the seeds separate from the flesh of the tomato.

IMPROVING TOMATO SAUCE

Many pizzaioli use sauce as a synonym for tomatoes. The strength of the sauce rests on the quality of the tomatoes. But chefs approach sauce differently, adjusting flavors and playing with balance by adding other ingredients. These approaches are two different philosophies of cooking. You can see this dichotomy when you compare Neapolitan pizza makers and Neapolitan pasta chefs. A pizza maker will open a can of tomatoes, crush them, and they're ready for use. Chefs will make complicated sauces with extensive ingredient lists. This divergent philosophy is compounded by the fact that you don't always get the best ingredients. One philosophy would say that a chef should intervene to maintain consistency by adding salt, sugar, or acids to adjust the sauce. A purist might say to get the very best tomatoes and don't worry about it. But the latter stance only works insofar as canned tomatoes because you can't get flavorful fresh tomatoes year-round. This attitude might seem strange to a chef who is only used to working with fresh ingredients.

Tomato sauce always has some general characteristics: acid, sweetness, and umami (or savoriness). These characteristics can be bumped up, or, depending on the application, used to correct a flaw or enhance flavors to get a particular result. You can view it as adjusting to improve a sauce that isn't perfect, or you can view it as a chance to make your own creation.

Even though tomatoes have a good amount of naturally occurring umami in them, they can be lacking in flavor especially if they are grown out of season or were harvested when they were not quite ripe. We typically recommend that you season your sauce with salt and/or dried oregano, but you can also attain some complex flavor profiles by adding other flavorings.

Add the following (either on their own or in combination; if using in combination, don't use as much as we recommend as a single addition). For example, if there are two additions, divide the amount for each by two; if there are three additions, divide each by three; and so on.

For more on aromatic vegetables and other ingredients that you can add to tomato sauce (including xanthan gum, which functions as a quick thickener), see page 113.

INGREDIENTS	AMOUNT	NOTES
Acidic ingredients		
Vinegar (white, champagne, red wine, white wine, and/or balsamic)	1%–2%	Most tomato sauces are somewhat acidic, but sometimes they can be flat. Use these ingredients to liven up your tomato sauce (adding salt helps too).
Lime juice		
Lemon juice		
Umami ingredients		
MSG	0.4%–0.6%	There is a stigma surrounding MSG that it's unsafe, but we can assure you that this is false. In fact, MSG is one of the principle ingredients in tomatoes.
Anchovy oil	1.5%–2.5%	The more you add, the more anchovy-like the sauce will get. Whether that is a good or bad thing is up to you (or your customer).
Mushroom powder	1%–2%	We recommend using either shiitake or porcini mushroom powder. You won't necessarily taste the mushrooms, but they will contribute a savory note.
Soy sauce	0.5-1%	These sauces have powerful flavors that can overwhelm the tomato sauce rather than just enhance it. Use these sauces sparingly.
Worcestershire sauce	2%–3%	
Fish sauce		
Tomato enhancement		
Tomato leaves	7–8 ea per kilo of sauce	Stir into the sauce and allow to sit for at least 3–4 h to flavor.
Tomato paste	8%–10%	Even the smallest tomato paste can is typically too much for most preparations. Use what you need and freeze the rest flat in a zip-top bag so that you can break off pieces of it as you need it.
Freeze-dried tomatoes	3%–4 %	If you cannot find freeze-dried tomatoes, use sun-dried tomatoes, which have a slightly different taste and texture but will add the desired tomato flavor.
Sweetening ingredients		
Sugar	1%–4%	This range is wide because it is up to you how much to use, whether you want to sweeten the sauce or to tame its acidity. Add 1 g (¼ tsp) at a time and taste after each addition until it has the level of sweetness you are looking for. Liquid sugars, such as the agave syrup or honey, will disperse faster into the sauce. Hot honey has a little bit of a spicy kick to it, so be sure to take that into account when you are adding it.
Agave syrup		
Honey or hot honey		
Complementary flavors		
A.1. steak sauce	as needed	While you don't necessarily want the pizza sauce to taste like steak sauce, A.1. and other steak sauces have flavoring ingredients that work really well with pizza sauce, such as vinegar, tomato puree, garlic, onions, and celery seed.
Fresh basil leaves	5–6 ea per kilo of sauce	Stir into the sauce and allow to sit for at least 3–4 h to flavor.
Spicy ingredients (crushed red pepper flakes, commercial hot sauces, fresh chilis, dried chilis, chipotle peppers, cayenne, yuzu kosho, gochujang, sriracha)	as needed	A little bit of spiciness can really round out a tomato sauce very nicely but be careful with how much you add, depending on who you are making pizza for. Our Spicy Tomato Sauce on page 114 is a great example of a spicy sauce that works on pizza.

MIX-AND-MATCH TOMATO SAUCE

Use the table below to combine different options of fresh tomatoes and tomato products to obtain different outcomes for flavor and texture.

Tomato type	Taste / texture	Process	Recommended combinations
Grape tomatoes	These range in flavor from sweet to tangy. They have a good sugar-to-acid balance and are juicy.	Leave as is (no need to core; do not attempt to peel) and use them raw in tomato sauce. Slow-roast them. Char them.	Green beefsteak tomatoes Canned whole peeled tomatoes Add to Classic Neapolitan Pizza Tomato Sauce (see page 111) Raw Tomato Sauce (see page 121)
Cherry tomatoes	These are very sweet and juicy.		
Red beefsteak tomatoes	These are juicy and have the most common raw tomato flavor, which is mild.	Remove the stem and core and use them raw in tomato sauce. Cut into quarters and slow-roast (see page 117) or char them (see page 170).	Grape and cherry tomatoes Green beefsteak tomatoes Use instead of canned whole peeled tomatoes in Quick New York Pizza Tomato Sauce (see page 111). Canned whole peeled tomatoes
Green beefsteak tomatoes	These are very tart.	Slow-roast them (see page 117).	If slow-roasted, they are very good on their own as a sauce.
Cocktail tomatoes	They are similar to red beefsteak tomatoes but a little sweeter. Their aroma is very similar to that of the tomato leaf. They have very few seeds, which to some is a positive attribute.	Remove the stem and core, peel using the concasse method (see page 112), and use them in raw tomato sauce. Slow-roast them (see page 117). Roast them.	Use instead of canned whole peeled tomatoes in Quick New York Pizza Tomato Sauce (see page 111). Deep-Dish Pizza Tomato Sauce (see page 111) Raw Tomato Sauce (see page 121)
Tomatoes on the vine	These are herbaceous and sweet. They taste a lot like the leaves on the vine.	Remove the stem and core, peel using the concasse method (see page 112), and use them in raw tomato sauce. Slow-roast them (see page 117).	
Plum tomatoes	These are workhorse tomatoes that are used in many applications. They have a good balance of sweet and tangy flavors.	Remove the stem and core, peel using the concasse method (see page 112), and use them in raw tomato sauce. Slow-roast them (see page 117).	Green beefsteak tomatoes and cherry tomatoes Canned whole peeled tomatoes Use instead of canned whole peeled tomatoes in Classic Neapolitan Pizza Tomato Sauce (see page 111). Use instead of canned whole peeled tomatoes in Quick New York Pizza Tomato Sauce (see page 111).
Heirloom tomatoes • Brandywine • Early Girl • Green Zebra • Cherokee Purple • Black Krim • Green Giant	Some say these are the best-tasting tomatoes that exist. They are sweet to tangy with great depth of flavor.	Remove the stem and core, peel using the concasse method (see page 112), and use them in raw tomato sauce.	Raw Tomato Sauce (see page 121)

All tomatoes come from a vine, but in many grocery stores you can buy tomatoes that are midsized and almost perfectly round, attached to a vine with six to eight tomatoes per vine.

If by chance you have access to fresh San Marzano tomatoes or a relative of these medium-sized tomatoes, you can use them in the same way as plum tomatoes.

There are many varieties of heirloom tomatoes; what they have in common is that they are mostly available just during tomato season (late summer). They are prized for their flavor, which is best appreciated when the tomato is of course ripe, but also raw. Cooking them is not the worst thing to do, but a lot of the nuances of their fresh flavor get lost. These varieties also tend to be very juicy and have a thin viscosity, so additional cooking or thickening agents (such as tomato paste or xanthan gum) may be necessary to reach the proper sauce consistency.

ROTAVAP TOMATO SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fresh plum tomatoes	1 kg	8–9 ea	100
Fine salt	as needed		

TOTAL TIME	YIELD
Active 25 min / Inactive 1½ h	~500 g

PROCEDURE

1 Concasse the tomatoes (see page 112).

2 Cut the tomatoes in half. Remove the seeds but reserve them.

3 Crush the tomatoes with your hands.

4 Place the crushed tomatoes in a rotary evaporator. Set the water bath temperature to 45° C / 113° F.

5 Turn on the vacuum pump, and begin rotating at medium speed.

6 Allow the rotavap to run for 1½ h, or until the tomato pulp starts to look thick and clings to the sides of the bowl.

7 Turn off the rotavap. Remove the pulp, and mix in the tomato seeds. Weigh the resulting sauce, and add 1% salt by weight or as needed.

8 Store for up to 4 d in refrigeration. Freeze for up to 3 mo.

Granted, you need a rotary evaporator to make this sauce. But this method concentrates the flavor of tomatoes without adding a cooked tomato flavor. The tomatoes don't necessarily have to be ripe to get good results.

While most of the tomato flavor resides in the parenchyma gel surrounding the seeds, they develop unpleasant flavors when they are treated under a vacuum. That's why we add them to the sauce at the end.

The resulting liquid that comes out on the other side of the rotating bowl is not very good. Discard it.

Add this sauce after the pizza is baked to maintain its fresh, concentrated tomato flavor. The whole point is to apply very little heat to the tomatoes.

WATER BATH VARIATION

If you don't have a rotavap, follow these steps to make this sauce. This method yields about 300 g (2 cups).

1 Follow steps 1–3 of the Rotavap Tomato Sauce, above, but discard the seeds.

2 Preheat a water bath to 45° C / 113° F.

3 Place the crushed tomatoes into a plastic bag and clip the bag to the side of the water bath with the top of the bag open.

4 Cook the sauce for 6 h, stirring intermittently.

5 Put the sauce in a fine-mesh sieve lined with cheesecloth that has been placed over a bowl or plastic tub. Drain for 12 h or overnight. Reserve the drained liquid.

6 Weigh the resulting sauce, and add 1% salt by weight or as needed. Adjust the consistency of the sauce with the reserved liquid if necessary.

7 Store for up to 4 d in refrigeration. Freeze for up to 3 mo.

RAW CHERRY TOMATO SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Cherry tomatoes	450 g	3 cups	100
Extra-virgin olive oil	35 g	2½ Tbsp	7.78
Sugar	10 g	2½ tsp	2.22
Fine salt	5 g	¾ tsp + ⅛ tsp	1.11
Fresh basil leaves, optional	5 g	6–7 ea	1.11

TOTAL TIME	YIELD
Active 5 min	~500 g

Mid- to late-summer tomatoes are best. You can use other tomato varieties as long as they are very ripe. You can also combine different-color tomatoes for a different flavor and visual effect on the pizza.

PROCEDURE

1 Combine the tomatoes, olive oil, sugar, salt, and basil in a bowl.

2 Crush with your hands until the tomatoes are completely broken up.

3 Reserve at room temperature for up to 2 h. Store for up to 3 d in refrigeration. Freeze for up to 3 mo.

Cherry tomatoes and grape tomatoes are generally regarded as a salad ingredient. They are sweeter than larger tomato varieties and have a Brix content of 6–9 (compared to 4.5–6 in processing varieties). The varieties that have been selected and hybridized over the years contribute to these qualities. Growers pick cherry tomatoes at a more mature stage since the skins are tougher and they can withstand the transportation to stores.

RAW TOMATO SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Ripe tomatoes	600 g	varies	100
Fine salt	5 g	¾ tsp + ⅛ tsp	0.83

TOTAL TIME	YIELD
Active 5–10 min	~500 g

PROCEDURE

1 Remove the stems and cores of the tomatoes with a paring knife.

2 Pass the tomatoes through a food mill with a grinding disc attachment large enough to let the seeds pass through easily.

3 Season with the salt and/or other flavorings (see page 118).

4 Store for up to 3 d in refrigeration. Freeze for up to 3 mo.

For a fresh tomato sauce to work, you need to get tomatoes at their peak of ripeness during their season, normally late summer. When tomatoes are ripe, very little needs to be done or added to them since their flavor speaks for itself.

As an optional step, you can peel the tomatoes using the concasse method (see page 112).

If the sauce is too wet or loose for you, transfer it to a fine-mesh sieve set over a bowl and allow it to drain. The drained water can be used for other purposes, including using it to thin the sauce later if needed. Just stir some back in. Test for seasoning again.

Many sources do not recommend refrigerating raw tomatoes in any form because they lose flavor (volatile aromatic compounds) and their texture changes. Do not fret! You have already changed the texture by passing them through the mill. They won't change much texturally after this point. When you bring the tomatoes back up to temperature, the flavor returns to normal.

The volume of the tomatoes will vary depending on type of tomato and size. Per kilogram, you might get six to seven large beefsteak tomatoes, eight to nine plum tomatoes, or two to three pints of small cherry or grape tomatoes.

For more on types of tomatoes and their flavor, see our Mix-and-Match Tomato Sauce guide on page 119.

If the tomatoes are too dry to be saucy, add a little bit of tomato water, tomato juice, or water to adjust the consistency of the sauce.

PARAMETRIC RECIPE

BEST BETS FOR PESTO

Pesto is one of the top three sauces used on pizzas. The combinations of herbs, nuts, and oil that you can blend together are virtually endless. A traditional pesto is made with a mortar and pestle. You can make it that way if you're inclined, but a countertop or immersion blender works great, as does a food processor. The classic pesto Genovese recipe is made with basil. Other herbs can work well, but drier ones such as rosemary and thyme may be too hard to puree into a paste. Try to combine these hard herbs with softer ones, which will help produce a smoother puree.

Type	Herb	Scaling %	Garlic	Scaling %	Cheese	Scaling %
Basil pesto	Fresh basil	50	Garlic cloves, peeled and blanched	15	Parmigiano-Reggiano and Pecorino Romano, grated	100
Parsley pesto	Fresh flat-leaf parsley	50	Garlic cloves, peeled and blanched	12	Pecorino Romano, grated	90
Fines herbes pesto	Mixture of fresh chervil, chives, tarragon, and flat-leaf parsley	60	n/a		Mimolette, grated	100
Leek pesto	Leeks, blanched	65	n/a		Comté, grated	75
Arugula pesto	Arugula	50	n/a		Stilton	70
Spinach pesto	Baby spinach, blanched	75	n/a		Paneer	50
Shiso pesto	Shiso leaf	50	Black garlic cloves, peeled	10	Firm tofu*	100

**Although this isn't a cheese, it provides the same structural component as the cheese in the pesto.*

HOW TO Make Pesto

1 Combine all of the ingredients in a blender, and blend until you obtain a smooth paste.

2 Use right away, or cover with plastic wrap pressed directly over the surface. This can help slow down oxidation, as the pesto will begin to turn brown.

3 Store for up to 3 d in refrigeration. Freeze for up to 3 mo. Bring up to room temperature at least 2 h before spooning onto baked pizza.

	Nuts	Scaling %	Oil	Scaling %	Other	Scaling %
	Pine nuts, toasted	15	Olive oil	100	Fine salt	1
	Hazelnuts, toasted	25	Chili oil	100	Fine salt	1
	Almonds, toasted	20	Canola oil	100	Fine salt	1
	Walnuts, untoasted	25	Lemon olive oil	100	Fine salt	1
	Macadamia nuts, untoasted	30	Extra-virgin olive oil	100	Fine salt	1
	Cashews, toasted	20	Curry-Infused Oil see page 178	100	Fine salt	1
	Sesame seeds, toasted	15	Toasted sesame oil mixed with canola oil	100	Fine salt	1

HOW TO Stabilize a Pesto

If you want to keep the oil in the pesto from separating, the solution is to add an emulsifier, such as propylene glycol alginate (PGA). The problem is that in order for it to work, it needs to be dispersed in water and heated to 80°C / 176°F to be activated. Calculate 10% of it for the water amount and 0.5% for the PGA amount. This might be a very small amount of water. If this is the case, you can make a larger batch of the PGA water, and then weigh 10.5%.

1 Sprinkle the PGA over the water while blending with an immersion blender to disperse it evenly.

2 Bring the liquid up to 80°C / 176°F, and keep it at that temperature for 3 min, whisking occasionally.

3 Allow to cool down completely. If you made a larger batch, weigh the 10.5% you will need. Blend it into the pesto using an immersion blender.

An alternative method is to use 0.5% gum tragacanth plus 0.2% xanthan gum instead of 0.5% PGA. For these ingredients, you need only to disperse them in the 10% cold water; they do not need to be heated at all. Sprinkle them into the water while you blend with an immersion blender. Allow the ingredients to hydrate for 1 h, and then blend into the pesto.

HOW TO Thicken a Thin Sauce

1 Pour one-quarter of the sauce into a bowl or container.

2 Using an immersion blender, disperse 0.1% xanthan gum in the separate portion of the sauce, pouring it in slowly (don't dump it all in at once). This will take 20–30 s.

3 Return this thickened portion of the sauce to the remaining sauce, and whisk to combine.

The thickening effect of xanthan gum is almost immediate but don't add more if the sauce seems thin. Once the xanthan gum hydrates completely (24 h), it will thicken the sauce properly.

HOW TO Test Sauce Consistency

We provide many great recipes for pizza sauce in this book that have been tested extensively, but what if you have a personal recipe you want to use or have a nontraditional pizza sauce in mind that you want to try out (see page 2:249)? Here is an easy way to test sauce consistency. The sauce's consistency is most often determined by the amount of water and/or fat that it contains. You could certainly test it out on an actual pizza, but with the method below, only the sauce will be affected rather than an entire pizza. A 30 cm / 12 in sauté pan can be used for round pizzas such as Neapolitan, New York, and artisan. You can use the actual Detroit-style, New York square, or al taglio pans to test the sauce for those pizzas.

1 Pick the sauce you want to test and the pizza style. Deciding what pizza you want to use the sauce on is crucial because that will determine the temperature you set your oven to.

2 Preheat the oven to the desired temperature (see page 11).

3 Weigh the amount of sauce recommended for the smallest size of your style of pizza.

4 Once the oven is hot, pour the sauce into a sauté pan or a pizza pan with the approximate diameter or size of your pizza. Spread it evenly.

5 Bake the sauce for the amount of time we recommend for your style of pizza.

6 Take the pan out of the oven. The sauce should be the consistency you want on your baked pizza. If your sauce is too wet, you will need to thicken it by using xanthan gum or by reducing it in a pot over medium heat to evaporate moisture. If it is too thick, simply add water, stock, or cream to loosen it up.

HOW TO Use a Bostwick Consistometer

A Bostwick consistometer, often simply referred to as a Bostwick, is a tool that allows you to measure the distance a viscous sample flows during a given amount of time. This flow rate represents the consistency of the sample, which would be expressed in cm/30 s, or the distance 100 mL of ambient-temperature (21°C / 70°F) sauce travels in 30 s.

Knowing the typical consistencies of sauces for every style of pizza can guide you in adjusting the consistency of any homemade or store-bought tomato sauce, or any nontraditional sauces that you may contemplate baking on pizza. Depending on the outcome, you may consider thinning, thickening, or straining your sauce.

1 Place the Bostwick on a level surface, and adjust the leveling screw until the gas bubble within the level is centered.

2 Close the spring-loaded gate.

3 Fill the reservoir to the top with the room-temperature sauce to be tested (you'll need to stir the sauce first). Make sure the chamber is full and contains no air pockets.

4 Release the product by springing the gate, and at the same time start a 30-s timer.

5 After 30 s, observe and record the measurement in cm.

6 After you finish, clean the consistometer with running water and let dry.

RECOMMENDED PIZZA SAUCE CONSISTENCY

Type	Viscosity (cm Bostwick)*
New York Square Pizza Tomato Sauce see page 111	2–2.5
Deep-Dish / Stuffed-Crust / Detroit-Style Pizza Tomato Sauce see page 111	2–2.5
New York / Artisan Pizza Tomato Sauce see page 113	3.5–5
Thin-Crust / Brazilian Thin-Crust Pizza Tomato Sauce see page 111	5.5–6
Classic Neapolitan Pizza Tomato Sauce see page 111	7–11

**The consistency may vary depending on homogeneity and temperature. A tomato sauce is a suspension of tomato solids, which might leak the liquid. For best results, stir the sauce before measuring the consistency.*

HOW TO Disperse a Thickener

A starch, hydrocolloid, or other thickening agent will work properly only if you distribute it evenly throughout a liquid. This process is called dispersal, and just mixing dry powder into a liquid is not good enough, as you may have discovered if you have ever added cornstarch to a gravy and ended up with powdery lumps. Properly dispersing a thickener is not always as easy as it sounds. You don't get reliable visual cues when blending in the agent, so take extra care. Thickeners usually disperse most evenly in cold liquid. The notable exceptions to the rule are cellulose gums such as methylcellulose.

Whenever you need to use more than one thickener, mix all of the dry agents together before adding them to the liquid; dispersing each one separately can lead to uneven distribution. If you are going to mix in a liquid fat or oil, then you can first disperse the agents into the fat and then disperse the mixture into the liquid you want to thicken. This is how a traditional roux is made.

Many cooks simply whisk or stir thickeners into the liquid. That works fine for most starches, but many hydrocolloids are more finicky. An immersion blender or commercial blender does a fine job.

1 Bring the liquid to the correct temperature. Most—but not all—thickeners disperse best in cold liquids; see specific recipes for guidance.

2 Sprinkle the powder evenly over the surface of the liquid or a portion of the liquid. If using more than one powder, mix them dry before sprinkling. If using a blender, you can add the powder while it runs.

3 If necessary, add the portion of the thickened sauce back to the main sauce. Blend for at least 1 full min to distribute evenly. Don't blend for more than a few minutes, since this may overmix the thickener and end up thinning the sauce.

ADAPTING PASTA SAUCES AND SOUPS FOR PIZZA

Bolognese and chutney don't usually spring to mind when you are thinking about the sauce that you want to put on your pizza, but we found that soups and non-pizza sauces can be adapted really well for this purpose. You just might need to adjust to their consistency. There are three basic consistencies we are looking for in pizza sauces: thin, semi-thick, and thick (see page 2:242). Thin pizza sauces are used for pizzas baked at high temperatures, such as Neapolitan pizza. The excess liquid evaporates in a few seconds, leaving a smooth sauce that is still moist but does not puddle. Semi-thick sauces are (obviously) thicker than thin sauces but still easily spreadable. These are used for most pizzas that bake at temperatures between 260° C and 315° C / 500° F and 600° F, like New York, artisan, and Brazilian thin-crust pizzas. Thick sauces hold their shape when they are spooned or spread on a surface and do not flow. These sauces are usually applied after baking for pizza styles like Detroit-style and deep-dish. To adapt soups and non-pizza sauces successfully, the key is knowing what style you intend to use them for and adjusting their viscosity accordingly. The following table covers broad categories of sauces and soups and what you can do to make the appropriate adjustments. We cover more about how to convert pasta sauces for use on pizza on page 127.

Type of sauce or soup	Adjustment	Apply
Oil-based sauces	If it's too thin, reduce the amount of oil. You can always add more at the end if needed. Thicken the pesto by emulsifying it (see page 123).	before or after baking
Pasta sauces	Some sauces, such as Bolognese, vodka sauce, and puttanesca, can be used as is on medium-crust pizzas like New York or artisan. Thicker sauces work on deep-dish or Detroit-style if applied after baking. If the sauce is too thick, you can thin it with heavy cream, water, stock, or wine.	before or after baking
Starchy soups	The consistency of soups such as potato soup, clam chowder, gumbo, and cream-based soup will likely work well as a pizza sauce. If the soup is roux-thickened, consider replacing the flour with other thickeners to obtain the best flavor possible (see page 2:245).	before baking
Vegetable or fruit soups	Thicken with xanthan gum or Wondra flour if the soup is too thin. Alternatively, reduce in a saucepot over medium heat to evaporate moisture and thicken to sauce consistency.	before baking
Vegetable or fruit purees	For a thick puree, add more liquid (water, heavy cream, or stock). For a thin puree, thicken with xanthan gum or by reduction.	before baking
Curries	"Curry" can refer to a sauce or an actual stew (vegetables or meat and vegetables served in a curry sauce). Both work well on a pizza, one as a sauce and the other as a sauce plus topping. Most curries of both types are thick enough to use as is, but if you find it to be too thin, you can thicken it by reduction or by adding tapioca maltodextrin (start with 3% and check as you go before adding more).	before baking
Stocks, jus, consommé	These are often too watery to add as a sauce on a pizza directly, but they can be thickened by reduction in a saucepot (to an extent) or with Wondra flour (start with 2%), xanthan gum, or propylene glycol alginate (PGA). Since these are relatively loose, it is best to apply as a flavoring component rather than the main sauce.	before baking (drizzle moderately over toppings)
Heat-stable emulsions, such as hollandaise (see page 131) or béarnaise	If the sauce is too thick, add clarified butter or ghee. Our base recipe for hollandaise works with all styles of pizza.	before, during, or after baking
Non-heat-stable emulsions, such as vinaigrette and beurre blanc	You can emulsify these with xanthan gum or propylene glycol alginate (PGA). Use sparingly as a condiment, not in the same quantities you would use a tomato sauce.	before baking for Invincible Vinaigrette (see page 136); after baking for other sauces
Mayonnaise (see page 133) or Aioli (see page 135)	You can use these as is, but don't use as much of them as you would a tomato sauce.	after baking (it won't separate while hot, but do not put it on before baking because the high temperatures of the oven will break the emulsion.)
Jams, jellies, and marmalades	These can be loosened by stirring them with a little water or fruit juice. Alternatively, they can be left as is and used as a topping by spooning them.	before or after baking
Chutneys	Chutney is usually very chunky and doesn't really act as a sauce; it is better to think of it as a topping or a condiment. However, you can puree chutney and adjust the consistency by thinning it with water or other liquids if you want to use it as a sauce.	before baking (if pureeing) or after baking

BÉCHAMEL

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Unsalted butter	35 g	2½ Tbsp	7.95
All-purpose flour	25 g	3 Tbsp + ½ tsp	5.68
Whole milk, cold	440 g	1¾ cups + 2 Tbsp	100
Fine salt	5 g	¾ tsp + ⅛ tsp	1.14

TOTAL TIME	YIELD
Active 5-10 min / Inactive 15 min	~450 g

PROCEDURE

1 Combine the butter and flour in a small saucepot.

2 Cook over medium heat, whisking occasionally, to make a blond roux, about 5 min.

3 Add the milk in a steady stream, and bring to a boil, whisking constantly.

4 Reduce the heat and simmer, whisking occasionally, to thicken the sauce, about 15 min.

5 Add the salt. Adjust the seasoning if necessary.

6 Strain into a container set over an ice bath to chill.

7 Store for up to 3 d in refrigeration. Do not freeze.

MODERNIST BÉCHAMEL

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Whole milk, cold	440 g	1¾ cups + 2 Tbsp	100
Low-acyl gellan gum	3.5 g	2 tsp	0.8
Fine salt	5 g	¾ tsp + ⅛ tsp	1.14

TOTAL TIME	YIELD
Active 5-10 min / Inactive 15 min	~400 g

PROCEDURE

1 Put the milk in a small saucepot. Sprinkle the gellan gum over the milk, and let it hydrate for 3-5 min.

2 Whisk in the gellan to incorporate. Continue to whisk constantly while bringing to a boil over medium heat.

3 Reduce the heat and simmer, whisking occasionally, for 15 min to thicken the sauce.

4 Add the salt. Adjust the seasoning if necessary.

5 Strain into a container set over an ice bath to chill until fully set.

6 Blend the set gel into a puree.

7 Store for up to 3 d in refrigeration. Do not freeze.

This sauce is best used at room temperature. You can also add a pinch of grated nutmeg to season the sauce further.

To make Ranchamel, stir 50 g (¼ cup + 2 tsp) ranch powder into 475 g (1¾ cups + 3 Tbsp) Béchamel or Modernist Béchamel after the sauce has thickened.

To make Mornay sauce, stir 85 g (¾ cup) grated Gruyère cheese into 415 g (1⅔ cups) Béchamel or Modernist Béchamel after the sauce has thickened.

GARLIC CHIVE BÉCHAMEL

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Garlic chives, coarsely chopped	150 g	3 cups	42.86
All-purpose flour	25 g	3 Tbsp	7.14
Unsalted butter	25 g	1 Tbsp + 2½ tsp	7.14
Whole milk, cold	350 g	1½ cups	100
Fine salt	as needed		

TOTAL TIME	YIELD
Active 10-15 min / Inactive 20-25 min	~500 g

This garlic chive béchamel is one of the rare cases of a green sauce that keeps its color as it bakes. It also provides a balanced allium flavor, making for both a delicious and beautiful sauce.

PROCEDURE

1 Bring a large pot of heavily salted water to a boil.

2 Blanch the chives until tender, 1–2 min.

3 Transfer to a container set over an ice bath to chill.

4 Drain, then transfer to a blender.

5 Puree until smooth.

6 Pass the puree through a fine-mesh sieve. This should yield about 100 g (⅓ cup) puree.

7 Combine the flour and butter in a small saucepot.

8 Cook over medium heat, whisking occasionally, to make a blond roux, about 5 min.

9 Add the milk to the pot, and bring to a boil, whisking constantly.

10 Reduce the heat and simmer, whisking occasionally, to thicken the sauce, about 15 min.

11 Remove the pot from the heat.

12 Add the garlic chive puree and salt. Adjust the seasoning if necessary.

13 Transfer to a container set over an ice bath to chill.

14 Store for up to 3 d in refrigeration. Do not freeze.

MODERNIST CHEESE SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Water	100 g	¼ cup + 3 Tbsp	50
Wheat beer	75 g	⅓ cup	37.5
Sodium citrate	10 g	1½ tsp + ⅛ tsp	5
Fine salt	4.5 g	¾ tsp	2.25
Iota carrageenan	1.25 g	¼ tsp + ⅛ tsp	0.63
Aged gouda cheese, grated	200 g	1½ cups	100
Sharp cheddar cheese, grated	16.5 g	2 Tbsp + 1 tsp	8.25

TOTAL TIME	YIELD
Active 10 min	~400 g

You can replace the sodium citrate with sodium hexametaphosphate (SHMP). Some people prefer this salt because it leaves less of a sour taste than sodium citrate. For more on where to find these ingredients, see Resources, page 3:377.

PROCEDURE

1 In a small saucepot, whisk together the water, beer, sodium citrate, salt, and iota carrageenan.

2 Bring to a simmer over medium heat, whisking constantly.

3 Stir the cheeses in slowly, until completely smooth.

4 Cool to room temperature over an ice bath.

5 If not using right away, cool to room temperature before covering.

6 Store for up to 4 d in refrigeration. Reheat to melt before using. Do not freeze.

RACLETTE SLICE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Water	160 g	⅔ cup	42.67
Skim milk powder	3 g	2⅛ tsp	0.8
Sodium citrate	1.5 g	¼ tsp	0.4
Raclette or Gruyère, grated	375 g	3½ cups	100

TOTAL TIME	YIELD
Active 5-10 min	~535 g

PROCEDURE

1 Combine the water, milk powder, and sodium citrate in a small saucepot, and bring to a simmer over medium heat, whisking constantly.

2 Gradually whisk in the cheese until completely melted.

3 Simmer for 1 min.

4 Divide the mixture evenly between two 30 cm / 12 in cake pans lined with lightly oiled plastic wrap.

5 Cover with plastic wrap pressed directly over the surface. Allow to cool.

6 Store for up to 4 d in refrigeration. Do not freeze.

This is a method we developed for *Modernist Cuisine* to make cheese slices similar to American cheese. The key ingredient is sodium citrate, which makes cheese melt in a way that is more "gooey" than "stretchy." This recipe makes two 30 cm / 12 in discs, but it can easily be adapted for larger or smaller sizes, as long as you have the right pan size to let the hot mix set in.

The disc is applied onto the pizza halfway through baking to melt the cheese completely.

You can replace the sodium citrate with sodium hexametaphosphate (SHMP). Some people prefer this salt because it leaves less of a sour taste than sodium citrate. For more on where to find these ingredients, see Resources, page 3:377.

CHARCOAL MASCARPONE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Mascarpone	450 g	2 cups	100
Food-grade activated charcoal	9 g	1 Tbsp + 1 tsp	2

TOTAL TIME	YIELD
Active 1 min	~450 g

PROCEDURE

1 Combine the mascarpone and charcoal.

2 Store for up to 3 d in refrigeration. Do not freeze.

Although we use this as a sauce on The Dark Side Neapolitan (see page 209), you could also use this as a topping.

SOUS VIDE HOLLANDAISE

INSPIRED BY DANIEL HUMM

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Dry white wine	130 g	½ cup + 1 Tbsp	130
Shallots, finely minced	65 g	¼ cup + 3 Tbsp	65
White vinegar	45 g	3 Tbsp	45
Egg yolks, large	100 g	5 ea	100
Water (or stock)	25 g	1 Tbsp + 2 tsp	25
Unsalted butter, melted	290 g	1⅓ cups	290
Fine salt	5 g	¾ tsp + ⅛ tsp	5
Malic acid	1.3 g	¼ tsp + ⅛ tsp	1

TOTAL TIME	YIELD
Active 15 min / Inactive 40 min	~450 g

In addition to being one of the most versatile emulsion sauces in the book, sous vide hollandaise is also one of the most delicious. We highly recommend that you use it in place of the tomato sauce in the Detroit-Style Pizza on page 234. The combination is a game changer that might have you rethinking the best sauce for the classic red-top pizza.

PROCEDURE

1 Combine the wine, shallots, and vinegar in a small saucepot, and reduce over medium-high heat until syrupy.

2 Strain. Measure 30 g of the strained reduction, and cool to room temperature.

3 Blend the egg yolks and water with the reduction using an immersion blender.

4 Vacuum seal.

5 Cook sous vide in a 65° C / 149° F water bath for 30 min.

6 Transfer the cooked egg mixture to a tall cup, and blend in the butter, salt, and malic acid using an immersion blender. Adjust the seasoning if necessary.

7 Transfer to a 1 L whipping siphon.

8 Charge the whipping siphon with 2 nitrous oxide charges, and shake well.

9 Hold the whipping siphon in a 60° C / 140° F water bath for up to 3 h. Discard any leftovers.

This hollandaise sauce is heat stable and can be used on many different styles of pizza. In some instances, it can be applied prior to baking or halfway through baking, which will make its surface brown. It can also be applied after baking.

If you choose to use stock rather than water, consider the ingredient for which the hollandaise is being prepared: use fish stock for fish, poultry stock for poultry, and so on. For stock recipes, see page 138.

Alternatively, the hollandaise base can be cooked sous vide in a 63° C / 145° F water bath to produce a lighter foam, or in a slightly warmer 67° C / 153° F water bath for a denser foam.

IMMERSION BLENDER HOLLANDAISE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Dry white wine	100 g	⅓ cup + 2 Tbsp	133.33
Shallots, thinly sliced	50 g	⅓ cup	66.67
White vinegar	35 g	3½ Tbsp	46.67
Egg yolks, large	75 g	4 ea	100
Water	20 g	1 Tbsp + 1 tsp	26.67
Unsalted butter, melted	225 g	1 cup	300
Fine salt	4 g	¾ tsp	5.33
Malic acid	1 g	¼ tsp	1.33

TOTAL TIME	YIELD
Active 15 min / Inactive 40 min	~345 g

This recipe will produce a result that is nearly identical to the sous vide hollandaise on page 131 but doesn't require a whipping siphon.

PROCEDURE

1 Combine the wine, shallots, and vinegar in a small saucepot, and reduce over medium-high heat until syrupy.

2 Strain. Measure 20 g of the strained reduction, and cool to room temperature.

3 Blend the egg yolks and water with the reduction using an immersion blender.

4 Vacuum seal.

5 Cook sous vide in a 65° C / 149° F water bath for 30 min.

6 Transfer the cooked egg mixture to a tall cup, and blend in the butter, salt, and malic acid using an immersion blender. Adjust the seasoning if necessary.

7 Hold in a 60° C / 140° F water bath for up to 3 h. Discard any leftovers.

SABAYON SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Flavored liquid*, 21° C / 70° F	230 g	1 cup	100
Egg yolks, large	120 g	6 ea	52.17
Fine salt	2.3 g	¼ tsp + ⅛ tsp	1

**This liquid needs to be very flavorful and aromatic. It is usually a reduction of wine with shallots, spices, and herbs.*

TOTAL TIME	YIELD
Active 5-10 min / Inactive 30 min	~350 g

Apply to the pizzas halfway through or after baking. You can also toast the sabayon after applying it to pizza.

PROCEDURE

1 Blend the flavored liquid, egg yolks, and salt with an immersion blender until smooth.

2 Vacuum seal.

This sabayon is one of our favorites because it adds a layer of richness and creaminess to the finished pizza but is light at the same time. The recipe's ratio allows you to customize it for virtually any flavor profile.

3 Cook sous vide in a 70° C / 158° F water bath for 30 min.

4 Transfer the egg mixture to a 1 L whipping siphon.

5 Charge the whipping siphon with 3 nitrous oxide charges, and shake well.

6 Hold the whipping siphon in a 55° C / 131° F water bath for up to 3 h. Discard any leftovers.

ULTRASTABLE BEURRE BLANC

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Agar	1 g	¼ tsp + ⅛ tsp	0.4
Propylene glycol alginate (PGA)	1 g	¼ tsp + ⅛ tsp	0.4
Water, stock, or heavy cream, cold	250 g	1 cup + 1 Tbsp	100
Dry white wine	250 g	1 cup + 1 Tbsp	100
Champagne vinegar	75 g	⅓ cup	30
Shallots, finely minced	75 g	½ cup	30
Unsalted butter	250 g	1 cup + 2 Tbsp	100
Liquid soy lecithin	2.5 g	½ tsp	1
Fine salt	5 g	¾ tsp + ⅛ tsp	2
Lemon juice	as needed		

TOTAL TIME	YIELD
Active 15-20 min / Inactive 30 min	~550 g

Apply to the pizzas before or after baking.

PROCEDURE

1 Stir together the agar and PGA.

2 Put the water in a small saucepot and whisk the agar-PGA mixture into the water.

3 Heat over medium-high heat to 95° C / 203° F.

4 Transfer to a container, and cool until fully set, about 10 min.

5 Puree to a fluid gel consistency using an immersion blender. Set aside.

6 Combine the wine, vinegar, and shallots in a small saucepot, and reduce over medium-high heat until syrupy.

7 Strain. Measure 50 g of the strained reduction and cool to room temperature.

8 Melt the butter in another small saucepot over medium heat.

9 Whisk in the soy lecithin.

10 Add the salt, lemon juice, and reserved wine reduction to the fluid gel, and blend using an immersion blender.

11 Slowly pour in the melted butter mixture while blending until fully emulsified.

12 Adjust the seasoning if necessary.

13 Hold in a water bath at 55° C / 131° F for up to 3 h. Discard any leftovers.

MAYONNAISE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Egg yolks, large	100 g	5 ea	25
Lemon juice	30 g	2 Tbsp	7.5
Fine salt	4 g	¾ tsp	1
Champagne vinegar	2 g	½ tsp	0.5
Neutral oil	400 g	1¾ cups + 2 Tbsp	100

TOTAL TIME	YIELD
Active 6 min	~530 g

Apply to the pizzas after baking.

PROCEDURE

1 Blend the egg yolks, lemon juice, salt, and vinegar in a tall cup using an immersion blender or in a countertop blender until smooth.

2 While blending, slowly drizzle in the oil in a thin, steady stream. Make sure to move the blender head around while you are pouring in the oil if using an immersion blender. If using a countertop blender, blend on medium-high speed.

3 Adjust the seasoning if necessary.

4 Store for up to 3 wk in refrigeration. Do not freeze.

MODERNIST MAYONNAISE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Egg yolks, large	45 g	2 ea	15
Water	75 g	⅓ cup	25
Dijon mustard	21 g	1 Tbsp + 1¼ tsp	7
Xanthan gum	0.7 g	¼ tsp	0.23
Grapeseed oil	300 g	1⅓ cups	100
Fine salt	as needed		

TOTAL TIME	YIELD
Active 5 min / Inactive 30 min	~440 g

Apply to the pizzas after baking.

PROCEDURE

1 Vacuum seal the egg yolks.

2 Cook sous vide in a 67° C / 153° F water bath for 30 min.

3 Whisk together the water, mustard, and xanthan gum, and puree using an immersion blender with the cooked egg yolks until smooth.

4 Drizzle the oil slowly into the egg mixture while blending until fully emulsified.

5 Season with 1% salt by weight or as needed.

6 Store for up to 3 wk in refrigeration. Do not freeze.

ARUGULA MAYONNAISE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Arugula	150 g	7½ cups	60
Garlic Confit see page 171	100 g	½ cup	40
Egg yolks, large	40 g	2 ea	16
Extra-virgin olive oil	250 g	1 cup + 2 Tbsp	100
Fine salt	as needed		
Lemon juice	as needed		

TOTAL TIME	YIELD
Active 10 min / Inactive 5-10 min	~450 g

Apply to the pizzas after baking.

PROCEDURE

1 Bring a large pot of heavily salted water to a boil.

2 Blanch the arugula in the boiling water until tender, about 1 min. Transfer to an ice bath, and cool completely.

3 Drain the arugula and transfer to a blender.

4 Puree until smooth.

5 Pass the puree through a fine-mesh sieve and measure. You'll need about 100 g (⅓ cup) of puree.

6 Puree the garlic confit and egg yolks in a blender until smooth.

7 With the blender on high, slowly drizzle in the oil in a thin, steady stream, occasionally pausing to scrape down the sides of the blender with a silicone spatula.

8 When the oil has been incorporated, reduce the blender to low speed, and add the arugula puree.

9 Blend in the salt and lemon juice. Adjust the seasoning if necessary.

10 Store for up to 3 wk in refrigeration. Do not freeze. Allow to come to room temperature before using.

AIOLI

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Egg yolks, large	40 g	2 ea	17.78
Lemon juice	10 g	2 tsp	4.44
Garlic clove, peeled	6 g	1 ea	2.67
Fine salt	4 g	¾ tsp	1.78
Vegetable oil	225 g	1 cup	100
Extra-virgin olive oil	225 g	1 cup	100

TOTAL TIME	YIELD
Active 5-7 min	~500 g

Apply to the pizzas after baking.

To make garlic confit aioli, replace the garlic clove with garlic confit (see page 171).

PROCEDURE

1 Blend the egg yolks, lemon juice, garlic, and salt in a tall cup using an immersion blender or countertop blender until smooth.

2 Combine the oils.

3 While blending, slowly drizzle in the oils in a thin, steady stream. Make sure to move the blender head around while you are pouring in the oil if using an immersion blender. If using a blender, blend on medium-high speed.

4 Adjust the seasoning if necessary.

5 Store for up to 3 wk in refrigeration. Do not freeze.

WASABI AIOLI

Add 30 g (2 Tbsp) fresh wasabi (or 7 g [2 Tbsp] wasabi powder), grated directly into the aioli, and stir well to incorporate. You can substitute prepared horseradish for the fresh wasabi if desired. You can apply the amounts from this variation to either aioli recipe in this chapter.

GOCHUJANG AIOLI

Add 45 g (2 Tbsp + ½ tsp) gochujang and stir well. You can use other hot sauces and add them to taste. You can apply the amounts from this variation to either aioli recipe in this chapter.

MILK AIOLI (EGGLESS AIOLI)

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Whole milk, cold	155 g	⅔ cup	100
Garlic cloves, peeled	9 g	1–2 ea	5.81
Fine salt	3 g	½ tsp	1.94
Vegetable oil	215 g	1 cup	138.71
Extra-virgin olive oil	110 g	½ cup	70.97

TOTAL TIME	YIELD
Active 5-7 min	~500 g

Aioli looks similar to mayonnaise, and this one does, too, but it is very white because it doesn't contain eggs.

Apply to the pizzas after baking.

PROCEDURE

1 Blend the milk, garlic, and salt in a tall cup using an immersion blender or countertop blender until smooth.

2 Combine the oils.

3 While blending, slowly drizzle in the oils in a thin, steady stream. Make sure to move the blender head around while you are pouring in the oil if using an immersion blender. If using a blender, blend on medium-high speed.

4 Adjust the seasoning if necessary.

5 Store for up to 2 wk in refrigeration. Do not freeze.

The milk aioli is one of the easiest recipes to make in this chapter, and this sauce brings so much to the table. It has a long shelf life and it works incredibly well as a canvas for other flavors. This sauce also holds well after you apply it to something hot.

INVINCIBLE VINAIGRETTE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Champagne vinegar	80 g	⅓ cup	80
Quince vinegar	35 g	2½ Tbsp	35
Pear juice	20 g	1 Tbsp + 1 tsp	20
Dijon mustard	5 g	1 tsp	5 g
Propylene glycol alginate (PGA)	0.98 g	¼ tsp	0.98
Extra-virgin olive oil	100 g	⅓ cup+ 2 Tbsp	100
Pistachio oil	55 g	¼ cup	55
Walnut oil	30 g	2 Tbsp	30
Liquid soy lecithin	1.85 g	½ tsp	1.85
Fine salt	as needed		

TOTAL TIME	YIELD
Active 5–10 min	~325 g

Use this recipe as a template for any basic vinaigrette. Different oils and acids can be used to create a variety of effects. The vinaigrette is completely heat stable, so it can be made with animal fats or dairy fat for use in warm salads, eggs, and cooked meats.

PROCEDURE

1 Combine the vinegars, pear juice, mustard, and PGA in a small saucepot, and bring the mixture to 60° C / 140° F over medium heat.

2 Using an immersion blender, blend over the heat until the ingredients are completely incorporated. Remove from the heat.

3 Combine the oils.

4 Drizzle the oils and soy lecithin slowly into the vinegar mixture while blending; process until emulsified.

5 Blend in the salt.

6 Store for up to 3 mo in refrigeration. Do not freeze.

BARBECUE SAUCE

TOTAL TIME	YIELD
Active 5 min / Inactive 10 min	~480 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Malt vinegar	200 g	¾ cup + 2 Tbsp	50
White Beef Stock see page 138	200 g	¾ cup + 2 Tbsp	50
Maple syrup	100 g	¼ cup + 1 Tbsp	25
Yellow onion, finely diced	60 g	¼ cup + 2 Tbsp	15
Bourbon	54 g	¼ cup	13.5
Rendered bacon fat	50 g	3 Tbsp + 1 tsp	12
Sherry vinegar	20 g	1 Tbsp + 1 tsp	5
Smoked Hungarian paprika, or other ground smoked pepper	20 g	3 Tbsp + 1 tsp	5
Cayenne pepper	2 g	1 tsp	0.5
Yellow mustard powder	2 g	1 tsp	0.5
Liquid hickory smoke	0.4 g	n/a	0.1
Freeze-dried tomatoes	80 g	4 cups	20
Microcrystalline cellulose (Avicel CG 200 or FMC BioPolymer)	4 g	1 tsp	1
Fine salt	as needed		
Red wine vinegar	as needed		

PROCEDURE

1 Combine the malt vinegar, stock, maple syrup, onion, bourbon, bacon fat, sherry vinegar, paprika, cayenne, mustard powder, and liquid smoke in a medium saucepot.

2 Cook the mixture over low heat until reduced by half, to about 400 g.

3 Transfer to a blender, and puree until smooth.

4 Pass through a fine-mesh sieve.

5 Cool to room temperature over an ice bath. Measure 400 g of the sauce base.

6 Blend the tomatoes and microcrystalline cellulose into the cooled sauce base until evenly distributed and smooth.

7 Add the salt and red wine vinegar.

8 Store for up to 3 mo in refrigeration. Do not freeze.

PARAMETRIC RECIPE

BEST BETS FOR STOCK

Stock	Fat	Scaling %	Bone	Scaling %	Meat	Scaling %
Chicken	Frying oil	8	Wings	40	Ground chicken	75
Beef	Suet	5	Calf's foot, split	20	Ground beef	80
Veal	Frying oil	5	Veal knuckle	50	Ground veal	25
Lamb	Frying oil	5	Lamb shoulder and neck	35	Ground lamb	100
Pork	Frying oil	7.5	Pork ribs	50	Ground pork	50
Shellfish	Clarified unsalted butter	5	Lobster, shrimp, or crab shells and heads	65	Squid or scallop meat, optional	20
Vegetable	Vegetable oil	5	n/a		n/a	
Fish	Olive oil	10	Fish bones	100	n/a	

**For brown stock only*

HOW TO Make Basic Stock

Scale all other ingredients relative to the water weight. For every 1 kg of water, for example, use 400 g of chicken wings and 750 g of ground chicken meat for chicken stock. Although the amount of water used is the biggest factor in the yield, the moisture of the ingredients used, the cooking time, and the cooking method all affect the yield. The table lists suggested cooking methods, times, and temperatures. If pressure-cooking, set the pressure shown on the gauge to 1 bar / 15 psi.

1. Weigh the cold liquids.
2. Prepare stock ingredients.
3. Mix vegetables and aromatics (see Best Bets for Stock Aromatics on page 140).
4. Add stock ingredients and water and proceed with the cooking instructions in the Best Bets for Stock table above.
5. Rest until pressure cooker has depressurized, about 20 min. Strain.

WHITE STOCK

1. Follow steps 1 and 2. For the preparation step, blanch bones, if using, instead of roasting, by covering the bones in cold water and bringing to a boil.
2. In step 3, sweat the stock ingredients and aromatics in fat (see Best Bets for Stock Aromatics on page 140).
3. Follow steps 4 and 5 in the method above.

SHELLFISH STOCK

1. Follow steps 1 and 2. For the preparation step, sauté shellfish, aromatics, and tomato paste in fat on stove top (see Best Bets for Stock Aromatics on page 140).
2. Follow steps 4 and 5 in the method above.

RICH BROWN STOCK

1. Follow steps 1 and 2. For the preparation step, roast meat, bones, and vegetables (see Best Bets for Stock Aromatics on page 140). Cook at 190°C / 375°F for the time indicated in the table. Add tomato paste if desired.
2. Deglaze the roasting pan. Use wine or water.
3. Combine aromatics with roasted ingredients.
4. Follow steps 4 and 5 in the method above.

	Liquid	Scaling %	Preparation (brown stock only)	H	Cook	H	°C	°F
	Water	100	roast meat and bones	½	pressure-cook	1½	n/a	n/a
	Water	100	roast meat and bones	1	pressure-cook	2½	n/a	n/a
	Red wine*	10						
	Water	100	roast meat	¾	pressure-cook	2½	n/a	n/a
	Madeira	15						
	Water	100	roast meat	1	pressure-cook	1½	n/a	n/a
	Water	100	roast meat and bones	1	pressure-cook	2	n/a	n/a
	Dry white port	8						
	Water	100	fry shells with tomato paste until golden brown	10 min	cook sous vide	¾	88	190
	Dry vermouth	15						
	Water	100	sauté sliced vegetables until golden brown	1	cook sous vide	3	85	185
	Water	100	roast bones	20 min	cook sous vide	1¼	88	190
	White wine	10						

STOCK, JUS, AND CONSOMMÉ SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Stock, jus, or consommé, 21°C / 70°F	500 g	2 cups + 2 Tbsp	100
Ultra-Tex 3	40 g	¼ cup + 3 Tbsp	8

TOTAL TIME	YIELD
Active 1-2 min	~540 g

PROCEDURE

1 Place the liquid in a tall cup.

2 Use an immersion blender to blend in the Ultra-Tex 3 until completely incorporated and thickened.

3 Store for up to 3 d in refrigeration. Do not freeze.

Stocks, jus, and consommé sauces can be used as a sauce base only for New York and artisan pizzas. For Neapolitan and Detroit-style pizzas, they need to be used as a finishing sauce. As a sauce base, use 160 g (½ cup + 3 Tbsp) for the 35 cm / 14 in artisan pizza or 400 g (1¾ cups) for the 50 cm / 20 in New York pizza, and then apply other toppings, like pizza cheese. As a secondary sauce or garnish for Neapolitan pizza, drizzle 10 g (1 Tbsp) on the finished pizza with a spoon; for a 50 cm / 20 in New York pizza, use 40 g (¼ cup). For the 35 cm by 25 cm / 14 in by 10 in Detroit-style pizza, pipe 100 g (½ cup + 2 Tbsp) of the sauce on the finished pizza with a piping bag.

If the base stock isn't salted, season with 1% salt by weight or as needed.

BEST BETS FOR STOCK AROMATICS

Aromatic ingredients provide flavor and aroma notes to complement the base stocks. The variations below are some typical combinations that we like.

Stock	Vegetable	Scaling %	Herb	Scaling %	Spice	Scaling %
Vegetable	Onion	33	Parsley	0.75	Black peppercorn	0.1
	Carrot	25	Bay leaf	0.01	Coriander seed	0.2
	Leek	8	Thyme	0.1	Star anise	0.2
	Tomato, peeled and seeded	8	Chive	1	n/a	n/a
	Celery	5	n/a	n/a	n/a	n/a
	Mushroom	5	n/a	n/a	n/a	n/a
Poultry	Onion	6	Parsley	0.5	Black peppercorn	0.1
	Carrot	5	Garlic	1	n/a	n/a
	Leek	5	n/a	n/a	n/a	n/a
Meat, beef	Onion	10	Thyme	0.8	Star anise	0.05
	Carrot	10	Rosemary	0.15	Garlic	1
	Celery	2	n/a	n/a	n/a	n/a
	Tomato paste (for brown stock)	5	n/a	n/a	n/a	n/a
Game, lamb	Onion	7	Bay leaf	0.01	Star anise	0.2
	Carrot	7	Thyme	1	Garlic	2
	Celery	2	Sage	0.2	Black peppercorn	0.2
Shellfish	Carrot	5	Parsley	0.25	Fennel seed	0.01
	Onion	5	Thyme	0.1	Saffron	0.005
	Leek	2	Basil	0.2	n/a	n/a
	Fennel	2	n/a	n/a	n/a	n/a
	Button mushroom	2	n/a	n/a	n/a	n/a
	Tomato paste (for brown stock)	5	n/a	n/a	n/a	n/a
Fish	Carrot	33	Garlic	2	n/a	n/a
	Onion	26	n/a	n/a	Star anise	0.3
	Leek	13	n/a	n/a	Coriander seed	0.2
	Fennel	13	n/a	n/a	n/a	n/a
	Tomato paste (for brown stock)	5	n/a	n/a	n/a	n/a

BOLOGNESE SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Ground pork	125 g	n/a	54.35
Olive oil	10 g	2¼ tsp	4.35
Onions, large dice	75 g	½ cup	32.61
Carrots, medium dice	45 g	⅓ cup	19.57
Garlic, minced	6 g	2 tsp	2.61
Canned crushed tomatoes	230 g	1 cup	100
Porcini mushroom powder	3 g	1½ tsp	1.3
Heavy cream	20 g	1 Tbsp + 1 tsp	8.7
Fine salt	5 g	¾ tsp + ⅛ tsp	2.17

TOTAL TIME	YIELD
Active 5–10 min / Inactive 45 min	~500 g

If using an instapot, set to Sauté. Follow steps 1–3. Switch the instapot to Pressure Cook mode. Select 12 psi (High) and set the time for 30 min. Lock the lid onto the pot and pressure-cook the sauce. When the instapot has depressurized, proceed with steps 6–8.

PROCEDURE

1 Brown the pork in the oil in the base of a pressure cooker over medium-high heat, 4–5 min, stirring frequently.

2 Add the onions, carrots, and garlic, and sweat until tender, 2–3 min, stirring frequently.

3 Stir in the tomatoes and mushroom powder. Put the lid on the pressure cooker.

4 Pressure-cook at a gauge pressure of 1 bar / 15 psi for 45 min; start timing when full pressure is reached.

5 Depressurize the cooker quickly by running tepid water over the rim.

6 Stir the cream and salt into the sauce.

7 Adjust the seasoning if necessary. Cool to room temperature over an ice bath.

8 Store for up to 3 d in refrigeration. Freeze for up to 3 mo.

PUTTANESCA SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Garlic, minced	15 g	1 Tbsp + 2 tsp	4
Olive oil	20 g	1 Tbsp + 1¼ tsp	5.33
Olives, pitted and sliced 3 mm thick	60 g	¼ cup + 3 Tbsp	16
Capers	30 g	2 Tbsp	8
Anchovy fillets (oil-packed), drained and finely minced	4 g	1 ea	1.07
Crushed red pepper flakes	0.6 g	¼ tsp	0.16
Canned crushed tomatoes	375 g	1½ cups	100

TOTAL TIME	YIELD
Active 10 min	~500 g

PROCEDURE

1 Lightly sweat the garlic in the olive oil in a medium saucepot over medium heat, about 1 min, stirring frequently.

2 Add the olives, capers, anchovies, and red pepper flakes, and lightly sweat, 1–2 min, stirring frequently.

3 Add the tomatoes, and simmer until the sauce has thickened to a paste, 7–8 min.

4 Cool to room temperature over an ice bath.

5 Store for up to 4 d in refrigeration. Freeze for up to 3 mo.

BAGNA CAUDA SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Anchovy fillets (oil-packed), drained	90 g	23–24 ea	100
Unsalted butter	50 g	3½ Tbsp	55.56
Extra-virgin olive oil	50 g	3½ Tbsp	55.56
Garlic cloves, peeled	55 g	18–20 ea	61.11
Clam juice	75 g	¼ cup + 1 Tbsp	83.33
Dry white wine	50 g	3 Tbsp + 1 tsp	55.56
Fresh chives, minced	5 g	1 Tbsp + 2 tsp	5.56
Fresh thyme, minced	2.5 g	1 Tbsp + ⅛ tsp	2.78
Xanthan gum	0.35 g	⅛ tsp	0.39

TOTAL TIME	YIELD
Active 5-10 min / Inactive 10-15 min	~250 g

Bagna cauda means "hot bath" in Italian. It's the name for the mix of ingredients typically used to simmer shellfish.

We highly recommend pairing our bagna cauda with seafood toppings or other toppings that complement fish and seafood. The savory umami flavors in the sauce amplify the flavors found in seafood.

PROCEDURE

1 Finely chop the anchovies, then smash them to form a paste.

2 Combine the anchovy paste with the butter and olive oil in a small saucepot.

3 Grate the garlic cloves over the pan using a box grater or Microplane.

4 Cook over medium heat, stirring constantly, until the butter is melted and the garlic is fragrant.

5 Reduce the heat to medium low, and allow to cook for 2 more min.

6 Add the clam juice, wine, chives, and thyme, and cook until reduced by a third.

7 Whisk in the xanthan gum.

8 Keep warm for up to 3 h so the butter doesn't solidify.

9 Store for up to 1 wk in refrigeration. Reheat to melt before using. Freeze for up to 3 mo.

ALFREDO SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Garlic, minced	15 g	1 Tbsp + 2 tsp	3.85
Unsalted butter	35 g	2½ Tbsp	8.97
All-purpose flour	35 g	⅓ cup	8.97
Whole milk, cold	390 g	1⅔ cups	100
Parmesan, grated	40 g	⅓ cup + 1 Tbsp	10.26
Fine salt	4 g	¾ tsp	1.03
Cayenne pepper	0.1 g	*	0.03

**You can approximate this small amount of cayenne pepper by measuring ⅛ tsp and dividing it into three equal parts. Use one part to make the sauce.*

TOTAL TIME	YIELD
Active 10-15 min / Inactive 20-25 min	~500 g

Some of the water might separate from the sauce in storage (you will see a thin film on the surface). Whisk the sauce to reincorporate the water.

PROCEDURE

1 Lightly sweat the garlic in the butter in a medium saucepot over medium heat, about 1 min, stirring frequently.

2 Add the flour, and cook until light brown, 2–3 min, whisking constantly.

3 Add the milk in a steady stream, and whisk until incorporated.

4 Bring to a boil over medium heat while whisking, then turn the heat down to medium low.

5 Simmer, stirring occasionally, until the sauce thickens, about 20 min.

6 Whisk in the Parmesan, salt, and cayenne until fully incorporated. Adjust the seasoning if necessary.

7 Cool to room temperature over an ice bath.

8 Cover the sauce with plastic wrap pressed directly over the surface to prevent a skin from forming.

9 Store for up to 3 d in refrigeration. Do not freeze.

CARBONARA SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Garlic, minced	15 g	1 Tbsp + 2 tsp	4.55
Unsalted butter	25 g	1 Tbsp + 2¼ tsp	7.58
All-purpose flour	25 g	3 Tbsp + 1 tsp	7.58
Whole milk, cold	330 g	1⅓ cups + 2 Tbsp	100
Rendered bacon lardons	70 g	½ cup + 2 Tbsp	21.21
Parmesan, grated	35 g	⅓ cup	10.61
Fine salt	3.3 g	½ tsp + ⅛ tsp	1
Ground black pepper	1.5 g	½ tsp + ⅛ tsp	0.45

TOTAL TIME	YIELD
Active 10-15 min / Inactive 20-25 min	~500 g

PROCEDURE

1 Lightly sweat the minced garlic in the butter in a medium saucepan over medium heat, about 1 min, stirring frequently.

2 Add the flour, and cook until light brown, 2–3 min, whisking constantly.

3 Add the milk in a steady stream, and whisk until incorporated.

4 Bring to a boil over medium heat while whisking, then turn the heat down to medium low.

5 Simmer, stirring occasionally, until the sauce thickens, about 20 min.

6 Whisk in the lardons, Parmesan, salt, and pepper until fully incorporated. Adjust the seasoning if necessary.

7 Cool to room temperature over an ice bath.

8 Cover the sauce with plastic wrap pressed directly over the surface to prevent a skin from forming.

9 Store for up to 3 d in refrigeration. Do not freeze.

We use this sauce on our Carbonara Pizza (see page 274). Carbonara sauce typically contains raw eggs and is usually added to hot cooked pasta just before it is served. In order for this sauce to hold, we had to keep the eggs separate. The carbonara sauce is spread over the pizza dough and baked.

Once the pizza comes out of the oven we add a soft egg just before serving. You can also drizzle with Egg Yolk Sauce (see below) instead. Doing it this way keeps the eggs from overcooking and evokes carbonara pasta.

Some of the water might separate from the sauce in storage (you will see a thin film on the surface). Whisk the sauce to reincorporate the water.

EGG YOLK SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Egg yolks, large	200 g	10 ea	100

TOTAL TIME	YIELD
Active 5 min / Inactive 45 min	~200 g

PROCEDURE

1 Whisk the egg yolks together.

2 Vacuum seal.

3 Cook sous vide in a 67° C / 153° F water bath for 45 min.

4 Cool to room temperature.

5 Reserve in a piping bag or squeeze bottle for use.

6 Hold at room temperature for up to 3 h. Discard any leftovers.

This sauce should always be applied once the pizza comes out of the oven. The yolks are cooked in a 67° C / 153° F water bath to just set. If they get any hotter, their texture will change and harden instead of being creamy and smooth.

CACIO E PEPE SAUCE

INSPIRED BY STEFANO CALLEGARI

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Wondra flour	8 g	1 Tbsp + ¼ tsp	5.33
Xanthan gum	1.35 g	½ tsp	0.9
Water	225 g	1 cup	150
Unsalted butter	150 g	⅔ cup	100
Cracked black pepper	2 g	¾ tsp + ⅛ tsp	1.33
Pecorino Romano cheese, finely grated	300 g	3 cups	200

TOTAL TIME	YIELD
Active 5–10 min	~650 g

If you want a looser sauce, simply mix in heavy cream in small additions until you reach the desired consistency.

PROCEDURE

1 Blend the Wondra flour and xanthan gum together. Sprinkle the mixture over the water while blending with an immersion blender. Set aside.

2 Melt the butter in a medium saucepot over medium heat until the butter solids turn brown.

3 Whisk in the Wondra mixture and the pepper.

4 Stir in the cheese to melt completely.

5 Keep at 21°C / 70°F for up to 3 h.

6 Store for up to 3 d in refrigeration. Do not freeze.

LAKSA SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Laksa paste	110 g	½ cup	15.71
Toasted sesame oil	15 g	1 Tbsp + ¼ tsp	2.14
Chicken stock	700 g	3 cups	100
Coconut milk, full-fat	200 g	¾ cup + 1 Tbsp	28.57
Palm sugar, minced	30 g	2 Tbsp + 1 tsp	4.29
Unsalted butter	50 g	¼ cup	7.14
All-purpose flour	50 g	⅓ cup + 1 Tbsp	7.14
Fine salt	3 g	½ tsp	0.43

TOTAL TIME	YIELD
Active 15–20 min / Inactive 45 min–1 h	~700 g

This recipe yields a lot more than some of the others in this chapter, and the reason is simple. If you're going through the trouble of procuring all of these ingredients (some of them may be specialized) and spending the time to make the sauce, you might as well make a large batch and freeze the leftovers.

PROCEDURE

1 Sauté the paste in the oil in a medium saucepot over medium heat until lightly caramelized, 5–7 min, stirring occasionally.

2 Deglaze with the chicken stock.

3 Simmer to meld the flavors, about 10 min.

4 Remove from the heat, and stir in the coconut milk and palm sugar.

5 Cool to room temperature. Measure 600 g of the liquid.

6 Combine the butter and flour in a small saucepot.

7 Cook over medium heat, whisking occasionally, to make a pale-brown roux, about 7 min.

8 Pour the cooled sauce base over the hot roux and bring to a boil, whisking constantly.

9 Reduce the heat and simmer to thicken the sauce, 25–30 min, then remove from the heat.

10 Add the salt. Adjust the seasoning if necessary.

11 Cool to room temperature over an ice bath.

12 Store for up to 3 d in refrigeration. Freeze for up to 3 mo.

If you do not want to thicken the sauce with a roux, you can replace the butter and flour with 7.2 g (1 Tbsp + 1⅛ tsp) low-acyl gellan gum. Sprinkle it on top of the cooled sauce base in step 5. Let it hydrate for 3–5 min, and then whisk it in. Bring the sauce base to a boil, whisking constantly. Season to taste with salt. Chill over an ice bath until fully set into a gel. Blend the set gel into a puree. The pureed sauce is best used at room temperature.

BISQUE SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Onions, sliced	100 g	¾ cup + 2 Tbsp	13.33
Carrots, sliced	100 g	¾ cup	13.33
Garlic cloves, sliced	10 g	1–2 ea	1.33
Extra-virgin olive oil	15 g	1 Tbsp + ¼ tsp	2
Shrimp, peeled, heads on	500 g	n/a	66.67
Tomato paste	10 g	1¾ tsp	1.33
Thyme sprigs	3 g	2 ea	0.4
Cognac	25 g	1 Tbsp + 2 tsp	3.33
Water	750 g	3¼ cups	100
Heavy cream	75 g	⅓ cup	10
Unsalted butter	70 g	⅓ cup	9.07
All-purpose flour	70 g	½ cup + 1 Tbsp	9.07
Fine salt	5 g	¾ tsp + ⅛ tsp	0.67

TOTAL TIME	YIELD
Active 20-25 min / Inactive 45 min-1 h	~950 g

If using an instaspot, set to Sauté. Follow steps 1-5. Switch the instapot to Pressure Cook mode. Select 12 psi (High) and set the time for 30 min. Lock the lid onto the pot and pressure-cook the sauce. When the instapot has depressurized, proceed with steps 8-16.

PROCEDURE

1 Sweat the onions, carrots, and garlic in the oil in the base of a pressure cooker over medium-high heat until tender, 3–4 min, stirring frequently.

2 Add the shrimp, and cook until pink, 1–2 min, stirring frequently.

3 Add the tomato paste and thyme sprigs. Cook until the tomato paste just starts to stick, about 1 min.

4 Deglaze the cooker with the cognac, and reduce until almost dry, about 1 min.

5 Add the water, and bring to a boil. Put the lid on the pressure cooker.

6 Pressure-cook at a gauge pressure of 1 bar / 15 psi for 30 min.

7 Depressurize the cooker quickly by running tepid water over the rim.

8 Strain. Measure 750 g of the strained liquid, and let cool.

9 Whisk the cream into the cooled liquid until fully incorporated.

10 Combine the butter and flour in a small saucepot.

11 Cook over medium heat, whisking occasionally, to make a pale-brown roux, about 7 min.

12 Pour the cooled sauce base over the hot roux and bring to a boil, whisking constantly.

13 Reduce the heat and simmer to thicken the sauce, 25–30 min, then remove from the heat.

14 Add the salt. Adjust the seasoning if necessary.

15 Cool to room temperature over an ice bath.

16 Store for up to 3 d in refrigeration. Freeze for up to 3 mo.

This recipe yields a lot more than some of the others in this chapter, and the reason is simple. If you're going through the trouble of procuring all of these ingredients (some of them may be specialized) and spending the time to make the sauce, you might as well make a large batch and freeze the leftovers.

If you do not want to thicken the sauce with a roux, you can replace the butter and flour with 6.6 g (1 Tbsp + ¾ tsp) low-acyl gellan gum. Sprinkle it on top of the cooled sauce base after adding the heavy cream in step 9. Let it hydrate for 3–5 min, and then whisk it in. Bring the sauce base to a boil, whisking constantly. Season to taste with salt. Chill over an ice bath until fully set into a gel. Blend the set gel into a puree. The pureed sauce is best used at room temperature.

GUMBO SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Red bell peppers, sliced	200 g	2 cups	26.6
Onions, sliced	100 g	¾ cup + 2 Tbsp	13.3
Celery, sliced	100 g	¾ cup	13.3
Garlic cloves, sliced	10 g	2 ea	1.3
Extra-virgin olive oil	15 g	1 Tbsp + ¼ tsp	2
Shrimp, peeled, heads on	500 g	n/a	66.6
Tomato paste	10 g	1¾ tsp	1.3
Smoked ham hock	300 g	n/a	40
Gumbo filé	3 g	¾ tsp	0.4
Water	750 g	3¼ cups	100
Unsalted butter	100 g	⅓ cup + 2 Tbsp	12.9
All-purpose flour	100 g	¾ cup + 1 Tbsp	12.9
Fine salt	6 g	1⅛ tsp	0.8

TOTAL TIME	YIELD
Active 30-35 min / Inactive 1¼-1½ h	~1.5 kg

This recipe yields a lot more than some of the others in this chapter, and the reason is simple. If you're going through the trouble of procuring all of these ingredients (some of them may be specialized) and spending the time to make the sauce, you might as well make a large batch and freeze the leftovers.

If you do not want to thicken the sauce with a roux, you can replace the butter and flour with 7.6 g (1 Tbsp + 1¼ tsp) low-acyl gellan gum. Sprinkle it on top of the cooled sauce base in step 8. Let it hydrate for 3–5 min, and then whisk it in. Bring the sauce base to a boil, whisking constantly. Season to taste with salt. Chill over an ice bath until fully set into a gel. Blend the set gel into a puree. The pureed sauce is best used at room temperature.

PROCEDURE

1 Sweat the red peppers, onions, celery, and garlic in the oil in the base of a pressure cooker over medium-high heat until tender, 5–6 min, stirring frequently.

2 Add the shrimp, and cook until pink, 1–2 min, stirring frequently.

3 Add the tomato paste, and cook until it just starts to stick, about 1 min.

4 Add the ham hock and gumbo filé.

5 Add the water, and bring to a boil. Put the lid on the pressure cooker.

6 Pressure-cook at a gauge pressure of 1 bar / 15 psi for 1 h.

7 Depressurize the cooker quickly by running tepid water over the rim.

8 Strain. Measure 950 g of the strained liquid, and let cool.

9 Combine the butter and flour in a small saucepot.

10 Cook over medium heat, whisking occasionally, to make a dark-brown roux, about 10 min.

11 Pour the cooled sauce base over the hot roux and bring to a boil, whisking constantly.

12 Reduce the heat and simmer to thicken the sauce, 25–30 min, then remove from the heat.

13 Add the salt. Adjust the seasoning if necessary.

14 Cool to room temperature over an ice bath.

15 Store for up to 3 d in refrigeration. Freeze for up to 3 mo.

If using an instapot, set to Sauté. Follow steps 1–5. Switch the instapot to Pressure Cook mode. Select 12 psi (High) and set the time for 1 h. Lock the lid onto the pot and pressure-cook the sauce. When the instapot has depressurized, proceed with steps 8–15.

CLAM CHOWDER SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Onions, sliced	250 g	2 cups	71.43
Celery, sliced	125 g	1 cup	35.71
Garlic clove, sliced	8 g	1 ea	2.29
Extra-virgin olive oil	15 g	1 Tbsp + ¼ tsp	4.29
Clam juice	350 g	1½ cups	100
Whole milk	200 g	¾ cup + 2 Tbsp	57.14
Unsalted butter	60 g	¼ cup	17.14
All-purpose flour	60 g	½ cup	17.14
Fine salt	5 g	¾ tsp + ⅛ tsp	1.43

TOTAL TIME	YIELD
Active 15–20 min / Inactive 45 min–1 h	~800 g

If using an instapot, set to Sauté. Follow steps 1 and 2. Switch the instapot to Pressure Cook mode. Select 12 psi (High) and set the time for 30 min. Lock the lid onto the pot and pressure-cook the sauce. When the instapot has depressurized, proceed with steps 5–13.

PROCEDURE

1 Sweat the onions, celery, and garlic in the oil in the base of a pressure cooker over medium-high heat until tender, 5–6 min, stirring frequently.

2 Add the clam juice, and bring to a boil. Put the lid on the pressure cooker.

3 Pressure-cook at a gauge pressure of 1 bar / 15 psi for 30 min.

4 Depressurize the cooker quickly by running tepid water over the rim.

5 Strain. Measure 490 g of the strained liquid, and let cool.

6 Whisk the milk into the cooled liquid until fully incorporated.

7 Combine the butter and flour in a small saucepot.

8 Cook over medium heat, whisking occasionally, to make a pale-brown roux, about 7 min.

9 Pour the cooled sauce base over the hot roux and bring to a boil, whisking constantly.

10 Reduce the heat and simmer to thicken the sauce, 25–30 min, then remove from the heat.

11 Add the salt. Adjust the seasoning if necessary.

12 Cool to room temperature over an ice bath.

13 Store for up to 3 d in refrigeration. Freeze for up to 3 mo.

This recipe yields a lot more than some of the others in this chapter, and the reason is simple. If you're going through the trouble of procuring all of these ingredients (some of them may be specialized) and spending the time to make the sauce, you might as well make a large batch and freeze the leftovers.

If you do not want to thicken the sauce with a roux, you can replace the butter and flour with 4.4 g (2½ tsp) low-acyl gellan gum. Sprinkle it on top of the cooled sauce base after adding the milk in step 6. Let it hydrate for 3–5 min, and then whisk it in. Bring the sauce base to a boil, whisking constantly. Season to taste with salt. Chill over an ice bath until fully set into a gel. Blend the set gel into a puree. The pureed sauce is best used at room temperature.

PRESSURE-CARAMELIZED VEGETABLE SAUCE

TOTAL TIME	YIELD
Active 5 min / Inactive 50 min–1 h	~575 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Vegetables, such as carrots or other root vegetables, broccoli, or cauliflower	500 g	varies	100
Unsalted butter	80 g	⅓ cup	16
Baking soda	2.5 g	½ tsp	0.5
Fine salt	5 g	1 tsp	1

PROCEDURE

1 Prepare your vegetables as you would for roasting (see page 169).

2 Melt the butter in the base of a pressure cooker over medium-high heat.

3 Add the vegetables and baking soda. Stir so that the baking soda is evenly incorporated and the butter coats all of the vegetables. Put the lid on the pressure cooker.

4 Pressure-cook at a gauge pressure of 1 bar / 15 psi for 50 min.

5 Depressurize the cooker quickly by running tepid water over the rim.

6 Blend the vegetables in the cooker with an immersion blender. Add half the salt and taste the sauce. Adjust the seasoning if necessary.

7 Cool to room temperature over an ice bath.

8 Store for up to 3 d in refrigeration. Freeze for up to 3 mo.

If the resulting puree is too thin, you can cook it in the same pot over medium heat to evaporate some of the moisture; stir frequently to prevent scorching at the bottom of the pot. If the puree is too thick, you can make it looser by adding water, heavy cream, or vegetable stock.

If using an instapot, set to Sauté. Follow steps 1–3. Switch the instapot to Pressure Cook mode. Select 12 psi (High) and set the time for 50 min. Lock the lid onto the pot and pressure-cook the vegetables. When the instapot has depressurized, proceed with steps 6–8.

One of our favorite vegetables to use for this method is carrots.

PRESSURE-CARAMELIZED ZUCCHINI SAUCE

INSPIRED BY DRY

TOTAL TIME	YIELD
Active 10 min / Inactive 30 min	~500 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Unsalted butter	100 g	½ cup	25
Zucchini, thinly sliced	400 g	4 cups	100
Baking soda	2 g	½ tsp	0.5
Fine salt	as needed		

PROCEDURE

1 Melt the butter in the base of a pressure cooker over medium-high heat.

2 Add the zucchini and baking soda. Stir so that the baking soda is evenly incorporated and the butter coats all of the zucchini slices. Put the lid on the pressure cooker.

3 Pressure-cook at a gauge pressure of 1 bar / 15 psi for 25 min.

4 Depressurize the cooker quickly by running tepid water over the rim.

5 Transfer the contents of the pressure cooker to a blender, and puree until smooth.

6 Add the salt.

7 Cool to room temperature over an ice bath.

8 Store for up to 2 d in refrigeration. Do not freeze.

If using an instapot, set to Sauté. Follow steps 1–2. Switch the instapot to Pressure Cook mode. Select 12 psi (High) and set the time for 50 min. Lock the lid onto the pot and pressure-cook the sauce. When the instapot has depressurized, proceed with the remaining steps.

CURRIED ONION SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Yellow onions, thinly sliced	720 g	6 cups	100
Garlic, minced	20 g	2 Tbsp + 2 tsp	2.78
Ginger, minced	20 g	2 Tbsp + 2 tsp	2.78
Ghee	60 g	¼ cup	8.33
Curry spice mix	24 g	3 Tbsp + ¾ tsp	3.33
Fine salt	6 g	1⅛ tsp	0.83

TOTAL TIME	YIELD
Active 10-15 min	~825 g

If the resulting sauce is too thick to be spreadable, adjust the consistency with water.

PROCEDURE

1 Lightly sweat the onions, garlic, and ginger in the ghee in a large saucepot over medium heat, 8–10 min.

2 Add the curry, and sweat until the ghee starts to separate from the mixture, 2–3 min.

3 Transfer to a blender, and puree until smooth. Add the salt, and adjust the seasoning if necessary.

4 Store for up to 4 d in refrigeration. Freeze for up to 3 mo.

This recipe yields a lot more than some of the others in this chapter, and the reason is simple. If you're going through the trouble of procuring all of these ingredients (some of them may be specialized) and spending the time to make the sauce, you might as well make a large batch and freeze the leftovers.

FRENCH ONION SAUCE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Onions, sliced	575 g	4¾ cups	100
Garlic, minced	10 g	1 Tbsp	1.74
Olive oil	30 g	2 Tbsp	5.22
Fresh thyme leaves	1 g	1⅛ tsp	0.17
Brandy	105 g	½ cup	18.26
Fine salt	6 g	1⅛ tsp	1.04

TOTAL TIME	YIELD
Active 20-25 min / Inactive 10-15 min	~550 g

This delicious sauce mimics the flavors that you would find in French onion soup. We recommend pairing it with grated Gruyère and topping it with toasted Panko bread crumbs to fully flesh out the flavor profile.

PROCEDURE

1 Lightly brown the onions and garlic in the olive oil in a medium sauté pan over medium-high heat, stirring frequently, 10–15 min.

2 Add the thyme, and deglaze with the brandy. Reduce until dry.

3 Add the salt.

4 Cool to room temperature over an ice bath.

5 Store for up to 3 d in refrigeration. Freeze for up to 3 mo.

You can leave the sauce as is or make a smooth onion puree by blending it.

SALSA VERDE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Tomatillos, husks removed	390 g	11 ea	100
White onions, quartered	260 g	2 ea	66.67
Jalapeños	65 g	5 ea	16.67
Olive oil	30 g	2 Tbsp + ½ tsp	7.69
Fine salt	5 g	¾ tsp + ⅛ tsp	1.28

TOTAL TIME	YIELD
Active 20–25 min	~650 g

PROCEDURE

1 Char the tomatillos, onions, and jalapeños on a hot flattop or large sauté pan over high heat. (Alternatively, place the vegetables on a wire rack set over a sheet pan, and char them using a blowtorch; see page 170.)

2 Stem and seed the jalapeños (you can leave the seeds in, but this will increase the spiciness).

3 Combine the tomatillos, onions, and jalapeños in a medium saucepot with the olive oil. Sweat over medium heat until tender.

4 Blend the sauce with an immersion blender until smooth.

5 Add the salt, and adjust the seasoning if necessary.

6 Cool to room temperature over an ice bath.

7 Store for up to 3 d in refrigeration. Freeze for up to 3 mo.

HOW TO Use a pH Meter

Make sure to buy a pH meter that's waterproof, preferably with the glass electrode housed in a probe that can be easily dipped into cheese. See our Resources section on pages 3:377–3:380 for information on where to buy a pH meter.

1 Calibrate your meter according to the manufacturer's instructions. We suggest recalibrating the meter once a week or so if you use it on a regular basis; if you rely on it only occasionally, calibrate it just before you use it. Always keep the tip of the pH meter (where the electrode is) submerged in a storage solution such as potassium chloride (KCl) when not in use; this helps keep it clean and also protects the electrode from damage. It is extremely sensitive and the reason why some pH meters aren't exactly cheap.

2 Before each use, rinse the glass-encased electrode with distilled water. Pat it dry with a lint-free tissue or towel. Don't overhandle it; just let the tissue absorb any excess moisture.

3 Insert the probe into the cheese. Wait a few seconds until the number it shows does not fluctuate. Note the reading.

4 Rinse the glass-encased electrode with more distilled water, and pat it dry with a lint-free tissue or towel. Return it to the storage solution until next use.

You can also test for pH using paper pH testing strips. They are less expensive but also less accurate.

Why do some cheeses melt while others don't? It has to do with pH. Cheeses that are either very high or very low in acid won't melt.

RECOMMENDED CHEESE AMOUNT BY PIZZA STYLE

How much cheese is enough? We did experiments for each type of pizza to determine the optimal amount of cheese for each style. You'll see specific amounts in our assembled iconic recipes in chapter 12 on page 3:3 that may differ slightly from the amounts below, but here are some general guidelines. We don't include recommended amounts for al taglio pizza here since the amount varies so much depending on whether you are baking the cheese on the dough or applying after baking. See the Iconic Recipes chapter starting on page 3:3 for more info on al taglio pizza.

Pizza style	Dough weight	Pizza size	Recommended cheese type(s)	Recommended weight
Thin-Crust Pizza see page 191	275 g	40 cm / 16 in	Shredded pizza cheese	150 g
	370 g	50 cm / 20 in		270 g
Brazilian Thin-Crust Pizza see page 195	125 g	23 cm / 9 in	Shredded pizza cheese	175 g
	250 g	40 cm / 16 in		340 g
Deep-Dish Pizza see page 224	230 g	21 cm / 8½ in	Sliced skim low-moisture mozzarella	120 g
			Shredded pizza cheese	55 g
			Sliced provolone	160 g
	700 g	32 cm / 12½ in	Sliced pizza cheese	255 g
			Shredded pizza cheese	140 g
			Sliced provolone	255 g
Neapolitan Pizza see page 203	250 g	30 cm / 12 in	Fior di latte mozzarella or mozzarella di bufala	100 g
New York Pizza see page 213	400 g	35 cm / 14 in	Shredded pizza cheese	195 g
	600 g	40 cm / 16 in		290 g
	800 g	45 cm / 18 in		390 g
	1 kg	50 cm / 20 in		485 g
	1.1 kg	55 cm / 22 in		535 g
	1.2 kg	60 cm / 24 in		585 g
Artisan Pizza see page 217	360 g	35 cm / 14 in	Shredded pizza cheese	180 g
	400 g	40 cm / 16 in		270 g
	470 g	45 cm / 18 in		360 g
	500 g	50 cm / 20 in		450 g
	580 g	55 cm / 22 in		495 g
	620 g	60 cm / 24 in		540 g
New York Square Pizza see page 246	500 g	46 cm by 33 cm / 18 in by 13 in	Shredded pizza cheese	425 g
Detroit-Style Pizza see page 234	330 g	25 cm by 20 cm / 10 in by 8 in	Shredded pizza cheese	60 g
			Wisconsin brick cheese	115 g
	500 g	35 cm by 25 cm / 14 in by 10 in	Shredded pizza cheese	115 g
			Wisconsin brick cheese	225 g

UNCULTURED FIOR DI LATTE MOZZARELLA

Why would you make something like mozzarella rather than buy it premade? One reason might be that you can't get it (or you can't get a product of the quality that you want). Another is that you want to do something different on your pizzas. We contend that it's fun to make cheese and making it lets you experience that ingredient on a whole new level. Once you do start making it, that gives you an opportunity to make something very different that you can't buy, like our infused mozzarella (see page 162) or higher fat mozzarella (see page 161).

TOTAL TIME	YIELD
Active 20-25 min / Inactive 1-1½ h	~600 g curds

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Citric acid	7.5 g	1½ tsp	0.19
Water, cool	60 g	¼ cup	1.56
Nonhomogenized whole cow's milk (~3.25% fat)	3.84 kg	1 gal + ⅔ cup	100
Liquid animal rennet	1.18g	¼ tsp	0.03
For forming the mozzarella			
Water	3 kg	3 qt + 1 cup	100
Fine salt	150 g	½ cup + 2¾ tsp	5
For storing the mozzarella			
Water	2 kg	2 qt + ⅔ cup	100
Fine salt	20 g	1 Tbsp + ½ tsp	1
Calcium lactate	1.2 g	½ tsp	0.06

For where to purchase cheese-making supplies, see Resources, page 3:377.

Overstretching the mozzarella (handling it too much) can result in a tougher final texture.

The water for the stretching process is quite hot, so either double up the gloves on your hands or purchase sugar-pulling gloves.

You'll notice that the method for shaping the mozzarella into balls is optional in step 18. We found that there is no qualitative difference in baking shaped mozzarella and you can save yourself the time and effort. We have a method for bulk stretching a large batch of mozzarella on page 154 that allows you to stretch the mozzarella and then cut and drain it for service.

HOW TO Make Fior di Latte Mozzarella

There are various ways of making mozzarella from scratch. We recommend making mozzarella by direct acidification (without culture) because it is the fastest method for making the cheese. You can also start from store-bought mozzarella curds. If you decide to use this method, start at step 11 in the following how-to. You can use this stretching method for cheddar curds as well, but keep in mind that your "cheddarella" will be a little firmer.

1 Dissolve the citric acid in the water in a large stainless steel saucepot.

2 Whisk in the milk gently.

3 Warm over medium-low heat to 32° C / 90° F, stirring occasionally.

4 Remove the pot from the heat.

5 Gently stir in the rennet with an up-and-down motion, about 10 s.

6 Cover the pot and leave undisturbed for 5 min.

7 Check the curd for clear separation. If the curd has not separated easily from the whey, cover the pot and let it sit for an additional 5–10 min.

8 Cut the curd with a long knife or thin metal spatula into 1.25–2.5 cm / ½–1 in squares.

9 Return the pot to the stove and heat to 43° C / 110° F while gently stirring the curds.

10 Remove the pot from the heat and continue slowly stirring for 2–5 min.

11 Gently transfer the curds to a fine-mesh sieve lined with cheesecloth.

12 Drain the curds for 20 min.

13 For forming the mozzarella, heat the water to 88° C / 190° F in a medium saucepot. Add the salt. If not serving the mozzarella right away, prepare two water baths, one at 13° C / 55° F and one at 4.4° C / 40° F.

14 Place half of the strained curds (or whatever you feel comfortable with handling at one time) in a large stainless steel bowl.

15 Gently pour the hot salt water down the side of the bowl (not directly on top of the curds) until the curds are covered. Let sit undisturbed for 2 min.

16 Knead the mixture to form one large mass of mozzarella within the water.

17 Stretch the mozzarella 2–3 times. At each stretch pull the cheese about 60 cm / 2 ft in length, then place the two ends together and pull to stretch the cheese again. If the water becomes too cool and the mozzarella is not stretching easily, drain the bowl and replace with new hot water. The target curd temperature for a proper stretch is 57° C / 135° F.

18 Once a nice sheen has developed from stretching, form balls, if desired, by taking a stretched section of the curds and folding it underneath itself to about 5 cm / 2 in. in diameter, then with your index finger and thumb, pinch together one end and tear or cut off.

19 Place the mozzarella in the 13° C / 55° F water bath for 5 min.

20 Transfer the mozzarella to the 4.4° C / 40° F bath for 10 min to keep their shape.

21 For storing the mozzarella, stir together the water, salt, and calcium lactate in an airtight plastic container.

22 Place the chilled mozzarella in the storage bath.

23 Store for up to 1 wk in refrigeration.

BULK STRETCHED FIOR DI LATTE MOZZARELLA

INGREDIENTS	WEIGHT	VOLUME	SCALING %
For forming the mozzarella			
Water	5 kg	5 qt + 1¾ cups	100
Salt	250 g	¾ cup + 3 Tbsp	5
Fior di latte mozzarella curds*	4.54 kg	4 qt + 3 cups	100
For storing the mozzarella			
Water	6 kg	6 qt + 2 cups	100
Salt	60 g	3 Tbsp + 1¾ tsp	1
Calcium lactate	3.6 g	1½ tsp	0.06

** Follow steps 1-12 of the Uncultured Fior di Latte Mozzarella recipe on page 153 if you want to make the mozzarella curds. You could also use store-bought curds.*

TOTAL TIME	YIELD
Active 20-30 min / Inactive 35-40 min	~4.54 kg curds

The water for the stretching process is quite hot, so either double up the gloves on your hands or purchase sugar-pulling gloves.

While many pizzerias shape their mozzarella into balls (often for portion control), it really isn't necessary. We store balled mozzarella and bulk mozzarella overnight, and then cut it, drained it, and baked it side by side on the pizza. There was absolutely no difference between the two cheeses.

PROCEDURE

1 For forming the mozzarella, heat the water to 77° C / 170° F in a large rondeau or stock pot. Add the salt.

2 For storing the mozzarella, stir together the water, salt, and calcium lactate in an airtight plastic container. Refrigerate until needed.

3 Prepare a 10–15 cm / 4–6 in deep full hotel pan with 6–7 L of ice water. Have a 10–15 cm / 4–6 in deep half hotel pan nearby for holding the shaped mozzarella.

4 Break apart any large chucks of curd and place all of the curds into the warm water.

5 Let sit for 5-10 min without stirring to soften.

6 Knead the mixture to form one large mass of mozzarella within the water. If the water becomes too hot to handle, you can turn the water down to 54–60° C / 130–140° F.

7 Stretch the mozzarella 3 times. At each stretch pull the cheese about 60 cm / 2 ft in length, then place the two ends together and rotate 90°. The mozzarella at this point should be in a rectangular shaped block. If the water becomes too cool and the mozzarella is not stretching easily, drain the bowl and replace with new hot water. The target curd temperature for a proper stretch is 57° C / 135° F.

8 Gently place the mozzarella into the half hotel pan place the pan into the ice bath for 20–25 min.

9 Place the chilled mozzarella in the storage bath.

10 Store for up to 1 wk in refrigeration. Do not freeze.

MODERNIST FIOR DI LATTE MOZZARELLA

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Citric acid	7.5 g	1½ tsp	0.19
Water, cool	180 g	¾ cup	4.69
Liquid animal rennet	1.18 g	¼ tsp	0.03
Nonhomogenized whole milk (~3.25% fat)	3.84 kg	1 gal + ⅔ cup	100
Sodium hexametaphosphate (SHMP)	19.2 g	1 Tbsp + ¾ tsp	0.5
For storing the mozzarella			
Water	2 kg	2 qt + ⅔ cup	100
Fine salt	20 g	1 Tbsp + ½ tsp	1
Calcium lactate	1.2 g	½ tsp	0.06

For where to purchase cheese-making supplies, see Resources, page 3:377.

TOTAL TIME	YIELD
Active 20-25 min / Inactive 1-1½ h	~600 g curds

Emulsifying salts, including sodium hexametaphosphate (SHMP), are commonly used in the production of processed cheeses to disperse proteins and lipids and create a more homogeneous product. Adding the emulsifying salt to the fresh curd allows it to retain more moisture during draining, and its melting was also improved while the browning was reduced.

PROCEDURE

1 Follow steps 1–12 of the Uncultured Fior di Latte Mozzarella recipe on page 153.

2 Prepare a double boiler with a medium saucepot and a medium bowl. Heat the water to 93° C / 200° F.

3 Toss the drained curds with the SHMP in a large bowl.

4 Place the curds in the double boiler.

5 Let the curds sit undisturbed for 2–5 min.

6 Knead the mixture to form one large mass of mozzarella.

7 Stretch the mozzarella 2-3 times. At each stretch pull the cheese about 30 cm / 1 ft, then place the two ends together and pull to stretch the cheese again.

8 Continue to follow steps 18–23 on page 153.

CHARCOAL FIOR DI LATTE MOZZARELLA

TOTAL TIME	YIELD
Active 20-25 min / Inactive 1-1½ h	~600 g curds (six 100 g balls)

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Citric acid	7.5 g	1.5 tsp	0.2
Water, cool	230 g	1 cup	5.99
Nonhomogenized whole milk (~3.25% fat)	3.84 kg	1 gallon + ⅔ cup	100
Food-grade activated charcoal	19.2 g	⅓ cup + 1 Tbsp	0.5
Liquid animal rennet	1.18 g	¼ tsp	0.03
For forming the mozzarella			
Water	3 kg	3 qt + 1 cup	100
Fine salt	150 g	½ cup + 2¾ tsp	5
For storing the mozzarella			
Water	2 kg	2 qt + ⅔ cup	100
Fine salt	20 g	1 Tbsp + ½ tsp	1
Calcium lactate	1.2 g	½ tsp	0.06

PROCEDURE

1 Dissolve the citric acid in the water in a large stainless-steel saucepot.

2 Whisk in the milk and charcoal gently.

3 Warm over medium-low heat to 32° C / 90° F, stirring occasionally.

4 Remove the pot from the heat.

5 Gently stir in the rennet with an up-and down motion, about 10 s.

6 Cover the pot and leave undisturbed for 5 min.

7 Check the curd for clear separation. If the curd has not separated easily from the whey, cover the pot and let it sit for an additional 5–10 min.

8 Cut the curd with a long knife or thin metal spatula into 1.25–2.5 cm / ½–1 in squares.

9 Return the pot to the stove and heat to 43° C / 110° F while gently stirring the curds.

10 Remove the pot from the heat and continue slowly stirring for 2–5 min.

11 Gently transfer the curds to a fine-mesh sieve lined with cheesecloth.

12 Drain the curds for 20 min.

13 For forming the mozzarella, heat the water to 88° C / 190° F in a medium saucepot. Add the salt. If not serving the mozzarella right away, prepare two water baths, one at 13° C / 55° F and one at 4.4° C / 40° F.

14 Place half of the strained curds (or whatever you feel comfortable with handling at one time) in a large stainless-steel bowl.

15 Gently pour the hot salt water down the side of the bowl (not directly on top of the curds) until the curds are covered. Let sit undisturbed for 2 min.

16 Knead the mixture to form one large mass of mozzarella within the water.

17 Stretch the mozzarella 2–3 times. At each stretch pull the cheese about 60 cm / 2 ft in length, then place the two ends together and pull to stretch the cheese again. If the water becomes too cool and the mozzarella is not stretching easily, drain the bowl and replace with new hot water. The target curd temperature for a proper stretch is 57° C / 135° F.

18 Once a nice sheen has developed from stretching, form balls if desired, by taking a stretched section of the curds and folding it underneath itself to about 5 cm / 2 in. in diameter, then with your index finger and thumb, pinch together one end and tear or cut off.

19 Place the mozzarella in the 13° C / 55° F water bath for 5 min.

20 Transfer the mozzarella to the 4.4° C / 40° F bath for 10 min to keep their shape.

21 For storing the mozzarella, stir together the water, salt, and calcium lactate in an airtight plastic container.

22 Place the chilled mozzarella in the storage bath.

23 Store for up to 1 wk in refrigeration. Do not freeze.

CULTURED FIOR DI LATTE MOZZARELLA

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Nonhomogenized whole cow's milk (~3.25% fat)	3.84 kg	1 gal + ⅔ cup	100
TA 61 thermophilic starter culture (Danisco)	0.26 g	⅛ tsp	0.007
Liquid animal rennet	1.18 g	¼ tsp	0.03
For forming the mozzarella			
Water	3 kg	3 qt + 1 cup	100
Fine salt	150 g	½ cup + 2¾ tsp	5
For storing the mozzarella			
Water	2 kg	2 qt + ⅔ cup	100
Fine salt	20 g	1 Tbsp + ½ tsp	1
Calcium lactate	1.2 g	½ tsp	0.06

For where to purchase cheese-making supplies, see Resources, page 3:377.

TOTAL TIME	YIELD
Active 15-20 min / Inactive 4½-5 h	~600 g curds

If you'd like to make mozzarella di bufala with this method, simply replace the cow's milk with buffalo's milk.

This mozzarella has a similar flavor to the Uncultured Fior di Latte Mozzarella on page 152, but the texture can differ. This mozzarella will be a bit firmer the first couple of days after making it. There is a noticeable difference, when baking the two. When using the direct acidification method, the acid causes the casein micelles to attract to each other and aggregate together; that attraction means the cheese won't melt as well. With the mozzarella made with culture, the acid is less intense, which causes a better melt.

PROCEDURE

1 Warm the milk over medium-low heat to 38° C / 100° F in a large stainless steel saucepot, stirring occasionally.

2 Sprinkle the culture over the milk.

3 Let it sit for 2 min before stirring.

4 Let the milk ripen for 1 h, stirring occasionally.

5 Warm the milk back up to 38° C / 100° F if necessary.

6 Gently stir in the rennet with an up-and-down motion, about 10 s.

7 Let the milk sit undisturbed for 45 min.

8 Check the curd for clear separation and to see if the curd has firmed enough to cut. If the curd has not separated easily and/or is not firm enough, cover the pot and let it sit for an additional 10 min.

9 Cut the curds into 5 cm / 2 in cubes.

10 Let the curds sit undisturbed for 10 min.

11 Stir gently while breaking up the curds into 1.25–2.5 cm / ½–1 in pieces.

12 Let the curds settle to the bottom of the pot over the course of 1 h. Agitate the curds occasionally by gently stirring to keep them from clumping together.

13 Check the pH (see page 151). The target pH is 5.1–5.3.

14 Gradually heat the curds and whey to 32–38° C / 90–100° F. Within 30 min to 1 h, the target pH should be reached. The pH will drop quickly once it reaches 5.6. Be sure to check the pH every 5–10 min at this point.

15 Gently transfer the curds to a fine-mesh sieve lined with cheesecloth.

16 Drain the curds for 10 min.

17 Continue with steps 13–23 of the Uncultured Fior di Latte Mozzarella recipe on page 153.

MODERNIST GOAT'S MILK MOZZARELLA

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Nonhomogenized whole goat's milk (~4.1% fat)	1.92 kg	2 qt + ⅓ cup	100
Micellar casein	48 g	¼ cup	2.5
TPF 5 thermophilic starter culture (Bioprox)	0.13 g	1/16 tsp	0.007
Liquid animal rennet	0.59 g	⅛ tsp	0.03
For forming the mozzarella			
Water	3 kg	3 qt + 1 cup	100
Fine salt	150 g	½ cup + 2¾ tsp	5
For storing the mozzarella			
Water	2 kg	2 qt + ⅔ cup	100
Fine salt	20 g	1 Tbsp + ½ tsp	1
Calcium lactate	1.2 g	½ tsp	0.06

For where to purchase cheese-making supplies, see Resources, page 3:377.

TOTAL TIME	YIELD
Active 15–20 min / Inactive 5–5½ h	~300 g curds

Goat's milk curds are a bit softer than those made from cow's milk.

Goat's milk mozzarella is a little more delicate when you form the balls. After stretching the curds, quickly maneuver them into a ball shape and place in cool water.

We included a recipe for goat's milk ricotta in *Modernist Cuisine* and wanted to explore making mozzarella with goat's milk for this book. We initially thought that it would be simple to make, but it took a lot of experimentation and help from cheese makers to create this recipe. The goat flavor is pronounced and distinct in this cheese; we highly recommend that you try it.

PROCEDURE

1 Warm the milk over medium-low heat to 37° C / 98° F in a large stainless steel saucepot, stirring occasionally.

2 While maintaining 37° C / 98° F, gently whisk in the casein.

3 Cover, and let the milk sit undisturbed for 20 min.

4 Sprinkle the culture over the milk.

5 Let it sit for 2 min before stirring.

6 Let the milk ripen for 1 h, stirring occasionally.

7 Gently stir in the rennet with an up-and-down motion, about 10 s.

8 Cover, and let the milk sit undisturbed for 45 min.

9 Check the curd for clear separation and to see if the curd has firmed enough to cut. If the curd has not separated easily and/or is not firm enough, cover the pot and let it sit for an additional 10 min.

10 Cut the curds into 5 cm / 2 in cubes.

11 Let the curds sit undisturbed for 10 min.

12 Stir gently while breaking up the curds into 1.25–2.5 cm / ½ inch–1 in pieces.

13 Let the curds settle to the bottom of the pot over the course of 1 h. Agitate the curds occasionally by gently stirring to keep them from clumping together.

14 Check the pH (see page 151). The target pH is 5.1–5.3.

15 Gradually heat the curds and whey to 32–38° C / 90–100° F. Within 30 min to 1 h, the target pH should be reached. The pH will drop quickly once it reaches 5.6. Be sure to check the pH every 5–10 min at this point.

16 Gently transfer the curds to a fine-mesh sieve lined with cheesecloth.

17 Drain the curds for 10 min.

18 Continue with steps 13–23 of the Uncultured Fior di Latte Mozzarella recipe on page 153.

MODERNIST BUTTERMILK MOZZARELLA

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Nonhomogenized whole cow's milk (~3.25% fat)	3.84 kg	1 gal + ⅔ cup	100
Nonhomogenized whole buttermilk (~4.1% fat)	192 g	¾ cup	5
Liquid animal rennet	1.18 g	¼ tsp	0.03
For forming the mozzarella			
Water	3 kg	3 qt + 1 cup	100
Fine salt	150 g	½ cup + 2¾ tsp	5
For storing the mozzarella			
Water	2 kg	2 qt + ⅔ cup	100
Fine salt	20 g	1 Tbsp + ½ tsp	1
Calcium lactate	1.2 g	½ tsp	0.06

For where to purchase cheese-making supplies, see Resources, page 3:377.

TOTAL TIME	YIELD
Active 15–20 min / Inactive 16½–22½ h	~600 g curds

Using buttermilk allows you to introduce a culture to mozzarella in a simple fashion. Much of the buttermilk at the grocery store is low-fat. We recommend using full-fat buttermilk as a way to increase the fat in the cheese and create a more full-flavored product. You can add 17 g (1 Tbsp + ½ tsp) heavy cream to low-fat buttermilk to increase the fat percentage.

PROCEDURE

1 Combine the milk and buttermilk in a container, cover, and let sit in refrigeration for 12–18 h.

2 Warm the mixture over medium-low heat to 38° C / 100° F in a large stainless steel saucepot, stirring occasionally.

3 Gently stir in the rennet with an up-and-down motion, about 10 s.

4 Cover, and let the milk sit undisturbed for 45 min.

5 Check the curd for clear separation and to see if the curd has firmed enough to cut. If the curd has not separated easily and /or is not firm enough, cover the pot and let it sit for an additional 10 min.

6 Cut the curds into 5 cm / 2 in cubes.

7 Let the curds sit undisturbed for 10 min.

8 Stir gently while breaking up the curds into 1.25–2.5 cm / ½–1 in pieces.

9 Let the curds settle to the bottom of the pot over the course of 1 h. Agitate the curds occasionally by gently stirring to keep them from clumping together.

10 Check the pH (see page 151). The target pH is 5.1–5.3.

11 Gradually heat the curds and whey to 32–38° C / 90–100° F. Within 30 min to 1 h, the target pH should be reached. The pH will drop quickly once it reaches 5.6. Be sure to check the pH every 5–10 min at this point.

12 Gently transfer the curds to a fine-mesh sieve lined with cheesecloth.

13 Drain the curds for 10 min.

14 Continue with steps 13–22 of the Uncultured Fior di Latte Mozzarella recipe on page 153.

15 Store for up to 3 d in refrigeration.

BURRATA

TOTAL TIME	YIELD
Active 30-40 min / Inactive 1-1½ h	~800 g curds

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fior di latte mozzarella curds*	600 g	2½ cups	100
Heavy cream	200 g	¾ cup + 2 Tbsp	33.33
For forming the mozzarella			
Water	3 kg	3 qt + 1 cup	100
Fine salt	150 g	½ cup + 2¾ tsp	5
For storing the mozzarella			
Water	2 kg	2 qt + ⅔ cup	100
Fine salt	20 g	1 Tbsp + ½ tsp	1
Calcium lactate	1.2 g	½ tsp	0.06

**Follow steps 1-12 of the Uncultured Fior di Latte Mozzarella recipe on page 153 if you want to make the mozzarella curds.*

PROCEDURE

1 Combine 200 g (¾ cup + 1½ Tbsp) curds and heavy cream in a bowl.

2 Separate the filling into 4 portions and set aside.

3 Cut butcher's twine into four 15 cm / 6 in lengths.

4 Follow steps 13–17 of the Uncultured Fior di Latte Mozzarella recipe on page 153 with the remaining curd.

5 Once a nice sheen has developed from stretching, tear off about 100 g of cheese and shape into a flat, round disc about 15–17.5 cm / 6–7 in. in diameter.

6 Working quickly, place the disc into a round container that is no more than 7.5 cm / 3 in. in diameter. Press the middle of the mozzarella disc into a bowl shape with some of the disc hanging over the sides of the container.

7 Add one portion of the filling to the center of the disc. Gently pull up the sides of the disc and pinch at the top to seal in the filling. Be sure to have a little cheese overhang (roughly 2 cm / ¾ in) above the seal. Tie one strand of twine around the seal.

8 Serve immediately. Alternatively, prepare a water bath for storage by following steps 20–23 of the Uncultured Fior di Latte Mozzarella recipe on page 153.

9 Repeat steps 5–8 to make the remaining burrata.

Other filling options are clotted cream, mascarpone, or ricotta (see page 164). In this case omit the heavy cream and steps 2-4. Use all of the curd to make 4 burrata with 100 g of your desired filling per burrata.

FRESH GOAT CHEESE FRANKENCHEESE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fresh goat cheese	200 g	½ cup + ⅓ cup	40
Pizza cheese, grated	300 g	3 cups	60
Sodium hexametaphosphate (SHMP)	2.5 g	½ tsp	0.5

TOTAL TIME	YIELD
Active 6-10 min / Inactive 3 h	~500 g

THERMOMIX METHOD

1 Place both cheeses in the Thermomix.

2 Sprinkle the sodium hexametaphosphate on top.

3 Mix on 2.5 speed at 38–43°C / 100–110°F for 2–3 min.

4 Scrape the blender if needed.

5 Mix on 3.5–4.5 speed at 49–54°C / 120–130°F until smooth and homogenous, 4–6 min.

6 Pour into an 11.5–12.5 cm by 2.5–3.75 cm / 4½–5 in by 1–1½ in mold.

7 Cover directly with plastic wrap and place in refrigeration to set completely, at least 3 h.

8 Shred or slice the cheese before using.

9 Store for up to 10 d in refrigeration.

IMMERSION BLENDER METHOD

1 Place both cheeses in a 2-3 qt stainless steel saucepot.

2 Sprinkle the sodium hexametaphosphate on top.

3 Heat on low to 49°C / 120°F. As the cheeses melt, be sure to mix and stir with a silicone spatula frequently, 4–5 min.

4 Blend the cheeses using an immersion blender to help emulsify them. Blend until smooth and homogenous, 2–4 min.

5 Pour into an 11.5–12.5 cm by 2.5–3.75 cm / 4½–5 in by 1–1½ in mold.

6 Cover directly with plastic wrap and place in refrigeration to set completely, at least 3 h.

7 Shred or slice the cheese before using.

8 Store for up to 10 d in refrigeration.

The Thermomix is a device that combines several different appliances into one machine. It's a powerful high-speed blender that also has precise temperature control (it can heat but not cool). You can weigh directly into the cup of the machine and it comes with various different attachments. It's a single-appliance dinner and there are lots of recipe books and social media groups devoted to this device.

While this technique allows you to use these cheeses in inventive ways, it's also worth noting that they work exceptionally well with the typical flavor profiles that you find on pizza.

BLUE CHEESE FRANKENCHEESE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Blue cheese	100 g	3½ Tbsp	20
Pizza cheese, grated	400 g	4 cups	80
Sodium hexametaphosphate (SHMP)	2.5 g	½ tsp	0.5

TOTAL TIME	YIELD
Active 6-10 min / Inactive 3 h	~500 g

Follow the Thermomix or immersion blender instructions for Fresh Goat Cheese Frankencheese above. Store for up to 2 wk in refrigeration.

The flavor will depend on the kind of blue cheese you are using (some are stronger than others). For example, Roquefort has a very different flavor than Stilton.

PARMESAN FRANKENCHEESE

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Parmesan, grated	250 g	2⅔ cups	50
Pizza cheese, grated	250 g	2½ cups	50
Water	50 g	¼ cup	10
Mono- and diglyceride flakes (MDG)	10 g	1 Tbsp + 2 tsp	2

TOTAL TIME	YIELD
Active 6-10 min / Inactive 3 h	~550 g

Follow the Thermomix or immersion blender instructions for Fresh Goat Cheese Frankencheese above. Replace the sodium hexametaphosphate with mono- and diglyceride flakes. Add the water with the mono- and diglyceride flakes. In step 5 of the Thermomix method, mix on 4–5 speed at 65°C / 150°F until smooth and homogenous, 4–6 min. In step 3 of the immersion blender method, heat on low to 63–65°C / 145–150°F. Store for up to 2 wk in refrigeration.

You can create flavorful variations of this cheese by replacing 2.5% of the total water with strongly flavored liquids such as fish sauce, Worcestershire sauce, or ponzu.

Mono- and diglyceride flakes dissolve in oil at 60°C / 140°F.

HIGHER-FAT FIOR DI LATTE MOZZARELLA

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Citric acid	7.5 g	1½ tsp	0.19
Water, cool	180 g	¾ cup	4.69
Liquid animal rennet	1.18 g	¼ tsp	0.03
Nonhomogenized whole milk (~3.25% fat)	3.84 kg	1 gal + ⅔ cup	100
Additional fat options see table at right	425 g	*	11.07

**See table at right.*

Follow steps 1–23 of the Uncultured Fior di Latte Mozzarella recipe on page 153. Stir the additional fat in with the milk in step 2.

Mozzarella di bufala is undeniably delicious; one of the reasons for this is that buffalo's milk has almost twice as much fat as cow's milk. We wondered why we couldn't make a fior di latte mozzarella that is closer to mozzarella di bufala, and it turns out you can. We increased the fat content of whole milk by adding about 11% cream to the milk to reach 6.6% fat in the milk. This, in turn, produced a mozzarella that has a higher overall fat content. Be sure to use heavy cream without any additives or thickeners.

Perhaps some enterprising cheese makers will start producing this commercially. It's that good!

TOTAL TIME	YIELD
Active 20-25 min / Inactive 1-1½ h	~600-700 g curds

PARAMETRIC RECIPE

ADDITIONAL FAT OPTIONS

Ingredients	Weight	Volume
Sour cream	425 g	1¾ cups + 1½ Tbsp
Mascarpone*	425 g	1 cup
Crème fraîche	425 g	1¾ cups + 1½ Tbsp
Heavy cream*	425 g	1¾ cups + 1½ Tbsp
Butter	425 g	1¾ cups + 1½ Tbsp
Ghee	425 g	1¾ cups + 1½ Tbsp
Olive oil	425 g	1¾ cups + 2 Tbsp

**These were some of our favorite mozzarella variations in the book.*

To assess how much fat is contained in these mozzarellas, we determined how much fat is lost to the whey by centrifuging it. Knowing the initial fat content of the milk and the weight of the final cheese, we were able to calculate the fat content of the mozzarella.

HERB-INFUSED FIOR DI LATTE MOZZARELLA

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Nonhomogenized whole milk (~3.25% fat)	3.84 kg	1 gal + ⅔ cup	100
Fresh basil, parsley, or dill, hand torn	384 g	9¼ cups	10
Citric acid	7.5 g	1½ tsp	0.19
Water, cool	180 g	¾ cup	4.69
Liquid animal rennet	1.18 g	¼ tsp	0.03

TOTAL TIME	YIELD
Active 20-25 min / Inactive 13-17½ h	~600 g curds

PROCEDURE

1 Steep the milk with the herbs overnight under refrigeration, 12–16 h.

2 Strain the milk.

3 Follow steps 1–22 of the Uncultured Fior di Latte Mozzarella recipe on page 153.

4 Store for up to 2–3 d in refrigeration.

PAPRIKA-INFUSED FIOR DI LATTE MOZZARELLA

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Nonhomogenized whole milk (~3.25% fat)	3.84 kg	1 gal + ⅔ cup	100
Spanish paprika	38.4	⅓ cup	1
Citric acid	7.5 g	1½ tsp	0.19
Water, cool	180 g	¾ cup	4.69
Liquid animal rennet	1.18 g	¼ tsp	0.03

TOTAL TIME	YIELD
Active 20-25 min / Inactive 1-1½ h	~600 g curds

PROCEDURE

1 Whisk together the milk and paprika.

2 Follow steps 1–23 of the Uncultured Fior di Latte Mozzarella recipe on page 153.

SAFFRON-INFUSED FIOR DI LATTE MOZZARELLA

TOTAL TIME	YIELD
Active 20–25 min / Inactive 1–1½ h	~600 g curds

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Nonhomogenized whole milk (~3.25% fat)	3.84 kg	1 gal + ⅔ cup	100
Saffron	1 g	1 Tbsp + 2 tsp	0.03
Citric acid	7.5 g	1½ tsp	0.19
Water, cool	180 g	¾ cup	4.69
Liquid animal rennet	1.18 g	¼ tsp	0.03

PROCEDURE

1 Bring 100 g (⅓ cup + 2 Tbsp) of the milk to a simmer with the saffron.

2 Cool, strain, and add to the remaining milk.

3 Follow steps 1–23 of the Uncultured Fior di Latte Mozzarella recipe on page 153.

FLAVORED OIL–INFUSED FIOR DI LATTE MOZZARELLA

TOTAL TIME	YIELD
Active 20–25 min / Inactive 1–1½ h	~600 g curds

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Nonhomogenized whole milk (~3.25% fat)	3.84 kg	1 gal + ⅔ cup	100
Flavored oil*	384 g	1¾ cups	10
Citric acid	7.5 g	1½ tsp	0.19
Water, cool	180 g	¾ cup	4.69
Liquid animal rennet	1.18 g	¼ tsp	0.03

**Suggestions include extra-virgin olive oil, lemon or citrus oils, garlic confit oil (see page 171), or herb-infused oils.*

PROCEDURE

1 Whisk together the milk and flavored oil.

2 Follow steps 1–23 of the Uncultured Fior di Latte Mozzarella recipe on page 153.

VACUUM-INFUSED FIOR DI LATTE MOZZARELLA

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fior di latte mozzarella, cut or torn see page 152	100 g	⅓ cup + 1½ Tbsp	100
Wine or ponzu	30 g	2 Tbsp	30

TOTAL TIME	YIELD
Active 5 min	~100 g

PROCEDURE

1 Combine in a small, deep bowl.

2 Place the bowl in a chamber vacuum machine and pull the vacuum to 100%, making sure the liquid does not flow over the bowl.

3 Strain off any excess liquid.

4 This mozzarella is best used the day it is made.

RICOTTA

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Whole milk	2 kg	2 qt + ⅔ cup	100
Citric acid	4 g	¾ tsp	0.2
Fine salt	as needed		

TOTAL TIME	YIELD
Active 7–10 min / Inactive 45 min–1 h	~400 g

PROCEDURE

1 Warm the milk over medium heat to 93° C / 200° F in a medium stainless steel saucepot, stirring occasionally.

2 Remove the pot from the heat and gently whisk in the citric acid.

3 Let it stand undisturbed for 10 min.

4 Gently transfer the curds to a fine-mesh sieve lined with cheesecloth.

5 Drain the curds for 25–30 min.

6 Season with salt to taste. Start with 1% of the final weight of the ricotta and then adjust as needed.

7 Use immediately or store in an airtight container for up to 3 d in refrigeration.

You can replace the citric acid with 45 g (3 Tbsp) lemon juice or distilled white vinegar if you don't have citric acid on hand. The lemon juice will lend its flavor to the ricotta while the vinegar is much more neutral.

This ricotta is smooth, creamy, and perfect as a sauce on pizza or simply garnished with olive oil, herbs, salt, and pepper and enjoyed on its own.

RICOTTA WITH ADDED FAT

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Whole milk (~3.5% fat)	2 kg	2 qt + ⅔ cup	100
Mascarpone, crème fraîche, or heavy cream	225 g	1 cup	11.25
Citric acid	2 g	¼ + ⅛ tsp	0.1
Fine salt	as needed		

TOTAL TIME	YIELD
Active 7–10 min / Inactive 45 min	~500 g curds

We recommend starting with 1% added salt and then adjusting the seasoning to taste.

PROCEDURE

1 Warm the milk and additional dairy gradually in a medium saucepot over medium heat to 93°C / 200°F, stirring occasionally.

2 Continue with steps 2–7 of the Ricotta recipe on the previous page.

GOAT'S MILK RICOTTA

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Whole goat's milk (~4.1% fat)	2 kg	2 qt + ⅔ cup	100
Citric acid	2 g	¼ tsp + ⅛ tsp	0.1
Fine salt	as needed		

TOTAL TIME	YIELD
Active 7–10 min / Inactive 45 min	~400 g curds

Follow steps 1–7 of the Ricotta recipe on the previous page.

We recommend starting with 1% added salt and then adjusting the seasoning to taste.

The texture of this cheese is a little drier than ricotta made with cow's milk.

BUTTERMILK RICOTTA

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Buttermilk (~4.1% fat)	1 kg	1 qt + ⅓ cup	100
Whole milk	1 kg	1 qt + ⅓ cup	100
Fine salt	as needed		

TOTAL TIME	YIELD
Active 7–10 min / Inactive 45 min–1 h	~300 g

The buttermilk ricotta is drier and slightly more crumbly than our whole-milk ricotta recipe.

PROCEDURE

1 Warm the milk and buttermilk over medium heat to 85°C / 185°F in a medium stainless steel saucepot, stirring occasionally.

2 Hold at that temperature for 3–5 min. You will see the mixture starting to separate.

3 Remove the pot from the heat. Let it stand undisturbed for 10 min.

4 Gently transfer the curds to a fine-mesh sieve lined with cheesecloth.

5 Drain the curds for 25–30 min.

6 Season with salt to taste. Start with 1% of the final weight of the ricotta and then adjust as needed.

7 Use immediately or store in an airtight container for up to 3 d in refrigeration.

RECOMMENDED TOPPING WEIGHTS

Here are our recommendations for the optimal to maximum topping payload range for each style of pizza. These are admittedly subjective, and some styles of pizza, like the cheese-laden ones we sampled in Buenos Aires, far exceed these amounts. For practical purposes, this includes the sauce and cheese, so the numbers here are for the total payload. (The amount of cheese can vary from pizza to pizza, of course, but we've used the iconic assembly recipe amounts in the chapter that begins on page 3:3.) The maximum figure indicates the point just before quality aspects begin to suffer. When considering the amount of topping to put on, keep in mind both the volume and the flavor intensity of the ingredient. If you topped a small thin-crust pizza with 135 g of arugula after baking, it would engulf the pizza, and 135 g of anchovies would overwhelm the other flavors on the pizza. But adding 135 g of burrata would be reasonable in terms of both volume and flavor.

		1	2	3	4	5	6
Style of pizza	Pizza size	Sauce	Cheese	Toppings added before baking	Toppings added after baking	Total payload (sauce + cheese + toppings added before baking) (1 + 2 + 3)	Total payload (sauce + cheese + toppings added before and after baking) (4 + 5)
Thin-Crust Pizza see page 191	40 cm / 16 in	95 g	150 g	135–165 g	135–150 g	380–410 g	515–560 g
	50 cm / 20 in	170 g	270 g	250–300 g	250–275 g	690–740 g	940 g–1.01 kg
Brazilian Thin-Crust Pizza see page 195	23 cm / 9 in	100 g	175 g	165–210 g	95–135 g	440–485 g	535–620 g
	40 cm / 16 in	160 g	340 g	300–380 g	170–250 g	800–880 g	970 g–1.13 kg
Neapolitan Pizza* see page 203	30 cm / 12 in	120 g	100 g	125–150 g	180–210 g	345–370 g	525–580 g
New York Pizza see page 213	35 cm / 14 in	160 g	195 g	130–300 g	175–225 g	485–655 g	660–880 g
	40 cm / 16 in	240 g	290 g	195–450 g	260–335 g	725–980 g	985 g–1.31 kg
	45 cm / 18 in	320 g	390 g	260–600 g	350–450 g	970 g–1.31 kg	1.32–1.76 kg
	50 cm / 20 in	400 g	485 g	325–750 g	435–560 g	1.21–1.63 kg	1.64–2.19 kg
	55 cm / 22 in	440 g	535 g	355–825 g	480–615 g	1.33–1.8 kg	1.81–2.41 kg
	60 cm / 24 in	480 g	585 g	390–900 g	525–675 g	1.45–1.96 kg	1.97–2.63 kg
Artisan Pizza see page 217	35 cm / 14 in	145 g	180 g	170–300 g	110–320 g	495–625 g	605–945 g
	40 cm / 16 in	215 g	270 g	255–450 g	165–480 g	740–935 g	905 g–1.41 kg
	45 cm / 18 in	290 g	360 g	340–600 g	220–640 g	990 g–1.25 kg	1.21–1.89 kg
	50 cm / 20 in	360 g	450 g	425–750 g	275–800 g	1.23–1.56 kg	1.5–2.36 kg
	55 cm / 22 in	400 g	495 g	465–825 g	300–880 g	1.36–1.72 kg	1.66–2.66 kg
	60 cm / 24 in	435 g	540 g	510–900 g	330–960 g	1.48–1.87 kg	1.81–2.83 kg
New York Square Pizza see page 246	46 cm by 33 cm / 18 in by 13 in	225 g	425 g	800–900 g	700–800 g	1.45–1.55 kg	2.15–2.35 kg
Al Taglio Pizza see page 250	60 cm by 20 cm / 24 in by 8 in	200 g	300 g	550–600 g	350–575 g	1.05–1.1 kg	1.4–1.67 kg
	60 cm by 40 cm / 24 in by 16 in	400 g	600 g	1.1–1.2 kg	700 g–1.15 kg	2.1–2.2 kg	2.8–3.35 g
Detroit-Style Pizza see page 234	25 cm by 20 cm / 10 in by 8 in	75 g	170 g	185–210 g	175–200 g	430–455 g	605–655 g
	35 cm by 25 cm / 14 in by 10 in	150 g	340 g	375–425 g	350–400 g	865–915 g	1.21–1.31 kg

These amounts are for margherita pizzas. For marinara pizzas, reduce the amounts by 40 g.

FRUIT AND VEGETABLE PREPARATIONS

This table doesn't encompass every kind of fruit or vegetable (or all the cooking methods that you can use to prepare them), but it does offer our recommendations for some of the most common pizza toppings. We outline basic cooking methods following this table. Regardless of the cooking method, you'll need to cut your ingredient into bite-sized pieces. We recommend small or medium dice for most fruits and vegetables, but things like broccoli and cauliflower would make more sense cut into florets while baby artichokes could be cut into quarters or eighths, depending on the size. For nearly all of the items listed below, we recommend adding them to the pizza before baking; the exception is raw salad greens, which are applied to the pizza after baking. You can experiment with adding dried fruits and vegetables to your pizza before or after baking, but we recommend reconstituting them in a flavorful liquid before using.

Fruit / Vegetable	Use fresh?	Recommended cooking method (if not using fresh)
Apples, pears, or Fuyu persimmons*	yes; core, then slice thinly on a mandoline (slice thicker if cooking)	roast sauté sous vide grill
Baby artichoke hearts	no; a precooking step is necessary before using	roast grill steam poach
Berries (blueberries, blackberries, raspberries, strawberries) or currants	yes; although they might pop and make the top of the pizza a bit wetter than desirable	sauté
Broccoli florets	yes; toss in olive oil and season with salt and pepper	steam roast
Broccoli rabe	no (the stems are too tough)	roast sauté
Cauliflower florets	yes; toss in olive oil and season with salt and pepper	roast deep-fry sauté steam
Corn kernels	yes	roast char sauté
Eggplant	no	roast sauté sousvide
Figs	yes; trim the stems and cut into quarters, eighths, or coins	roast poach grill
Garlic	yes; slice thinly or mince, then toss in olive oil and season with salt	roast confit sauté
Gourds (pumpkin, butternut squash, delicata squash)	no	roast sauté sous vide
Greens (spinach, kale, arugula, escarole)	yes; use after baking	sauté
Mushrooms	yes; toss in olive oil and season with salt and pepper	roast sauté

Fruit / Vegetable	Use fresh?	Recommended cooking method (if not using fresh)
Olives	yes (technically they are brined and are never available raw)	roast
Onions	yes; slice thinly, then toss in olive oil and season with salt	roast char sauté confit
Peppers (all fresh varieties including hot)	yes; toss in olive oil and season with salt and pepper	roast char
Pineapple	yes; cut into bite-sized pieces	roast grill sauté
Potatoes	no	roast confit deep-fry
Quince	no	roast poach steam pressure-caramelize
Radicchio	yes; thinly slice or tear into bite-sized pieces after baking	sauté
Rhubarb	no	roast poach
Stone fruits	yes; pit, then slice thinly or cut into halves, quarters, or eighths	roast sauté poach
Summer squash (zucchini and yellow squash)	yes; cut into batons, slices, or bite-sized pieces	roast sauté
Sunchokes	no	roast
Tomatoes	yes; cut into halves, quarters, or eighths	roast concasse

**Hachiya persimmons are too mushy to use when ripe.*

Not all apple varieties work well for cooking. We recommend Granny Smith, Golden Delicious, Ginger Gold, Jonagold, Empire, Cameo, Gala, McIntosh, Braeburn, and Cortland.

We don't include citrus fruits because they can make a pizza soggy. We highly recommend using the flavorful zest, however. Zest citrus peel directly over the pizza after baking. Tossing fruits and vegetables in citrus juice can also add flavor. You can also grill or fry thinly sliced citrus fruits and put them on top of pizza after baking.

When we visited Italy, we noticed a trend of slicing garlic to order, especially when topping marinara pizzas, with the same narrow spatula that they use to lift the dough balls out of the proofing tubs. The spatula is not sharp, but it's a practical way to cut the garlic into thick slices. We also saw this in Tokyo, but we have found that there are other ways of cutting the garlic, including a garlic slicer (see page 2:13), which cuts very thin slices. We also recommend slicing the garlic ahead of time and letting it sit in olive oil during service. You get the benefit of flavored oil and you save time by adding both the oil and garlic in the same step.

Zucchini blossoms are fantastic on pizza; they should be put on the pizza before baking or halfway through baking if you don't want to them to wilt too much. They can also be stuffed with cheese, battered, and deep-fried to be added to pizza after baking.

To roast olives, drain them and toss them in olive oil along with any combination of herbs and spices that will complement your pizza's flavor profile. Roast them in a 260°C / 500°F oven for 10–15 minutes, or until aromatic and slightly dry. This technique both concentrates the flavor and removes some of the moisture that could leak out onto the pizza. Just be mindful that they'll be baked a second time, so don't dry them out so far that they burn when they are baked on the pizza.

Ingredients like canned artichokes or pineapple and jarred peppers are great topping options. They do not need additional prep, aside from draining, before using on pizza since they are typically cooked before canning.

For more on how to concasse tomatoes, see page 112.

HOW TO Roast Fruits

1 Preheat a deck or home oven to 135°C / 275°F or a convection oven to 120°C / 250°F with the fan on low speed.

2 Trim and cut the fruit as needed. You can add spices and herbs to the fruit before roasting.

3 Line a sheet pan with aluminum foil.

4 Place a wire rack on top of the foil-lined sheet pan.

5 Spray the wire rack with a light mist of cooking oil.

6 Place the fruit on the wire rack in a single layer, if possible. Do not overcrowd or it will steam rather than roast.

7 Place the pan in the oven; leave the vent open or the door slightly ajar so that water evaporating from the fruit can escape.

8 Roast the fruit until it is just tender, not mushy. It may take on some color (browning on the edges) from cooking.

9 Remove the pan from the oven and let the fruit cool on the wire rack.

10 The fruit can be used to top a pizza or stored in an airtight container in the refrigerator for up to 3 d or in the freezer for up to 3 mo. If refrigerated, warm slightly before using. If you freeze it, once it thaws, it will release water; thaw it in a colander or on a perforated surface so that the excess water drips off.

The roasting time will vary from oven to oven and depending on the kind of fruit or vegetable that you are cooking. Always check for doneness by touching the fruit or vegetable or sliding a wooden skewer or fork through the flesh (never a knife, which is sharp and will slide easily into many foods whether they're cooked or not). If the utensil slides in and out easily, the item is ready to come out of the oven. If not, let it continue to roast and check every 3 to 5 minutes. It's not possible to use the core temperature to gauge for doneness; a thermometer is too big to insert into most pieces of fruits or vegetables.

HOW TO Roast Vegetables

1 Preheat a deck or home oven to 205°C / 400°F or a convection oven to 190°C / 375°F with the fan on low speed.

2 Trim and cut the vegetable as needed. Toss with olive oil to coat completely, and season as desired.

3 Place the vegetable on a sheet pan (nonstick or lined with aluminum foil) cut-side down in a single layer, if possible. Do not overcrowd or it will steam rather than roast.

4 Roast the vegetable until it is cooked through.

5 Remove the pan from the oven and let the vegetable cool. If you roasted the vegetables whole, cut them into smaller pieces.

6 The vegetable can be used to top a pizza or stored in an airtight container in the refrigerator for up to 3 d or in the freezer for up to 3 mo. If refrigerated, warm slightly before using. If you freeze it, once it thaws, it will release water; thaw it in a colander or on a perforated surface so that the excess water drips off.

If you want, you can season vegetables with salt, pepper, spices, and/or herbs. We suggest seasoning vegetables prior to roasting them, after tossing them with olive oil.

HOW TO Sauté Fruits and Vegetables

1 Trim and cut the fruit or vegetable as needed.

2 Heat the fat in a sauté pan over medium-high heat.

3 When the fat begins to bubble (or the oil is just about ready to smoke), add the fruit or vegetable and stir well to coat. Season if desired.

4 Lower the heat to medium if you are sautéing thicker pieces of food. Otherwise, maintain the medium-high heat.

5 Stir every 2–3 min with a wooden spoon or silicone spatula so that the ingredient cooks evenly. Do not leave the pan unattended. If the ingredient is starting to char in some spots but is not cooking evenly, add some water to the pan and continue to cook.

6 Once the item has turned a deep brown and is soft, remove the pan from the heat and allow it to cool.

7 When cool, the ingredient can be used to top a pizza or refrigerated in an airtight container for up to 5 d. If refrigerated, warm slightly or temper for a few hours before using.

Lightly sautéing vegetables will sweat them and make them just tender. If you sauté certain vegetables, like onions, for a prolonged period, they will caramelize. If you want the ingredients to brown, do not stir them as often during cooking.

If you want to incorporate a fried topping onto your pizza but you don't have a deep fryer (see page 172) or you don't want to invest in using a lot of oil, you can use the shallow frying technique. This method uses the same basic steps of sautéing, but you need to increase the amount of oil in the pan. It should come one-third to halfway up the food that you are frying. Heat the oil to 175° C / 350° F (check the temperature of the oil if you are frying multiple batches to make sure that the oil temperature has recovered). Place the item in the pan and fry it until it is golden brown on one side. Flip it and brown the other side. Transfer the fried ingredient to a sheet pan lined with paper towels to drain the excess oil. It is just as important that you not overcrowd the pan so that the toppings don't steam and become limp and pale. You can coat your toppings with the Tempura Batter on page 329 if you'd like.

HOW TO Steam Fruits and Vegetables

1 Trim and cut the fruit or vegetable as needed.

2 Prepare an ice bath (equal parts water and ice) with sufficient water and ice to fully submerge the item once it is cooked.

3 Fill a pot with 1.25 cm / ½ in of water and place a steaming basket over it. The pot and the basket should be large enough to fit all of the items and still allow the lid to be placed on top.

4 Cover the pot with a lid.

5 Bring the water to a boil over high heat.

6 Put the ingredient in the basket and immediately replace the lid.

7 Check for doneness after 5 min; if the ingredient isn't done, check at 2-min intervals.

8 Shock the steamed ingredient in the ice bath.

9 Drain the water. The ingredient can be used to top a pizza or refrigerated in an airtight container for up to 5 d. If refrigerated, warm slightly or temper for a few hours before using.

CHARRING TOPPINGS

To char a food, we lightly burn its surface (without necessarily cooking the food through), often using a flame from a torch, broiler, or salamander. You can also char foods over an open gas flame if you prefer. The goal is to blacken the surface, which lends a lightly grilled flavor. You can use this method to char peppers and remove the skins (after charring, place the peppers in a bowl and cover them with plastic, which softens the skin and makes them easier to peel) or onions or shucked corn to add another flavor dimension to your pizza. We recommend cutting large calamari into bite-sized pieces (after removing the skin), scoring them, and charring them with a torch or grill. It seems obvious to say, but don't ever try this technique over a flammable surface. We usually place a wire rack on a sheet pan, place the food on top, and then apply the heat.

HOW TO Sous Vide Fruits and Vegetables

1 Trim and cut the ingredient. The pieces should be roughly similar in size and thickness.

2 To vacuum seal, place portions of the ingredient in separate sous vide bags, optionally add water or oil, and seal. You can also use zip-top bags or canning jars.

3 Cook the food to the set temperature in a water bath or combi oven. If the bags are floating in a water bath, use binder clips or a water rack to hold them under water; the food should be fully submerged.

4 Sear the food in a pan, on a grill, in a deep fryer, or with a blowtorch, if desired.

5 When cool, the ingredient can be used to top a pizza or refrigerated in an airtight container for up to 5 d. If refrigerated, warm slightly before using.

Another cooking method that involves submerging food in water is poaching. You simply submerge the food in liquid that is just below a simmer, at 60–82°C / 140–180°F. Make sure that the poaching liquid is very flavorful. You can also simmer or boil fruits or vegetables; this takes less time but the cooking method is more aggressive and may not be suitable for more delicate fruits or vegetables.

HOW TO Confit in a Pressure Cooker

1 Trim and cut the ingredient. The pieces should be roughly similar in size and thickness.

2 Fill a mason jar two-thirds of the way with the ingredient to be confited.

3 Fill the rest of the jar with the chosen fat.

4 Close the jar's lid but not too tightly (not too loosely, either).

5 Fill the pressure cooker with about 2.5 cm / 1 in of water.

6 Place a trivet in the pressure cooker.

7 Place the jar on the trivet.

8 Bring the water to a simmer over high heat without the lid on the pressure cooker.

9 Once the water reaches a simmer, close the lid securely on the pressure cooker.

10 Turn the heat to medium.

11 Bring the pressure to 1 bar / 15 psi (about 117°C / 243°F) inside the cooker.

12 Cook for 1½ h, adjusting the heat as needed to maintain steady pressure inside the pot.

13 Allow the pressure cooker to cool completely at room temperature before opening the lid.

14 Remove the jars and let them cool to room temperature.

15 Drain the fat from the jar before placing the confit ingredient on top of the pizza, or close the jar and refrigerate for up to 3 mo. If refrigerated, warm the jar under hot water and drain the fat before using the topping.

To use an instapot, follow steps 1–7 of the method above. Set the instapot to Pressure Cook mode. Select 12 psi (High) and set the time for 1 h. Lock the lid onto the pot and confit the ingredients. When the instapot has depressurized, cool the contents. Proceed with step 14 in the pressure cooker instructions above.

The term "confit" is used to describe cooking something in oil, but it is a misnomer in most cases since the true meaning is cooking and preserving something in its own fat.

It's important to realize that overpressurizing the cooker doesn't make the temperature inside any higher—it merely causes the safety valve to release steam, which allows the water inside to resume boiling. Repeated overpressurization can ruin both the flanges and the seal around the lid.

HOW TO Confit in a Low-Temperature Oven

1 Trim and cut the ingredient. The pieces should be roughly similar in size and thickness.

2 Preheat the oven to 120°C / 250°F (if convection, turn off the fan or set it at the lowest speed possible).

3 Fill a hotel pan or deep baking pan two-thirds of the way with the ingredient.

4 Pour the chosen fat over the ingredient so that it is completely submerged. Cover with foil.

5 Place the pan in the warm oven and allow the ingredient to cook until tender, 3–4 h (check every hour).

6 Cool the pan completely at room temperature.

7 Drain the fat from the pan before placing the confit ingredient on top of the pizza, or transfer the ingredient along with the fat to an airtight container and refrigerate for up to 3 mo. If refrigerated, warm the container under hot water and drain the fat before using the topping.

HOW TO Confit on the Stove

1 Trim and cut the ingredient. The pieces should be roughly similar in size and thickness.

2 Fill a saucepot two-thirds of the way with the ingredient.

3 Pour the chosen fat over the ingredient so that it is completely submerged. Cover with a lid.

4 Place the pan over the lowest possible heat and allow the ingredient to cook until tender, 2–3 h (check every hour).

5 Cool the pan completely at room temperature.

6 Drain the fat from the pan before placing the confit ingredient on top of the pizza, or transfer the ingredient along with the fat to an airtight container and refrigerate for up to 3 mo. If refrigerated, warm the container under hot water and drain the fat before using the topping.

HOW TO Deep-Fry Directly

1 Preheat the fryer to 175° C / 350° F.

2 Trim and cut the ingredient. The pieces should be roughly similar in size and thickness.

However you choose to cut the vegetables, it is very important that you try to keep them about the same size so that they will cook and fry in the same amount of time.

3 Place the ingredient in a frying basket and cook until browned and cooked through (the time will depend on the ingredient and the size of the batch).

4 Transfer the fried ingredient to a sheet pan lined with paper towels to drain the excess oil.

5 Place the topping on the baked pizza and serve immediately.

RÖSTI POTATOES

INGREDIENT	WEIGHT	VOLUME	SCALING %
Russet potatoes, peeled	800 g	3–4 ea	100
Butter, melted	150 g	⅔ cup	18.75
Fine salt	7 g	1¼ tsp	0.88

TOTAL TIME	YIELD
Active 25 min / Inactive 40–45 min	one 20 cm / 8 in discs

PROCEDURE

1 Preheat a convection oven to 190° C / 375° F or a home oven to 205° C / 400° F.

2 Using the smallest shredding attachment on a mandolin (1.5 mm / 0.06 in), slice the potatoes into long thin strips. Store the potatoes in water while working to prevent oxidation. This should yield about 650 g (6½ cups) shredded potatoes.

3 Transfer the shredded potatoes to a container filled with ice water and agitate to rinse off the starch; alternatively, rinse under running water.

4 Spread the potatoes out on a sheet pan lined with kitchen towels or paper towels, and pat dry.

5 Transfer the potatoes to a bowl.

6 Pour the butter over the potatoes and add the salt. Mix well to coat.

7 Heat a 25 cm / 10 in oven-safe nonstick skillet over medium high heat.

8 When the pan is hot, add the potatoes, tamping down with a rubber spatula or wooden spoon to form a disk that is roughly the same size as the skillet.

9 Cook over medium-high heat until the potatoes have begun to stick together and color slightly on the bottom, about 5 min.

10 Transfer the pan to the oven and cook until the top is slightly golden brown, about 10 min in a convection oven or 15 min in a home oven.

11 Quickly and carefully invert the rösti onto a rimless plate, and then slide back into the hot pan.

12 Bake until golden brown and cooked through, about 15 min in a convection oven or 20 min in a home oven.

13 Transfer the rösti to a sheet pan lined with a wire rack to cool.

14 Re-crisp and reheat the rösti for 5–7 minutes at 190° C / 375° F in a convection oven or 205° C / 400° F in a home oven.

15 Cut the rösti into the same number of slices as you will be cutting the pizza and place one wedge on top of each slice of pizza.

It is crucial to the success of this preparation that the potatoes be cut into a uniform thickness so that they cook at the same time; their length matters less.

We would use this size rösti on a 30 cm / 12 in pizza since we do not want it to cover the crust. Making a larger rösti for a larger pizza is possible; you will need a larger pan, of course, and turning it over gets a little more complicated due to the size, so be careful.

If you really want to go the extra mile, cut the rösti into the same number of slices you plan on cutting the pizza into. Deep-fry them in a fryer or pot filled with 175° C / 350° F oil for 2–3 min. Blot the excess oil on paper towels, and then place one on each slice of the just-baked pizza.

Rösti is typically topped with sour cream or crème fraîche and chives; we highly recommend this addition if it fits in with the flavor profile of your pizza.

You can julienne the potatoes in three different ways. Use a mandoline to slice the potatoes very thinly, 1.5 mm / 0.06 in thick. Stack 8–10 slices into a pile, and cut into 1.5 mm / 0.06 in wide pieces. Alternatively, use a mandoline that has a julienne blade attachment or use a turning vegetable slicer with the julienne blade attachment.

FRICO (CHEESE CRISPS)

INGREDIENT	WEIGHT	VOLUME	SCALING %
Hard cheese (Parmigiano-Reggiano, Grana Padano, Asiago, aged gouda), finely grated	200 g	2 cups	100

TOTAL TIME	YIELD
Active 8-10 min / Inactive 10 min	twenty-five 7.5 cm / 3 in squares

PROCEDURE

1 Preheat an oven to 205°C / 400°F.

2 Line a sheet pan with a silicon baking mat.

3 Spread the cheese in a single layer.

4 Bake until golden brown, about 10 min.

5 Once ready, cut into square pieces using a pizza cutter, or break into square size pieces by hand.

6 Store in an airtight container lined with clean paper towels for up to 2 wk.

We were inspired by how delicious this topping is on pizza and decided to try wrapping slices of baked pizza in frico. The method allowed us to give new life to leftovers (see page 330).

PRESSURE-CARAMELIZING

When we were writing *Modernist Cuisine*, we developed a method for caramelizing food under pressure using baking soda to accelerate the process. This produces particularly flavorful results, intensifying the caramelization of sugars (in both the food and the additional sugar itself) and concentrating the flavors through the alkalinity of the baking soda combined with the heat buildup at 120° C / 250° F in the pressure cooker.

INGREDIENT	WEIGHT	VOLUME	SCALING %
Main ingredient(s)	200 g	varies	100
Butter, melted	60 g	¼ cup	30
Sugar	40 g	¼ cup	20
Baking soda	1 g	⅛ tsp	0.5

To use an instapot, set the instapot to Sauté. Melt the butter in the cooker. Add the main ingredient(s), sugar, and baking soda. Stir well to combine. Switch the instapot to Pressure Cook mode. Select 12 psi (High) and set the time for 1 h. Lock the lid onto the pot and pressure-caramelize the ingredients. When the instapot has depressurized, cool the contents before using on a pizza.

PROCEDURE

1 Combine all the ingredients well in a bowl.

2 Spoon the ingredients into canning jars; close the lids but not too tightly (not too loosely, either).

3 Place a trivet in the pressure cooker.

4 Place the jars on the trivet.

5 Fill the pressure cooker with enough water to reach halfway up the jars.

6 Bring the water to a simmer over high heat without the lid on the pressure cooker.

7 Once the water reaches a simmer, close the lid securely on the pressure cooker.

8 Bring the pressure to 1 bar / 15 psi (about 117° C / 243° F) inside the cooker.

9 Cook for 1 h, adjusting the heat as needed to maintain steady pressure inside the pot.

10 Allow the pressure cooker to cool completely at room temperature before opening the lid.

11 Remove the jars and let them cool to room temperature.

12 Once cool, the caramelized ingredient is ready to top a pizza. Store for up to 3 mo under refrigeration.

It's important to realize that overpressurizing the cooker doesn't make the temperature inside any higher—it merely causes the safety valve to release steam, which allows the water inside to resume boiling. Repeated overpressurization can ruin both the flanges and the seal around the lid.

PREPARING CURED MEATS

If you don't find a specific type of cured meat here, find the one that looks closest to it from the list below. All cured meats should be refrigerated until they're needed. Sliced cured meats can bum if exposed while baking; to avoid this, coat the meat with a melting cheese like mozzarella, or place it on the dough after it has baked halfway.

TYPE OF MEAT	HOW TO PREPARE
Apply before baking	
Bacon, slab	slice thick (6 mm / ¼ in) and cut into batons to make lardons; render fat out
Guanciale	slice thick (6 mm / ¼ in) and cut into batons; render fat out
Pancetta	slice thin cut into lardons to add before baking, render fat out halfway to add after baking, render fat out completely and crisp in an oven or sauté pan
Blood sausage	remove from casing, pinch pieces onto pizza
Mexican chorizo	cook before topping pizza
Italian sausage (spicy or mild)	cook before topping pizza unless using very small pieces
Pepperoni	slice thin slice thin and julienne
Salami	slice thin or thick, depending on desired outcome slice thin slice thin and julienne
Hot dogs	leave whole (if Vienna sausage size) slice into 1 cm / ⅜ in pieces slice into discs
Spam	slice thin slice thick (6 mm / ¼ in) and cut into batons to make lardons; render fat out cut into 6 mm / ¼ in dice
Non-aged ham (also called cooked ham)*	slice thin slice thin and julienne slice thin and shred by hand
Apply after baking	
Prosciutto, Serrano ham, Ibérico ham	slice thin and tear by hand slice thin and julienne
Mortadella	slice thin slice thin and shred by hand
Coppa, duck breast prosciutto, speck, bresaola, lardo	slice thin
Pastrami	slice thin slice thin and julienne slice thin and shred by hand
Apply before or after baking	
Bacon, sliced	leave whole or cut into small squares, lardons, or julienne to add before baking, render fat out halfway to add after baking, render fat out completely and crisp in an oven or sauté pan
Tasso ham, Spanish cured chorizo	slice thin slice thin and shred by hand slice thin and julienne

**If using very high-quality ham, add after baking*

When you slice hot dogs into discs and bake them, their casing makes them cup like pepperoni (see page 2:379).

ITALIAN SAUSAGE

INGREDIENT	WEIGHT	VOLUME	SCALING %
Pork shoulder, cut into 5 cm / 2 in cubes and chilled or very cold	1 kg	n/a	100
Pork fatback, cut into 5 cm / 2 in cubes and chilled or very cold	300 g	n/a	30
Fine salt	20 g	1 Tbsp + 1¾ tsp	2
Sugar	20 g	1 Tbsp + 2½ tsp	2
Hungarian paprika	17 g	2 Tbsp + 1½ tsp	1.7
Fresh basil, finely minced	17 g	6 Tbsp	1.7
Fresh oregano, finely minced	17 g	2 Tbsp + 2½ tsp	1.7
Fennel seeds, toasted and ground to a fine powder	11 g	1 Tbsp + 2½ tsp	1.1
Coriander seeds, toasted and ground to a fine powder	6 g	1 Tbsp + 1 tsp	0.6
Crushed red pepper flakes	2 g	1¼ tsp	0. 2
Black peppercorns, coarsely ground	1 g	¼ + ⅛ tsp	0.1
Ice water	140 g	½ cup + 2 Tbsp	14

TOTAL TIME	YIELD
Active 15–20 min / Inactive 2 h	1.8 kg

Although we recommend precooking most sausages, if you portion fresh sausage into 2.5 cm / 1 in pieces, it should cook through and the resulting fat will be released into the pizza, which adds extra flavor.

PROCEDURE

1 Chill the meat grinder parts, including the coarse grinder die (1 cm / ⅜ in), in ice water for 1 h. Chill the extruder bowl in the freezer.

2 Remove the grinder parts from the ice bath, pat dry, and assemble.

3 Grind the pork shoulder and fatback separately through the chilled die into the chilled bowl.

4 Fold the ground meat and fat together, and grind once more. Keep the forcemeat chilled.

5 In a bowl, combine the salt, sugar, paprika, basil, oregano, fennel, coriander, red pepper, and peppercorns.

6 Stir in the ice water.

7 Fold the mixture into the forcemeat.

8 Transfer the forcemeat to a stand mixer fitted with a paddle attachment. Mix on low speed to ensure that the water and seasonings are evenly distributed, 2–3 min.

9 Refrigerate the sausage for at least 1 h before using.

10 Store for up to 1 wk in refrigeration. Freeze for up to 3 mo.

We made this a loose sausage since that is what is generally used as a pizza topping. You can put this sausage in a casing, but there's a lot more technique involved and you'd have to parcook it and slice it before you could put it on your pizza.

In Chicago, we found that the fresh sausage was frequently seasoned with garlic rather than fennel. If you'd like to make a garlic variation of this sausage, replace the combined weight of the paprika, oregano, fennel, coriander, crushed red pepper, and black peppercorns with peeled fresh garlic cloves. Add the whole cloves in with the pork before you grind it.

FLAVORED OILS

We recommend applying these to the pizza after baking since the flavor is more pronounced, but you can add before baking if you prefer.

Flavored oil	Ingredients	Scaling %	Notes
Boquerones or anchovy oil	Boquerones or anchovies in oil (canned)	100	Drain the boquerones or anchovies and reserve both the oil and fish in refrigeration.
Butter or ghee	Butter or ghee	100	Use purchased as is, or infuse with a variety of flavors. Citrus zest, herbs, or spices are common additions.
Chili oil	Calabrian or Szechuan chilis	20	Toast the chilis (they can be whole or crushed) in a sauté pan over medium-high heat. Stir frequently so they get completely toasted throughout. Once aromatic, add the oil and bring the oil up to 150° C / 300° F. Turn off the heat and cool to room temperature before using. Straining is optional.
	Vegetable oil	100	
Chorizo oil	Spanish cured chorizo	100	Render the fat out of the chorizo by cutting it into small dice and then cooking it in a hot sauté pan. Once the fat has leached from the chorizo and the chorizo has browned, take the pan off the heat. Drain the resulting fat and reserve it warm for service so it stays fluid. Otherwise, refrigerate. Use the cooked chorizo as a topping for pizza.
Curry-infused oil	Curry mix of your choice	5	Toast the curry spices in a sauté pan over medium-high heat, stirring constantly. Once aromatic, add the oil and bring the oil up to 150° C / 300° F. Turn off the heat and cool to room temperature before using. If using whole spices, strain out the spices. If using a curry spice powder, it's not worth straining.
	Vegetable oil	100	
Saffron-infused oil	Saffron threads	0.1	Combine the ingredients in a pot and bring up to 150° C / 300° F over medium-high heat. Turn off the heat and cool to room temperature before using. Straining is optional.
	Vegetable oil	100	

Some oils are flavorful enough to use on their own. Extra-virgin olive oil is the most commonly used, especially on Neapolitan pizza. Argan oil; hazelnut, macadamia, and pistachio oils; pumpkin seed oil; toasted sesame oil, and truffle oil all work well as finishing oils for pizzas.

HOW TO Transfer Pizza Dough Using a Peel

There are five methods for transferring floor-baked pizza dough into any oven, each requiring a peel or a stand-in. They all hinge on a jerk-back motion, which requires some practice. You have to be quick, otherwise the dough might stick to the peel. When you use a peel, finish the transfer by following the three steps for loading floor-baked pizzas into the oven.

OUR PREFERRED METHOD FOR THIN-CRUST, BRAZILIAN THIN-CRUST, NEW YORK, AND ARTISAN PIZZA

1. Place the peel close to the assembled pizza; make sure it's steady and will stay in place.
2. Slide the peel under the pizza in a quick-jerk-back-and-forth motion (inertia is your friend). Reshape as needed.
3. Slide the pizza into the oven.

OUR PREFERRED METHOD FOR NEAPOLITAN PIZZA

1. Place the peel close to the assembled pizza; make sure it's steady and will stay in place.
2. Slide the pizza onto the peel with your hands. Reshape as needed.
3. Slide the pizza into the oven.

OUR PREFERRED METHOD FOR LOADING PIZZAS ASSEMBLED ON A PEEL

1. Flour your metal or wooden peel.
2. Shape the dough on a generously floured surface and then place it on the floured peel (you can use less flour as you gain experience). Reshape as needed.
3. Apply sauce, cheese, and toppings. Do this as quickly as possible; the longer this takes, the higher the chances the dough will stick to the peel (the dough can also stick if you press too hard while assembling the pizza).
4. Slide the pizza into the oven.

OUR PREFERRED METHOD FOR IMPINGER OVENS OR DOUGHS BAKED ON SCREENS

1. Coat a pizza screen with a light layer of cooking spray.
2. Shape the dough on a generously floured surface and then place it on the screen. Reshape as needed.
3. Apply sauce, cheese, and toppings.
4. Slide the pizza into the oven with the screen.

TRANSFERRING FLOOR-BAKED PIZZAS WITH PARCHMENT PAPER

1. Shape your dough and place it on the parchment paper. Apply sauce, cheese, and toppings.

Cut your parchment paper slightly larger than your pizza. For a 30 cm / 12 in or 35 cm / 14 in pizza, cut a 38 cm / 15 in round or square piece.

2. Transfer the pizza onto a peel or the back of an upside-down sheet pan or cookie sheet

This method is meant to be used for pizzas baked in a home oven, either on a baking stone or a baking steel. Do not use this method for Neapolitan pizzas because they are baked at high temperatures and the parchment paper can burn in a wood-fired oven.

3. Slide the pizza into the oven.

LOADING FLOOR-BAKED PIZZAS INTO THE OVEN

1. Position the peel where you want the pizza to go in the oven.
2. Tilt the handle of the peel up only a few degrees.
3. Pull the peel back in a series of quick jerk-back motions. These quick motions use inertia to make the dough slide off. It may take several jerked-back-and-forth motions to fully release the pizza, especially if it's large.

HOW TO Bake Pizza in a Pizza Deck Oven

Recommended doughs: thin-crust, Brazilian thin-crust, deep-dish, New York, artisan, focaccia, New York square, high-hydration al taglio, Detroit-style

1 Set the oven temperature and open the vent halfway. If you have both a top and bottom thermostat, set them to the same temperature. If you have a temperature distribution button, see the Strategies for Pizza Ovens on page 10 for specific protocols.

2 Shape the pizza dough and apply sauce, cheese, and toppings (see page 3:3).

3 Load the pizza in the oven (see page 179). If baking more than one pizza at a time, always place the first pizza in the back of the deck floor, then the second one next to it.

4 Set the timer and bake for the recommended time. Rotate the pizza as instructed in the recipe. The lower the baking temperature, the less frequently you have to rotate it. Most pan-baked pizzas require rotating only once, 180°.
For oven-floor–baked pizzas, depending on the size, rotate once or up to 4 times (rotate 90° each time).

5 Remove the pizza from the oven with a peel.

HOW TO Bake Pizza in a Bread Deck Oven

Recommended doughs: thin-crust, Brazilian thin-crust, deep-dish, New York, artisan, focaccia, New York square, high-hydration al taglio, Detroit-style

1 Set the oven temperature. If you have both a top and bottom thermostat, set them to the same temperature.

2 Shape the pizza dough (as needed) and apply sauce, cheese, and toppings (see page 3:3).

3 Load the pizza in the oven (see page 179). If baking more than one pizza at a time, always place the first pizza in the back of the deck, then the second one next to it.

4 Set the timer and bake for the recommended time. Rotate the pizza as instructed in the recipes. The lower the baking temperature, the less frequently you have to rotate it. Most pan-baked pizzas require rotating only once, 180°.
For oven-floor–baked pizzas, depending on the size, rotate once or up to 4 times (rotate 90° each time).

5 Remove the pizza from the oven with a peel.

HOW TO Bake Pizza in a Combi Oven

FOR FLOOR-BAKED PIZZAS

Recommended doughs: thin-crust, Brazilian thin-crust, New York, artisan

1 For a half-sheet-pan-size combi oven, use a custom-cut baking steel. For a full-sheet-pan-size combi oven, place baking stones or a full-size baking steel inside.

2 Preheat the oven to 285–300° C / 550–575° F for at least 10–15 min before baking to get the steel or baking stones hot enough.

3 Turn the fan to the lowest speed.

4 Shape the pizza dough and apply sauce, cheese, and toppings (see page 3:3).

5 If using a peel, slide the peel's front end to almost meet the farthest end of the baking stone or steel. With quick-jerk-back-and-forth motions, drop the pizza onto the hot surface.

6 Set the timer and bake for the recommended time. Rotate the pizza as instructed in the recipe.

7 Remove the pizza from the oven with a peel.

Combi ovens do not get hot enough to bake Neapolitan-style pizzas. The highest temperature that you can get to is 300° C / 575° F, and it won't hold that temperature for long. You can preheat at this temperature but then turn it down to 285° C / 550° F.

FOR PAN-BAKED PIZZAS

Recommended doughs: deep-dish, focaccia, New York square, Detroit-style

1 For a half-sheet-pan-size combi oven, use a custom-cut baking steel. For a full-sheet-pan-size combi oven, place baking stones or a full-size baking steel inside.

2 Preheat the oven to 285–300° C / 550–575° F for at least 10–15 min before baking to get the steel or baking stones hot enough. The exception is focaccia, which is baked at 245° C / 475° F.

3 Turn the fan to the lowest speed.

4 Once the dough has proofed in the pan, apply the sauce, cheese, and toppings (see page 3:3).

5 Slide the pizza directly onto the preheated baking stone or steel.

6 Set the timer and bake for the recommended time. Rotate the pizza as instructed in the recipes.

7 Remove the pizza pan from the oven using dry kitchen towels, oven mitts, stainless steel pliers, or grippers.

HOW TO Bake Pizza in a Convection Oven

Recommended doughs: thin-crust, Brazilian thin-crust, deep-dish, New York, artisan, focaccia, New York square, high-hydration al taglio, Detroit-style

1 Preheat the oven to 245° C / 475° F for at least 15–20 min before baking to get the steel or baking stones hot enough.

2 Follow steps 3–7 in How to Bake Pizza in a Combi Oven above.

HOW TO Prepare a Wood-Fired Pizza Oven

Decide what side of the oven you'll use for burning wood. This is a matter of personal preference and has nothing to do with dexterity, but the wood needs to be on the left, center, or right of the oven floor, not in the back (you can build the initial fire there, but it will need to be moved to one side or the other during service).

1 Choose your wood to get the fire started (see notes below). It should not be too large (ideally 10–20 cm / 4–8 in wide).

2 Make a crisscross pattern of similarly sized logs, making sure they have enough space in between so that oxygen can flow through and help the fire burn easily. Use larger logs only once the oven is already at temperature; bigger logs will burn longer, so they don't need to be replaced as frequently.

3 We like to place both a rolled-up piece of newspaper and some wood shavings, kindling, or sawdust between several of the logs to get things going. You can also shoot a stream of lighter fluid over the whole thing, but be careful when you reach in to light things up, so you don't burn yourself.

4 Light a long rolled-up piece of newspaper and use it to light the pieces of newspaper in the oven. Start from the back of the log pile and move toward the front. The lit paper should light the wood shavings, which will then light the logs. If the logs don't light easily but the wood shavings are burning, add more rolled-up newspaper to the mix. Use a pair of long tongs to help place the paper rolls strategically; don't just throw in the paper and hope for the best. Use a peel or shovel to drop wood shavings over the area that's already lit; they'll help intensify the fire because they light quickly.

5 Now you have the logs lit, but the oven still isn't ready. It still needs to get hot enough to cook the pizzas. The time will vary from oven to oven, but if you start from a cold oven, it can take a few hours. At closing time in some pizzerias, they let the fire burn to embers and close the oven door to keep it as warm as possible. This way, the oven will take less time to come up to temperature the next day.

6 During pizza baking, make sure to keep feeding logs on the fire, or alternate logs with wood chips to keep the fire placement (see page 1:354) and desired temperature consistent. You should regularly sweep ash and spent embers from the oven floor so they don't stick to the bottom of the pizza.

You'll need to get kiln-dried wood, preferably a hardwood. Oak is the most common in Italy, but beech, applewood, hickory, mesquite, and almondwood are also used. Soft woods tend to burn very quickly, but we noticed in Brazil that compressed eucalyptus was the most commonly used wood. We don't recommend pine, redwood, spruce, or cedar.

Small rounded logs can be hard to stack since they roll off each other quite easily. Instead, we suggest smaller log pieces cut from a large log; they have two flat sides, which helps keep them in place.

If you built the fire in the center of the oven, move it to one side using a metal shovel and sweep the oven floor to remove any soot.

HOW TO Bake Pizza in a Wood-Fired Pizza Oven

Recommended doughs: Neapolitan, thin-crust, Brazilian thin-crust, New York, artisan

1 Prepare a fire to get the oven up to temperature (see previous page). Our preferred temperature is 455° C / 850° F since we typically use this type of oven for Neapolitan pizzas. You can use it at much lower temperatures for other styles of pizza; you will simply need to use less wood or add logs less frequently.

2 Shape the pizza dough and apply sauce, cheese, and toppings (see page 3:3).

3 Load the pizza into the oven (see page 179).

4 As soon as you begin to see browning and blistering on the rim, slide a small peel under the pizza and begin to rotate it (see page 2:406).

5 Lift the pizza by one end with the peel while it's still inside the oven to check the under crust. It should be pocked with small blister marks in an irregular pattern but not have too many dark blisters.

6 Pull the pizza closer to you and check to see if the sauce and moisture from the cheese have evaporated enough. If not, "dome" the pizza by lifting it toward the domed top of the oven for 5–10 s. Remove the pizza from the oven with a peel.

7 If you're baking a second pizza right away, make sure you place it in a new spot to avoid the area of the oven floor that will have cooled down from the previous pizza.

8 Keep track of the oven temperature while you're baking. Add more wood, wood shavings, or sawdust when the temperature starts to drop more than 14° C / 25° F.

You'll find a lot of information about wood-fired ovens in this chapter, including how to prepare the oven and how to successfully bake a pizza and avoid burning the crust. We want to emphasize that even though wood-fired ovens are popular in artisan pizzerias, there are better ways to get a consistently good pizza (see page 1:354), especially if you haven't worked with these oven extensively.

The best pizzaioli we have met can bake three pizzas at a time, but this takes a lot of practice. Two at a time is more manageable, but we recommend that you bake only one at a time until you've had plenty of practice.

As the wood burns down, use a third, much sturdier peel to move the wood and excess embers before adding more fuel to the fire.

The main reason to "dome" (or cook only the top by lifting it up) is to help evaporate any extra water on the surface of the pizza if the rest of it is already baked. If you have a very wet sauce, it can help eliminate the excess moisture. Once you have more experience, however, you won't need to dome your pizza.

HOW TO Bake Pizza in a Gas-Fired Pizza Oven

Recommended doughs: Neapolitan, thin-crust, Brazilian thin-crust, New York, artisan

1 Preheat the oven to 455° C / 850° F for 1½–2 h before you start baking.

2 Proceed with steps 2–5 of How to Bake Pizza in a Wood-Fired Oven (see above).

3 Remove the pizza from the oven with a peel.

HOW TO Bake Pizza in an Impinger Oven

FOR FLOOR-BAKED PIZZAS

Recommended doughs: thin-crust, Brazilian thin-crust, Neapolitan, New York, artisan

1 Set the speed of the conveyor belt and the oven temperature.

2 Lightly spray a pizza screen with oil on both sides. It should be the same diameter as the finished pizza.

3 Shape the pizza dough and place it directly on the screen. Adjust the shape if needed.

4 Apply sauce, cheese, and toppings (see page 3:3) and place the pizza on the conveyor belt with the screen.

5 When the pizza comes out on the other end, remove it from the conveyor belt with dry kitchen towels, oven mitts, or a peel.

We include impinger oven temperatures in the baking tables in the Iconic Recipes chapter, starting on page 3:3.

FOR PAN-BAKED PIZZAS

Recommended doughs: deep-dish, focaccia, New York square, high-hydration al taglio, Detroit-style

1 Set the speed of the conveyor belt and the oven temperature.

2 Once the dough has proofed in the pan, apply the sauce, cheese, and toppings (see page 3:3).

3 Place the pan on the conveyor belt.

4 When the pizza comes out on the other end, remove it from the conveyor belt with dry kitchen towels, oven mitts, or a peel.

5 Remove the pizza from the pan and place on a cooling rack.

For thin- and medium-crust pizzas, we highly recommend using a lightly oiled fine-mesh pizza screen or rack when baking in an impinger oven. They come in a number of sizes and are extremely helpful in maintaining the pizza's round shape, as well as moving the dough from the table to the oven without damaging it.

For pizzas baked in a pan, make sure your oven is large enough and long enough to fit the pan completely, especially for Roman al taglio pizza pans, which are rather long.

We use a long bench knife (see page 2:10) or an offset spatula to remove pan-baked pizzas from the oven.

HOW TO Bake Pizza in a Home Oven

FOR FLOOR-BAKED PIZZAS

Recommended doughs: thin-crust, Brazilian thin-crust, New York, artisan

1 Place a baking steel or stone on an oven shelf 10 cm / 4 in from the broiler. Preheat to 285° C / 550° F for 30 min before baking.

2 Shape the pizza dough and apply sauce, cheese, and toppings (see page 3:3).

3 If using a peel, slide the peel's front end to almost meet the farthest end of the baking stone or steel. With quick-jerk-back-and-forth motions, drop the pizza onto the hot surface.

4 Set the timer and bake for the recommended time. Rotate the pizza as instructed in the recipe.

5 Remove the pizza from the oven with a peel.

Neapolitan pizzas can't be baked in home ovens since they cannot reach the high temperatures needed for this style of pizza.

Most home ovens' highest temperature setting is between 275–285° C / 525–550° F. Go as high as you can.

Make sure your pan fits inside the oven before you begin; ideally it will fit evenly on top of the baking steel or baking stone.

To transfer dough using parchment paper, shape your pizza and place it on a square of parchment paper that is about 5 cm / 2 in wider than the diameter of your pizza. Apply sauce, cheese, and toppings (see page 3:3) and place the parchment paper onto a peel or an upside-down sheet pan. Slide the pizza onto the hot surface.

FOR PAN-BAKED PIZZAS

Recommended doughs: deep-dish, focaccia, New York square, high-hydration al taglio, Detroit-style

1 Place a baking steel or stone on an oven shelf 10 cm / 4 in from the broiler. Preheat to 285° C / 550° F for 30 min before baking.

2 Once the dough has proofed in the pan, apply the sauce, cheese, and toppings (see page 3:3).

3 Slide the pan directly onto the preheated baking stone or steel.

4 Set the timer and bake for the recommended time.

5 Remove the pizza pan from the oven using dry kitchen towels, oven mitts, or stainless steel pliers.

HOW TO Cook Pizza on the Stove

Recommended doughs: thin-crust, Brazilian thin-crust, Neapolitan, New York, artisan

1 Preheat a grill pan or cast-iron pan to 220°C / 425°F.

2 Shape the dough according to its master recipe. Spray the surface of the dough with olive oil.

3 Place the dough oiled side down in the pan and cook for 2–2½ min. While the pizza is cooking, spray the top surface with olive oil.

4 Remove the dough from the pan and flip it over on a plate or cutting board with the baked side facing up. Apply sauce, cheese, and toppings (see notes below).

5 Return the pizza to the pan and cook for about 3 min. As the pizza is cooking, use a heat gun on the toppings and crust of the pizza to help with heating and browning.

6 Remove the pizza from the pan.

You can use a flat cast-iron skillet or a cast-iron pan with a grill texture. We recommend using the shallow portion of a 30 cm / 12 in cast-iron combi cooker.

If you are making Brazilian thin-crust pizza, it's very important that you replace the flour in the recipe with high-gluten flour (we recommend King Arthur Sir Lancelot High Gluten Flour). Follow the master recipe just until it's time to divide it. You'll divide the dough into 150 g pieces and shape into balls before proofing for the recommended time. You may be able to divide the dough into 175 g pieces, if desired, but you run the risk of the pizza being too big for the pan.

Keep your sauce, cheese, and other toppings at room temperature so they get hot and/or melt faster.

Don't overcrowd the pizza with toppings. The more you put on top, the less hot the toppings will get.

We recommend using a medium-thick sauce, such as the New York / Artisan Pizza Tomato Sauce (see page 113). Spread it evenly across the top of the pizza, leaving a border for the rim.

HOW TO Bake in a Breville Pizzaiolo Pizza Oven

1 Preheat the oven for 10–15 min by turning the temperature and darkness all the way up.

2 Shape your pizza with the peel next to it so that you can make sure that it is the right size.

3 Apply sauce, cheese, and toppings.

4 Slide the pizza into the oven and set a timer. It'll take 2–2½ min to bake. Rotate it once while it's in the oven.

You have very little wiggle room in the oven when it comes to the size of the pizza. You can assemble the pizza on the peel to ensure the correct size, but it should be properly floured and you need to work quickly.

When testing consumer countertop pizza ovens, we found the Breville to be the one that was the easiest to use and that gave you the high heat you need to make top-notch pizzas.

HOW TO Grill Pizza

FOR A 55 CM / 22 IN CHARCOAL GRILL

Recommended dough: Brazilian thin-crust

1. Prepare a charcoal grill. Once the coals are ready, move them so they're on only half of the grill. You're aiming for temperatures that are above 480° C / 900° F on the charcoal side and about 205° C / 400° F on the non-charcoal side.
2. Roll out the dough with a rolling pin to an oval/rectangular shape. It should be 30–35 cm long by 10–15 cm wide by 6 mm thick / 12–14 in long by 4–6 in wide by ¼ in thick.
3. Dock the dough (see page 3:12) and spray the surface with olive oil.
4. Place on the non-charcoal side of the grill. Close the lid and cook for 45 s–1 min.
5. Remove the dough from the grill.
6. Flip the dough over so that the baked side is facing up and apply sauce, cheese, and toppings (see notes below).
7. Place the topped pizza back on the grill, off-center toward the charcoal side.
8. Keeping the lid up, cook for 1 min, then rotate the pizza 180° and cook for 1 min more. If the toppings still need additional time, move the pizza to the cooler side and close the grill lid for no more than 30 s at a time.
9. Remove the pizza from the grill using a peel.

FOR A GAS GRILL

Recommended doughs: thin-crust, Brazilian thin-crust, Neapolitan, New York, artisan

1. Prepare a gas grill by turning all the heat settings to high.
2. Once the grill has reached 370–425° C / 700–800° F, turn off one side of the grill and keep the other side on high heat.
3. Shape the dough according to its master recipe. Dock the dough (see page 3:12) and spray the surface with olive oil.
4. Place the dough oiled side down on the high-heat side of the grill and cook for 1 min. While the pizza is cooking, spray the top surface with olive oil.
5. Flip the dough over and cook for 1 min.
6. Remove the dough from the grill and apply sauce, cheese, and toppings (see notes below).
7. Place the topped pizza on the nonheated side of the grill (it should be around 150° C / 300° F). Close the lid. Cook for 6 min, checking the pizza every 2 min.
8. If the pizza still feels a little flabby after 6 min, move to the high-heat side for an additional 30–90 s, keeping the grill lid up to crisp the pizza.
9. Remove the pizza from the grill using a peel.

We tested a number of doughs for grilling pizza, and our favorite recipe was our Brazilian Thin-Crust Pizza Dough (see page 30) since it can be rolled out very thin, is easy to handle, and gets nicely crisp after grilling. (In fact, we had grilled Brazilian thin-crust pizza when we visited São Paulo; see page 1:190.) It's very important that you replace the flour in the recipe with high-gluten flour (we recommend King Arthur Sir Lancelot High Gluten Flour). Follow the master recipe just until it's time to divide it. You'll divide the dough into 150 g pieces and shape into balls before proofing for the recommended time.

Keep your sauce, cheese, and other toppings at room temperature so they get hot and/or melt faster.

Don't overcrowd the pizza with toppings. The more you put on top, the less hot the toppings will get.

We recommend using a medium-thick sauce, such as the New York / Artisan Pizza Tomato Sauce (see page 113). Spread it evenly across the top of the pizza, leaving a border for the rim.

Don't grill pizza side by side with meat or anything that might cause flare-ups.

HOW TO Bake Pizza in a Portable Oven

1. Quickly assemble the pizza on the peel so that it doesn't stick. Reshape the pizza, if necessary, before loading it in the oven.
2. Load the pizza into the oven.
3. Once the rim starts to blister and brown, rotate the pizza.
4. Spin the pizza as needed to ensure that it bakes evenly.

HOW TO Fry Pizza

FOR A STANDARD FRYER

Recommended doughs: Neapolitan, New York, artisan

1 Make sure the dough ball weighs no more than 150–175 g for a 30 cm / 12 in pizza.

2 Heat the oil in the fryer to 175–190° C / 350–375° F.

3 Place the shaped pizza in the fryer (for pizza style–specific tips, see page 259).

4 Submerge the pizza after 10–20 s or allow the bottom side to get golden brown and then gently turn the pizza over.

5 Once both sides are the same color, lift the pizza out of the fryer, and drain in a colafritto or place it on a sheet pan or plate lined with paper towels to drain any excess oil.

Electric and gas fryers are a common sight in many professional kitchens. They're not as common at home due to size and the space they require. Electric and gas fryers are convenient because their temperature can be regulated. While vastly cheaper, a pot of oil on the stove needs to be constantly monitored for temperature fluctuations.

Use a high-quality flavorless frying oil with a high smoke point. Don't use extra-virgin olive oil of any kind for deep-frying because it will burn before it reaches an adequate frying temperature. Canola, peanut (be careful of peanut allergies), vegetable, safflower, corn, cottonseed, and sunflower oils are all good options.

We use this method to make pizza montanara, a pizza made with fried dough (see page 259), but you can also use this method for pizza fritta (see page 260) and calzone.

Most oils need to be changed every day or two; old oil makes everything taste bad. When you fry things like pizza that likely have flour on the outside, that flour will come off in the fryer and sink to the bottom, eventually burning. This burnt flavor will attach itself to whatever you fry next. Some fryers have filtering systems, but these are more of an investment.

When shaping the dough, use very little flour so that the excess flour doesn't burn in the fryer.

You can fry pizza montanara in a regular gas or electric fryer, but you can also get a gas or electric montanara pizza fryer. Or you can go low-tech and use a regular pot with a round basket that can be used to submerge the pizza in the oil and lift it out.

FOR AN IMPROVISED SHALLOW FRYER

Recommended doughs: Neapolitan, New York, artisan

1 Make sure the dough ball weighs no more than 150–175 g maximum for a 30 cm / 12 in pizza.

2 Heat 1.25 cm / ½ in oil to 190° C / 375° F in a 36 cm / 14 in sauté or cast-iron pan over medium-high heat. Insert a thermometer into the oil occasionally to keep track of the temperature and adjust the heat as needed.

3 Shape the dough according to its master recipe (see page 3:3).

4 Carefully place the dough in the oil. Fry for 5 min, using a spider to press down on the center of the dough to keep it submerged in the oil.

5 Halfway through frying, carefully flip the dough.

6 Remove the pizza from the pan, and place it on a sheet pan or plate lined with paper towels to drain any excess oil.

7 Apply sauce, cheese, and toppings.

8 To finish the topped pizza, there are two options:

8a Place the pizza in a pie pan or a similarly sized pan. Put in a 285° C / 550° F oven or under the broiler for 1–2 min until the cheese melts.

8b Alternatively, use a heat gun to apply heat to the toppings and crust of the pizza to help with browning and heating. This will also brown the cheese and scorch the crust slightly, giving it a Neapolitan pizza look.

For home cooks, there aren't many choices for deep fryers that would be large enough to hold even the smallest 30 cm / 12 in pizza. Even if there were, it takes a lot of oil to fill it, and few home kitchen hoods work well enough to keep your house from smelling like a fast-food restaurant. We came up with this improvised shallow fryer option to allow you to more easily make fried pizza at home.

Keep your sauce, cheese, and other toppings at room temperature so they get hot and/or melt faster.

Don't overcrowd the pizza with toppings. The more you put on top, the less hot the toppings will get.

We recommend using a medium-thick sauce, such as the New York / Artisan Pizza Tomato Sauce (see page 113). Spread it evenly across the top of the pizza, leaving a border for the rim.

If you're making fried pizza in a professional setting and baking the topped pizza using Neapolitan baking temperatures, it won't take very long. We suggest keeping the pan close to the mouth of the oven and rotating it frequently so the cheese melts and the dough doesn't burn. Other lower-temperature professional ovens are gentler and will take longer to melt the cheese with less babysitting on your part, but keep an eye on it anyway. Remember that the dough is already cooked completely at this point and thus can only get darker.

This method is a different way of making a montanara. It's also drafting on the traditions among Native American fry bread, Mexican sopaipillas, and Scottish bannock.

HOW TO Make Pizza for a Crowd

1 Once the pizzas have been baked and cooled, cut them into portions using a serrated knife.

2 Place the sliced pizzas back in their baking pans, cover, and set aside until you're ready to reheat.

3 About 1 h before you're ready to serve the pizzas, place one or ideally two baking stones or baking steels stacked in the oven. Preheat the oven to 230° C / 450° F.

4 To reheat the pizzas, uncover them and simply slide the pans onto the hot baking steels or baking stones. They'll take 5–7 min to reheat and recrisp the bottom.

5 For Detroit-style pizza, apply the hot tomato sauce over each hot slice, plus any other post-bake toppings. For al taglio pizza, apply any heat-sensitive toppings, like arugula, blue cheese, or tapenade, after baking.

6 Transfer to a serving platter.

ASSEMBLY AND BAKING TIMES FOR OUR MAJOR PIZZA STYLES

This table gives a comparison of how long it takes to assemble and bake our master pizza styles as well as select other pizza styles that have their own baking recommendations. We provide baking tables with each of the major pizza styles, and those contain information on how to bake each pizza in a variety of ovens. Our recommended ovens are listed below in no particular order.

Pizza style	Assembly time	Baking time	Recommended oven(s)
Thin-Crust Pizza see page 191	2 min	5 min	Bread deck oven
			Pizza deck oven
			Gas-fired pizza oven
		3¼–3½ min	Impinger oven
Brazilian Thin-Crust Pizza see page 195	2 min	5 min	Bread deck oven
			Pizza deck oven
			Gas-fired pizza oven
		2–2½ min	Impinger oven
Neapolitan Pizza see page 203	2 min	1–1½ min	Gas-fired pizza oven
Our Pinsa Romana see page 211	2 min	1–1½ min	Gas-fired pizza oven
New York Pizza see page 213	2–3 min	6 min	Bread deck oven
		7 min	Pizza deck oven
		2½ min	Impinger oven
Apizza see page 215	2–3 min	8 min	Bread deck oven
			Pizza deck oven
Artisan Pizza see page 217	2 min	6 min	Bread deck oven
		7 min	Pizza deck oven
		2½ min	Impinger oven
Quad Cities Pizza see page 221	2 min	9 min	Bread deck oven
		7 min	Pizza deck oven
Deep-Dish Pizza see page 224	7 min	27–30 min	Pizza deck oven
		18 min	Impinger oven
Detroit-Style Pizza see page 234	2–3 min	15 min	Bread deck oven
		14–15 min	Pizza deck oven
		5 min	Impinger oven
Focaccia see page 238	1 min	15 min	Bread deck oven
			Pizza deck oven
		4½ min	Impinger oven
Argentinean-Style "al Molde" Pizza see page 243	2–3 min	20 min	Bread deck oven
		30 min	Pizza deck oven
New York Square Pizza see page 246	3 min	10 min	Bread deck oven
			Pizza deck oven
		7 min	Impinger oven
Old Forge Pizza see page 249	2–3 min	20 min	Bread deck oven
			Pizza deck oven
Al Taglio Pizza see page 250	2 min	11 min	Bread deck oven
			Pizza deck oven
		3½ min	Impinger oven
Our Pizza alla Campofranco see page 262	8–10 min	35–40 min	Bread deck oven
			Pizza deck oven
Our Pizza Rustica see page 264	7 min	1½ h	Bread deck oven
			Pizza deck oven

You've probably bought a frozen prebaked pizza crust from the grocery store that you've topped and baked at home. And while it might have been delicious, you can use many other carbohydrate-based foods as the basis for a pizza. You can find pizza made on French bread or bagels in the frozen food aisle and you can also easily re-create these at home. We tried using puff pastry and phyllo dough to make thin, crispy pizzas and enjoyed them thoroughly. You can even make pizza on a tortilla or a piece of naan.

It turns out that, according to the Guinness Book of World Records, there are many ways that you can achieve the title of "world's biggest pizza." The world's largest round pizza was made by a team from Italy in 2012 and measured a little over 40 m / 131 ft across. A diverse group of over 100 food manufacturers, oven companies, and pizza makers (including Tony Gemignani; see page 1:265) came together in 2017 to make the world's longest pizza, which clocked in at just over 1,930 m / 6,333 ft long. If you want to get one of these record breakers in your home (and you live in Burleson, Texas), you can order the largest deliverable pizza from Moontower Pizza Bar and chow down on a pizza that measures 2.44 m by 0.84 m / 8 ft by 2 ft 8 in.

Some pizza styles demand specialized equipment. High-temperature pizza ovens are indispensable for Neapolitan pizzas. Deck ovens produce the best New York, artisan, and pan-baked pizzas since they have heat conducting from the floor and radiating from the ceiling. You can hack other ovens to mimic the real deal, but they won't produce an exact replica (see page 2:410).

HOW TO Shape Thin-Crust Pizza with a Rolling Pin

1 Place the dough ball on a well-floured surface. Dust the top generously with semolina flour.

2 Place the rolling pin on the center of the ball and press down.

3 Rock it back and forth until it is an oval with an even thickness. Rolling the dough very thin isn't as important as making sure it has a uniform thickness.

4 Rotate the oval 90° and rock the rolling pin back and forth until you have a circle (flour the surface as needed).

5 Rotate the dough 90° again and roll the rolling pin over the dough until it is oval again.

6 Repeat steps 4 and 5 until the dough is round and 2–3 mm / 0.08–0.12 in thick. Dock the dough up to the edge.

The dough doesn't have to be a perfect circle on your first few tries; this will take practice to get right. You can also manually pull and stretch the dough to form an evenly shaped circle once you have reached the desired thickness.

HOW TO Shape Thin-Crust Pizza with a Sheeter

1 Flour the sheeter.

2 Place the dough on the sheeter and flatten the disc. This helps the dough keep a more even shape throughout the rolling process.

3 Make sure the rollers are set wide enough for the initial dough to pass through them without damaging the dough.

4 Roll the dough through the sheeter twice (once in each direction). The dough will have an oval shape.

5 Rotate the dough 90° and pass it through the sheeter twice (once in each direction). It will be round at this point, but don't worry if it is not perfect.

6 Rotate the dough 90° again and turn the steering levers for the sheeter's rollers down a few notches. This will bring the rollers closer to each other; don't bring them too close yet or they will damage the dough.

7 Repeat steps 4–6 until the dough is round and 2–3 mm / 0.08–0.12 in thick. Dock the dough up to the edge.

A dough sheeter has a set of adjustable rollers (imagine a set of large pasta rollers) that is set in between two conveyor belts. Shaping dough with a sheeter is an incremental process in which we pass the dough through the rollers while bringing them closer and closer together. The key is to not stress the dough too much and to prevent any tearing or malformation. Reduce the distance between the rollers just a few notches each time the dough has passed through in both directions (left and then right). As you roll the dough out, creating oval shapes, rotate the oval 90°, which will relax the dough but also eventually change its shape into a circle when you pass it through the rollers again without adjusting them.

HOW TO Hand-Stretch Thin-Crust Pizza

1 Flatten the dough on a well-floured surface with the palms of your hands. Try to get the dough as flat as possible.

2 Let it rest for 10–15 min, well covered.

3 Flatten the dough further and then lift it and stretch it with the backs of your hands. You can let gravity help: lift the dough by the rim with both hands and turn it to create a round disc.

4 Keep stretching the dough until it is round and 2–3 mm / 0.08–0.12 in thick. Dock the dough up to the edge.

The diameter of the dough disc depends on the weight of the dough ball. What matters most is that it is 2–3 mm / 0.08–0.12 thick throughout.

If you don't have a dough docker, you can use a fork or the tip of a knife to make holes in the dough.

ASSEMBLY RECIPE

SAUSAGE AND CHEESE THIN-CRUST PIZZA

thin-crust pizza tomato sauce—pizza cheese—Italian sausage

Sausage and pizza cheese are the most common toppings that we found on the thin-crust pizzas we tried in Chicago, but whatever topping combinations you like can be applied here as long you aren't overdoing it. Toppings are typically applied under the cheese on this style of pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Thin-Crust Pizza Tomato Sauce see page 111	170 g	¾ cup	45.95
Thin-Crust Pizza Dough see page 26	370 g	n/a	100
Pizza cheese, shredded	270 g	3 cups	72.97
Italian Sausage, cooked and crumbled see page 177	300 g	n/a	81.08

It's fine to do it this way, but the downside is that whatever is under the cheese will steam rather than brown. You can also choose to put the cheese down first, as some practitioners of this style prefer to do, then spoon the sauce on top of the cheese.

The home, combi, and convection ovens in the baking table on page 192 are too small for a 50 cm / 20 in crust; instead, use the dough weights for a 40 cm / 16 in crust or a 33 cm / 13 in tavern/bar-style pizza (see below).

Many pizzerias in Chicago put raw sausage on their thin-crust pizza. We feel that it is very important to cook the sausage ahead of time, especially if you put the sausage under the cheese (see page 2:375). If you do not precook the sausage, you run the risk of serving undercooked sausage, which is a health hazard. Even if it does cook all the way in the oven, it will render fat onto the pizza, and it won't brown. Browned sausage tastes better.

GENERAL DIRECTIONS

PREP preheat the oven; temper the sauce 2 h before topping; if cold-proofing the dough, temper 1½–2 h before shaping

SHAPE thin-crust pizza (see previous page); use a rolling pin to roll out to a 50 cm / 20 in disc; dock the dough with a dough docker or fork

SAUCE spread the sauce evenly over the dough, leaving a 1.25 cm / ½ in border

CHEESE distribute the cheese evenly over the sauce

TOPPING distribute the sausage evenly over the cheese

BAKE slide the peel under the dough with quick, jerking back-and-forth motions; load into the oven with a quick pull-away motion; see the Thin-Crust Pizza Baking Times and Temperatures table (see page 192); check the doneness of the bottom of the pizza; remove the pizza and place on a serving tray

SERVE cut into 6–8 triangles

This recipe is for a 50 cm / 20 in thin-crust pizza. For a 40 cm / 16 in thin-crust pizza, you will use 275 g dough, 95 g (⅓ cup + 1½ Tbsp) sauce, 150 g (1⅔ cups) cheese, and 160 g sausage. For a 33 cm / 13 in thin-crust pizza, you will use 200 g dough, 70 g (¼ cup + 1 Tbsp) sauce, 110 g (1¼ cups) cheese, and 115 g sausage.

Tavern-style pizza isn't that different from basic thin-crust pizza. The truth is that there aren't really any rules written in stone about this style (see page 1:126). If you want to make a tavern-style pizza, make a pizza that is small in size and intended for one person (33 cm / 13 in). It's usually a thin disc of dough and the sauce and cheese cover the entirety of the dough disc (therefore there is no rim).

PEPPERONI THIN-CRUST PIZZA VARIATION

Instead of sausage, distribute 275 g sliced cupping pepperoni evenly over the cheese. Try to top the pizza as symmetrically as possible so that every slice gets roughly the same amount of pepperoni. Be sure to put the pepperoni on top of the cheese so that it will brown and cup.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

PREP

1 Preheat the oven.

2 Temper the sauce 2 h before topping. If the dough is cold-proofed, temper it 1½–2 h before shaping.

You can use fine semolina for flouring your worktable during shaping, but coarse cornmeal is also commonly used.

SHAPE

3 Shape the dough into a 50 cm / 20 in disc on a well-floured surface using a rolling pin (see previous page). Dock the dough.

SAUCE

4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 1.25 cm / ½ in border.

CHEESE

5 Distribute the cheese evenly over the sauce.

Alternatively, the sauce and cheese can be spread to cover the entire dough disc without leaving room for any exposed dough crust rim. We like having a handle on this pizza, though, so we prefer to leave a rim.

TOPPING

6 Distribute the browned sausage evenly over the cheese.

BAKE

7 Slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.

8 Load into the oven with a quick pull-away motion.

If you want slightly crispier pizza, bake it longer at 28°C / 50°F lower to get an extra crispy crust.

9 Bake according to the Thin-Crust Pizza Baking Times and Temperatures table (see below). Check the doneness of the bottom of the pizza.

10 Remove the pizza and place on a serving tray.

SERVE

11 Cut into 6–8 triangles.

THIN-CRUST PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 285°C / 550°F; vent halfway open	5 min*	180° after 3 min
bread deck oven	preheat oven to 285°C / 550°F	5 min	180° after 3 min
wood-fired or gas-fired pizza oven	preheat oven to 285°C / 550°F	5 min	180° after 3 min
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 285°C / 550°F for 30 min	6–7 min	180° after 3 min
combi oven: place baking steel or baking stone 10 cm / 4 in from broiler	preheat oven to 285°C / 550°F for 10–15 min; fan on high speed; switch to high broil 5 min before baking	8–10 min; switch to low broil after 3–4 min	180° after 4 min
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250°C / 480°F for 15–20 min; fan on high speed	4–6 min	180° after 2–3 min
impinger oven	preheat oven to 275°C / 525°F	3¼–3½ min	n/a

**Move the pizza to a hot spot in the oven during the final minute to obtain a crispier bottom.*

GLUTEN-FREE THIN-CRUST, GLUTEN-FREE BRAZILIAN THIN-CRUST, AND GLUTEN-FREE DEEP-DISH PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 275°C / 525°F; vent halfway open	4 min	180° halfway through baking
bread deck oven	preheat oven to 275°C / 525°F	5 min	180° halfway through baking
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 275°C / 525°F; convection mode	7 min	180° after 2 min
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250°C / 480°F	10 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 260°C / 500°F; fan on high speed	10 min	180° halfway through baking

If you are shaping gluten-free doughs, it is similar to modeling clay, so you have to be even more careful not to tear it, because it won't reseal well. Dust the dough with our Gluten-Free Flour Blend (see page 107) and place in between two pieces of parchment paper before following the shaping steps on page 190. Remove the top piece of parchment paper, dust with gluten-free flour, and flip over onto a wooden peel to assemble and bake the pizza after removing the other piece of parchment paper. You can also bake the pizza on the parchment paper if desired.

ASSEMBLY RECIPE

ST. LOUIS–STYLE PIZZA

INSPIRED BY IMO'S

thin-crust pizza tomato sauce—Provel cheese

One of the most popular St. Louis pizza chains, Imo's, uses Provel cheese, which has become a distinctive characteristic of St. Louis–style pizza. This is in spite of the fact that the original St. Louis–style pizza didn't use this cheese (see page 1:66). You don't get the stretchy pull with Provel as you do with pizza cheese. If you can't find Provel or if you don't like it (it's not our favorite), replace it with pizza cheese or provolone.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Thin-Crust Pizza Tomato Sauce see page 111	170 g	¾ cup	45.95
Thin-Crust Pizza Dough see page 26	370 g	n/a	100
Provel cheese, sliced or shredded	270 g	3⅓ cups	72.97

You can use fine semolina for flouring your worktable during shaping, but coarse cornmeal is also commonly used.

The home, combi, and convection ovens in the baking table on the previous page are too small for a 50 cm / 20 in crust; instead, use the dough weights for a 40 cm / 16 in crust or a 33 cm / 13 in tavern/bar-style pizza (see page 191).

GENERAL DIRECTIONS

PREP preheat the oven; temper the sauce 2 h before topping; if cold-proofing the dough, temper 1½–2 h before shaping

SHAPE thin-crust pizza (see page 190); use a rolling pin to roll out to a 50 cm / 20 in disc; dock the dough with a dough docker or a fork

SAUCE spread the sauce evenly over the dough, leaving a 1 cm / 0.4 in border

CHEESE distribute the cheese evenly over the sauce; if using slices, shingle them with a very slight overlap; try to cover the sauce completely

BAKE slide the peel under the dough with quick, jerking back-and-forth motions; load into the oven with a quick pull-away motion; see the Thin-Crust Pizza Baking Times and Temperatures table (see previous page); check the doneness of the bottom of the pizza; remove the pizza and place on a serving tray

SERVE cut into 6–8 triangles

TOPPING VARIATION

TARTE FLAMBÉE

crème fraîche–sweated onion–bacon

Tarte flambée is a delicious pizza-like dish popular in the Alsatian region of France and adjoining areas of Germany (Rheinland-Pfalz and Baden-Württemberg). It's often served in bars as a cheap snack but also in restaurants and bakeries. We use our Brazilian thin-crust pizza dough, which shares similarities with the dough typically used for tarte flambée, and top the dough with its signature ingredients to create a pizza version of this classic dish.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Brazilian Thin-Crust Pizza Dough see page 30	150 g	n/a	100
Crème fraîche	125 g	½ cup + 2 Tbsp	83.33
Fine salt	1 g	⅛ tsp	0.67
Freshly ground black pepper	0.1 g	n/a	0.07
Freshly grated nutmeg	0.01 g	n/a	0.01
Bacon strips, cut into 1 cm / 0. 4 in wide strips	45 g	n/a	30
Sweated onions see page 199	35 g	2 Tbsp + 2 tsp	23.33

SUBSTITUTIONS

- Use any type of dough as long as you can roll it out very thinly.
- You can replace the crème fraîche with sour cream, mascarpone, Devon cream, quark, Greek yogurt, or clotted cream.

You can make this dough with butter instead of oil, like the European version of the dough. You can also use our 30% fat Brazilian Thin-Crust Dough to make an even richer pizza (see page 33).

We have seen these pizzas shaped round, square, and rectangular as well as oval. Just be sure whatever shape you choose fits in your oven.

ASSEMBLY

1 Preheat the oven.

2 If cold-proofing the dough, temper 1½–2 h before shaping.

3 Combine the crème fraîche, salt, black pepper, and nutmeg in a bowl. Set aside.

4 Shape the dough into a 40 cm / 16 in disc on a well-floured surface using a rolling pin (see page 190). It should be 2 mm / 0.08 in thick. If the dough keeps pulling back (shrinking), cover it well with a clean towel and let it rest for a couple of minutes before trying to roll it out again.

5 Slide the dough over a peel or the peel under the dough.

6 Spread the crème fraîche evenly over the dough, leaving a 1.25 cm / ½ in rim.

7 Distribute the bacon and sweated onions evenly over the crème fraîche.

8 Load into the oven with a quick pull-away motion.

9 Bake according to the Brazilian Thin-Crust Pizza Baking Times and Temperatures table (see page 196). Check the doneness of the bottom of the pizza.

10 Remove the pizza and place on a serving tray.

11 Cut into 6 triangles.

This is dressed on the peel because it is on the thinner end of the thickness range. Make sure to work quickly when dressing the pizza.

If you want crispy bacon on the baked pizza, you can render out some of the fat ahead of time. Stop cooking when the bacon starts to brown around the edges.

ASSEMBLY RECIPE

BRAZILIAN THIN-CRUST CALABRESA PIZZA

thin-crust pizza tomato sauce–pizza cheese–Calabresa sausage

Nearly every pizzeria we went to in São Paulo, Brazil, had a version of a cheese pizza with sliced Calabrese sausage, a popular cured meat. It plays the role in Brazil that pepperoni plays in America. Brazilian Calabrese sausage is different from the Calabrese sausage we have in the United States and in Italy (in which producers often add chilis to make it spicy). Brazilian Calabrese (or Calabresa, as they call it) does not contain any spice that would produce heat.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Thin-Crust Pizza Tomato Sauce see page 111	160 g	¾ cup	64
Brazilian Thin-Crust Pizza Dough see page 30	250 g	n/a	100
Pizza cheese, shredded	340 g	3¾ cups	136
Calabrese(a) sausage, sliced 2–3 mm / 0.08–0.12 in thick	100 g	n/a	40

Some home ovens will not reach 285° C / 550° F (in some cases 275° C / 525° F is the highest they will get). If this is the case, increase the baking time in the table by 1–2 min. If you prefer a darker crust, simply bake the pizza for longer, but check it every 30 s after the recommended time in the table to ensure it doesn't burn.

This recipe is for a 40 cm / 16 in Brazilian thin-crust pizza. For a 23 cm / 9 in Brazilian thin-crust pizza, you will use 125 g dough, 100 g (½ cup) sauce, 175 g (2 cups) cheese, and 55 g sausage.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

GENERAL DIRECTIONS

PREP	preheat the oven; temper the sauce 2 h before topping; if cold-proofing the dough, temper 1½–2 h before shaping
SHAPE	thin-crust pizza (see page 190); use a rolling pin to roll out to a 40 cm / 16 in disc; dock the dough with a dough docker or fork
SAUCE	spread the sauce evenly over the dough, leaving a 1 cm / 0.4 in border
CHEESE	distribute the cheese evenly over the sauce
TOPPING	distribute the sausage evenly over the cheese
BAKE	slide the peel under the dough with quick, jerking back-and-forth motions; load into the oven with a quick pull-away motion; see the Brazilian Thin-Crust Pizza Baking Times and Temperatures table (see page 196); check the doneness of the bottom of the pizza; remove the pizza and place on a serving tray
SERVE	cut into 6–8 triangles

PREP

1 Preheat the oven.

2 Temper the sauce 2 h before topping. If the dough is cold-proofed, temper it 1½–2 h before shaping.

SHAPE

3 Shape the dough into a 40 cm / 16 in disc on a well-floured surface using a rolling pin (see page 190). Dock the dough.

SAUCE

4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 1 cm / 0.4 in border.

CHEESE

5 Distribute the cheese evenly over the sauce.

TOPPING

6 Distribute the sausage evenly over the cheese, as symmetrically as possible.

BAKE

7 Slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.

8 Load into the oven with a quick pull-away motion.

9 Bake according to the Brazilian Thin-Crust Pizza Baking Times and Temperatures table (see below). Check the doneness of the bottom of the pizza.

10 Remove the pizza and place on a serving tray.

SERVE

11 Cut into 6–8 triangles.

BRAZILIAN THIN-CRUST PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 285° C / 550° F*; vent halfway open	5 min	180° halfway through baking
bread deck oven	preheat oven to 285° C / 550° F	5 min	180° halfway through baking
wood-fired or gas-fired pizza oven	preheat oven to 285° C / 550° F	5 min	180° halfway through baking
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 285° C / 550° F for 30 min	6–8 min	180° halfway through baking
combi oven: place baking steel or baking stone 10 cm / 4 in from broiler	preheat oven to 285° C / 550° F for 10–15 min; fan on high speed; switch to high broil 5 min before baking	8–10 min; switch to low broil after 3–4 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 285° C / 550° F for 15–20 min; fan on high speed	4–6 min	180° halfway through baking
impinger oven	preheat oven to 275° C / 525° F	2–2½ min	n/a

**If you are using a PizzaMaster oven, bake the pizza at 315° C / 600° F for 4 min, rotating 180° halfway through baking.*

TOPPING VARIATION

BRAZILIAN THIN-CRUST MARGHERITA PIZZA

thin-crust pizza tomato sauce–pizza cheese--fresh tomato–basil

The Brazilian take on margherita pizza is different from the classic Neapolitan in almost every way–from the dough, sauce, and cheese to how it is baked. Brazilian margherita pizza is made with the addition of sliced fresh tomatoes, which you would never see on an AVPN pizza. In Brazil, many pizzaioli will put sliced fresh mozzarella on top of the fresh tomato slices, along with a basil leaf and some olive tapenade to hold it in place.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Thin-Crust Pizza Tomato Sauce see page 111	160 g	¾ cup	64
Brazilian Thin-Crust Pizza Dough see page 30	250 g	n/a	100
Pizza cheese, shredded	340 g	3¾ cups	136
Fresh Jersey or beefsteak tomatoes	230 g	n/a	92
Fresh basil leaves, large	5 g	6–8 ea	0.4

Slice the tomatoes just before you need them. Otherwise, they will lose their seeds and a lot of water.

The quality of this pizza depends in large part on the ripeness and quality of tomatoes and how thin you slice them.

ASSEMBLY

1 Preheat the oven.

2 Temper the sauce 2 h before topping. If cold-proofing the dough, temper 1½–2 h before shaping.

3 Shape the dough into a 40 cm / 16 in disc on a well-floured surface using a rolling pin (see page 190).

4 Dock the dough with a dough docker or fork.

5 Spread the sauce evenly over the dough, leaving a 1 cm / 0.4 in border.

6 Distribute the cheese evenly over the sauce.

7 Cut 6–8 slices of tomato that are 3–4 mm / 0.12–0 .16 in thick. Place them symmetrically around the pizza so that each piece will get a whole slice of tomato. Place a basil leaf on each tomato slice.

8 Slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.

9 Load into the oven with a quick pull-away motion.

10 Bake according to the Brazilian Thin-Crust Pizza Baking Times and Temperatures table (see previous page). Check the doneness of the bottom of the pizza.

11 Remove the pizza and place on a serving tray.

12 Cut into 6–8 triangles.

TOPPING VARIATION

SHRIMP AND HEARTS OF PALM BRAZILIAN THIN-CRUST PIZZA

thin-crust pizza tomato sauce–pizza cheese–shrimp–hearts of palm–hard-boiled egg–golf sauce

This pizza has a combination of toppings that we frequently saw in São Paulo. Of course, using hearts of palm makes sense in a land where there is an abundance of palm trees, but we were slightly stumped by the addition of shrimp, hard-boiled egg, and "golf sauce" or salsa golf, a mixture of mayonnaise and ketchup that is a popular condiment in Brazil. You can put all of the toppings on before baking (except the golf sauce), but we suggest adding the toppings to the pizza at different stages of the baking process to avoid overcooking them.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Thin-Crust Pizza Tomato Sauce see page 111	160 g	¾ cup	64
Brazilian Thin-Crust Pizza Dough see page 30	250 g	n/a	100
Pizza cheese, shredded	340 g	3¾ cups	136
Cooked large shrimp, 21–30 count see note	110–140 g	16–20 ea	44–56
Hard-boiled eggs, cut into quarters	150 g	3 ea	60
Hearts of palm, cut into 2–3 mm / 0.08–0.12 in thick discs	75 g	⅔ cup	30
Golf sauce see note	50 g	½ cup	20

To prepare the shrimp, first peel and devein them. Steam, sauté, or poach the shrimp until just cooked. If you'd like to add the cooked shrimp to the pizza before baking rather than during baking, we suggest undercooking the shrimp to prevent them from overcooking while the pizza bakes.

If you can't find golf sauce near you, simply mix equal parts mayonnaise and ketchup.

ASSEMBLY

1 Preheat the oven.

2 Temper the tomato sauce 2 h before topping. If cold-proofing the dough, temper 1½–2 h before shaping.

3 Shape the dough into a 40 cm / 16 in disc on a well-floured surface using a rolling pin (see page 190).

4 Dock the dough with a dough docker or a fork.

5 Spread the tomato sauce evenly over the dough, leaving a 1 cm / 0.4 in border.

6 Distribute the cheese evenly over the sauce.

7 Slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.

8 Load into the oven with a quick pull-away motion.

9 Bake according to the Brazilian Thin-Crust Pizza Baking Times and Temperatures table (see page 196). After the first 2 min of baking, take the pizza out and distribute the shrimp evenly over the cheese as symmetrically as possible so every slice gets the same amount. Continue baking for the recommended time.

10 Check the doneness of the bottom of the pizza.

11 Remove the pizza and distribute the egg quarters and hearts of palm evenly over the surface of the pizza.

12 Return the pizza to the oven for 30–45 s to warm up the egg and hearts of palm.

13 Remove the pizza and place on a serving tray.

14 Drizzle the golf sauce over the top.

15 Cut into 6–8 triangles.

TOPPING VARIATION

CHICKEN AND CATUPIRY BRAZILIAN THIN-CRUST PIZZA

thin-crust pizza tomato sauce–pizza cheese–chicken–sweated onion–green olive–Catupiry cheese

This pizza features another set of very popular toppings used in Brazil. Chicken, olives (seen on almost on every kind of pizza, often for decorative purposes), and Catupiry, a soft, spreadable cheese that we liken to a combination of mayonnaise and cream cheese. Brazilians love it, and it's a cheese that is used on many pizzas there, but we're not the biggest fans of it.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Thin-Crust Pizza Tomato Sauce see page 111	160 g	¾ cup	64
Brazilian Thin-Crust Pizza Dough see page 30	250 g	n/a	100
Pizza cheese, shredded	340 g	3¾ cups	136
Cooked chicken thighs, skin and bones removed, meat shredded	280 g	n/a	112
Sweated onions see note	100 g	½ cup	40
Green olives, pitted	50 g	½ cup	20
Catupiry cheese*	75 g	⅓ cup	30

**See Resources on page 3:377.*

You can use chicken breast if you'd prefer. Thigh meat, however, is not only more flavorful but also less likely to overcook during baking.

Many pitted olives can work for this (and really any) pizza. We use green olives here, but if you want to use black olives, we like the smaller black oil-cured olives, which are vastly more flavorful than some of the larger black olives.

Catupiry cheese usually comes in a squeezable bottle, or sometimes in a plastic bag.

To make the 100 g (½ cup) of sweated onions, cut 150 g / 5 oz peeled white onions into 6 mm / ¼ in slices. Cook uncovered in a lightly oiled pan over medium heat until translucent, stirring occasionally, 6–8 min. Cool to room temperature before using. Store for up to 3 d in refrigeration.

ASSEMBLY

1 Preheat the oven.

2 Temper the sauce 2 h before topping. If cold-proofing the dough, temper 1½–2 h before shaping.

3 Shape the dough into a 40 cm / 16 in disc on a well-floured surface using a rolling pin (see page 190).

4 Dock the dough with a dough docker or a fork.

5 Spread the sauce evenly over the dough, leaving a 1 cm / 0.4 in border.

6 Distribute the pizza cheese evenly over the sauce.

7 Distribute the chicken, onions, and olives evenly over the cheese.

8 Slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.

9 Load into the oven with a quick pull-away motion.

10 Bake according to the Brazilian Thin-Crust Pizza Baking Times and Temperatures table (see page 196). Check the doneness of the bottom of the pizza.

11 Remove the pizza and place on a serving tray.

12 Pipe the Catupiry cheese evenly across the baked surface of the hot pizza.

13 Cut into 6–8 triangles.

INNOVATIVE VARIATION

PILLOW PIZZA

New York / artisan pizza tomato sauce—pizza cheese

This technique we developed exploits the technique used to make pita to create a pizza that is crispy on both the top and the bottom, unlike the classic double-crust pizza that tends to have a soft crust all around because it's in contact with so much wet filling. You can use any topping inside this pizza, but make sure that the dough discs are the same size and they are well sealed after filling. You also have to bake the pizza long enough to fully set the crust. If it's underbaked, it won't balloon and it'll be flabby.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Pillow Pizza Dough see below	500 g	n/a	100
New York / Artisan Pizza Tomato Sauce see page 113	140 g	½ cup	28
Pizza cheese, shredded	165 g	2 cups	33

We highly recommend using the toppings for the Don't Hold the Mustard Pizza on page 310 with this technique.

We also include a variation of Chicago Double-Crust Pizza on page 233.

ASSEMBLY

1 Preheat the oven.

2 Roll two pieces of dough out to approximately 35 cm / 14 in diameter circles that are 2 mm / 0.08 in thick using a rolling pin.

3 Use a 30 cm / 12 in circular cutter to mark a small indentation in the middle of one circle of dough.

4 Spread the sauce out from the middle of the circle, leaving a 1.25 cm / ½ in border on the inside of the indentation. Distribute the cheese evenly over the tomato sauce, taking care to preserve the border.

5 Mist the edges of the dough with water, and place the second circle of dough on top with a rolling pin, making sure to align the edges of the two circles of dough. Press all around the rim of the dough to seal the edges.

6 Use the ring cutter to cut out a circle, taking care to place it so that the tomato sauce and cheese are in the interior of the circle.

7 Using a peel, transfer the pizza to a 245° C / 475° F deck oven, and bake for 5–7 min. The dough should puff and set but remain blond with some golden-brown spots on top. Serve or cool on a wire rack.

8 To reheat, place in a deck oven at 315° C / 600° F.

INGREDIENT VARIATION

PILLOW PIZZA DOUGH

INGREDIENTS	WEIGHT	VOLUME	%
Water	405 g	1¾ cups	68.64
Instant dry yeast	9 g	1 Tbsp + ¼ tsp	1.53
Durum flour	325 g	2½ cups	55.08
Bread flour, 11.5%–12% protein*	265 g	2 cups	44.92
Fine salt	12 g	2 tsp	2.03
	Yield: ~1 kg		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Central Milling Organic Artisan Bakers Craft Bread Flour.*

TOTAL TIME	YIELD/SHAPE
Active 15 min / Inactive 1 h 10 min	two 30 cm / 12 in pizzas

NET CONTENTS

Ingredients	Weight	%
Durum flour	325 g	55.08
Bread flour	265 g	44.92
Water	405 g	68.64
Salt	12 g	2.03
Yeast	9 g	1.53

GENERAL DIRECTIONS

MIX	combine the water and yeast in the mixer's bowl, and whisk to dissolve the yeast; add the durum flour, bread flour, and salt, and mix on medium speed to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer to a lightly oiled tub
BULK FERMENT	1 h at 21° C / 70° F; perform a book fold after 30 min; rest the dough, covered, for 30 min after the fold
DIVIDE	250 g
PRESHAPE	ball (see page 20); place in a tub or on a sheet pan; lightly mist with water; cover well
REST	10 min; for shaping, assembly, and baking instructions, see above

For more on suggested mixing times, see the Machine Mixing Options for Thin-Crust Pizza Dough on page 27.

For best results, make the dough a day ahead and cold-proof overnight. Remove from refrigeration 1½–2 h before shaping.

HOW TO Hand-Stretch Neapolitan Pizza

1 Lightly flour your worktable, if needed.

2 Lift the pizza dough from its tub using a narrow, sharp bench knife.

3 Place it on the worktable, seam side up.

4 Dust the top lightly with more flour.

5 Press down on the dough with your fingers, leaving a 1.25–2.5 cm / 0.5–1 in border. You will not need your palms or thumbs yet. Your fingers will arch naturally, so don't make them too stiff.

6 Rotate the dough 180° and repeat step 5. The point is to create an even disc that is flat in the center and has an even rim.

7 Flip the dough over and flatten the center again, pushing the dough in an outward motion to extend the central part of the dough. It should be 15–20 cm / 6–8 in. in diameter.

8 Place the dough disc on the backs of your hands so that the smooth side is in contact with your hands.

9 Stretch your hands apart gently, rotating the dough 90° as you stretch farther and farther. Keep stretching the dough until it reaches 30 cm / 12 in. in diameter.

HOW TO Shape Neapolitan Pizza with the Neapolitan Slap

This is *the* method that practically all pizzaioli in Naples and the rest of Italy use to shape their dough. It is also the hardest to master.

1 Follow steps 1 through 7 for the Neapolitan hand-stretch method (see above).

2 Lift the dough with one hand and throw it over the palm of the other hand. The receiving hand will rotate the dough 90° as it comes back down onto the table. Repeat this step as many times as needed to make the dough into a 30 cm / 12 in disc.

3 Keep track of where the top and bottom seam of your dough is. Try to keep the smooth side of the dough on top; the base seam might have some unsightly nooks and folds, so it is best to keep it facing down. The top tends to look neater.

As you gain more experience shaping this pizza, you'll need less and less flour to dust the worktable (eventually you won't need any). Some pizzaioli use the same flour that they mix into the dough to lightly flour their work area; others combine this flour with durum flour in equal parts. We like durum flour because it doesn't stick to the dough as much, so the excess comes off with ease, which means that it won't burn in the oven while the pizza is baking.

It is crucial to slap the pizza dough back and forth quickly since the inertia produced by throwing the dough and rotating it 90° each time is what helps the dough disc become larger while keeping its round shape. Undoubtedly this technique requires a lot of practice (in fact, watching an expert use this technique is like watching a hummingbird flap its wings). This method has the added bonus of shaking the excess bench flour off the dough.

HOW TO Shape Pizza Carnevale

We first saw this star-shaped pizza in Naples at Da Attilio, the pizzeria owned by Attilio Bachetti. It surprised us, not because it was good (which it was), but because it was so unconventional and different from everything that we had seen in Naples up to that point. It really appealed to our appreciation of innovation, especially in a place that is so intertwined with tradition.

1 Shape the dough into a 30 cm / 12 in disc (see above). Instead of creating a rim that is thicker than the rest of the dough, try to keep the entire disc an even thickness.

2 Make six evenly spaced cuts from the rim toward the center of the pizza. They should be 3.75–5 cm / 1.5–2 in long.

3 Pipe about 30 g (2 Tbsp) of ricotta in between each cut.

The pizza carnevale we had at Da Attilio used ricotta as the filling, but you could substitute other fillings. You can use fresh mozzarella or other cheeses, even ground meats like sausage. Just be sure that the filling isn't too wet because it'll create a gum line and the triangles won't close. For example, we wouldn't fill it with mascarpone cheese.

4 Fold the cut pieces of dough over the ricotta to wrap it, and pinch both ends shut. These should now look like triangles.

5 Apply sauce and other toppings as desired.

HOW TO Shape Stuffed-Crust Pizza

1 Shape the dough into a 30 cm / 12 in disc (see page 201).

2 Pick the spot in the crust area that you want to stuff, then stretch it. Pull with one hand while holding the disc in place with your other hand.

3 Lightly brush the stretched area with water.

4 Spoon 100 g / ¼ cup + 2 Tbsp of ricotta over the stretched area.

5 Bring the rim of the crust over the ricotta to enclose it completely. Press down to seal the cheese in place.

6 Apply sauce and other toppings as desired.

The traditional Neapolitan name for this technique translates as "prisoner stuffed-crust" pizza. It comes from the alleged practice of friends or relatives of a prisoner hiding in a file in the crust of a pizza so that their loved one can escape. These days it is called simply a stuffed-crust pizza, but in this variation the crust is stuffed in only one area of the pizza.

HOW TO Make Air-Injected Pizza Dough

Large bubbles in the crust (called alveoli) are widely regarded as a sign of a well-executed Neapolitan pizza. What if you could make the bubbles that already exist in dough even bigger? We developed a method that involves using a syringe (or similar tool) to force air into the dough. When we do this, it's not that we are necessarily creating new bubbles; rather, the injected air allows the bubbles already in the dough to coalesce and expand even farther than they would on their own during baking. Arguably, this makes no practical sense in a pizzeria production environment, but it is a way to make the crumb more open, one bubble at a time, if you are baking at home. This method also allows you to target the rim of the crust, which is where you want those big bubbles to form.

There are a number of tools you can use for this task, such as a syringe (a food-grade one, used for injecting meats), turkey baster, or compressor. We recommend using a syringe because you can better control how much air goes in. Always make sure you use scrupulously clean tools. Insert the tip of the tool into the rim where you want to create a bubble. Pump the air in until you see a bubble start to form. Remove the tip of the tool quickly as you pinch the dough. It is crucial to seal the puncture closed by pinching the dough with your fingertips so that you can trap as much air as possible. (Even if you don't see a large bubble form when you do this, you are helping the bubbles that are already in there to coalesce, which will result in large bubbles during baking.) Repeat around the rim of the pizza, and bake as directed.

1 Shape the dough into a 30 cm / 12 in disc (see page 201).

2 Slide the dough onto a peel and sauce and top as needed. Work quickly, otherwise the pizza will stick to the peel.

3 Insert a syringe sideways into the rim and pinch the dough around the needle. Inject air into the crust. If it doesn't inflate, remove the needle and find another spot that will inflate.

4 Repeat in various spots around the rim. Slide the pizza into a hot oven to bake.

We don't imagine anyone will want to make this in a high-volume environment, but it is doable for home cooks who are keen on oversized bubbles in their crust.

HOW TO Bake Crispy Neapolitan Pizza

During our travels, we noticed that some of the margherita pizzas that we were eating outside of Naples were slightly different. While a typical Neapolitan pizza has a soft crust and pronounced tip sag, some pizzerias were serving a version of Neapolitan pizza that appeared to be crispier and to hold a plank somewhat (at least, more than a classic margherita would).

It occurred to us that this would be an ideal trade-off for places where the characteristics of Neapolitan pizza (see page 3:35) are seen as flaws. An additional benefit is that you don't have to use a Neapolitan dough to make this style of pizza; you can use New York pizza dough or artisan pizza dough with very good results.

The lower the oven temperature, the longer it will take to bake the pizza, the crispier it will be, the more it will lose the charred surface bubbles associated with Neapolitan pizza, and the more the slice will hold a plank.

You can make this pizza a little larger than a typical margherita because it will be easier to handle (it can be anywhere from 30–40 cm / 12–16 in). A 30 cm / 12 in pizza would use 250–270 g of dough, a 35 cm / 14 in pizza would be 325–350 g of dough, and a 40 cm / 16 in pizza should be 375–400 g of dough.

1 Preheat an oven to 340–400° C / 650–750° F.

2 Shape and top the pizza dough.

3 Bake for a total of 1½–3 min, rotating it frequently. Once the dough starts to brown, rotate the pizza 90° every 20–30 s to evenly bake. Check the bottom of the pizza for doneness.

4 Serve immediately.

ASSEMBLY RECIPE

MARGHERITA PIZZA

classic Neapolitan pizza tomato sauce–fior di latte mozzarella cheese–basil–extra-virgin olive oil

We use the assembly method that we observed in Naples with the exception of adding the basil before baking. We like to put the basil under the cheese so that it doesn't burn and so the flavors better meld together. If you place basil on top of the pizza before baking, as many Neapolitan pizzerias do, it can char and is mostly decorative. If you apply the basil after baking, it doesn't really adhere to the pizza and can fall off when you try to eat it. If the basil leaves are large, tear them into smaller pieces by hand. We apply a spiral of oil, but you can put on more if you want. Some prefer to add oil after baking, but we like how it melds with the other ingredients while it bakes.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fior di Latte Mozzarella see page 152	100 g	⅓ cup + 1 Tbsp	40
Classic Neapolitan Pizza Tomato Sauce see page 111	120 g	½ cup	48
Neapolitan Pizza Dough see page 38	250 g	n/a	100
Fresh basil leaves, small	7 g	9 ea	2.8
Extra-virgin olive oil	5–10 g	1–2 tsp	2–4

We found that using a French fry cutter (see page 2:301) works really well and very quickly to produce relatively uniform pieces of cheese. There are also attachments for mixers or food processors that grind cheese. Just make sure that they don't cut the cheese too small; it should not be shredded.

If you are using the cold-proofed Neapolitan Pizza Dough with Poolish on page 41, temper it 1½–2 h before shaping.

Certain ovens take more time than others to preheat. A wood-fired oven will take the longest if you start from a completely cold oven. A gas-fired oven will take about 2 h to reach the correct temperature.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

GENERAL DIRECTIONS

PREP cut the cheese into strips and drain overnight; preheat the oven; temper the sauce and cheese 2 h before topping

SHAPE Neapolitan pizza (see page 201); 30 cm / 12 in round

SAUCE spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border; evenly distribute six basil leaves close to the rim where the sauce and dough meet and then three at the center

CHEESE distribute the cheese evenly over the sauce, making sure to place some pieces directly over the basil

TOPPING drizzle the olive oil in a spiral over the pizza

BAKE slide the dough onto a peel or slide the peel under the dough; load into the oven with a quick pull-away motion; once the dough starts to brown, start spinning the pizza; bake until evenly leoparded throughout; see the Neapolitan Pizza Baking Times and Temperatures table (see page 205); check the doneness of the bottom of the pizza; remove the pizza and place on a serving tray

SERVE whole or cut into 6 triangles

We met many pizzaioli who use a copper oil cruet to apply the olive oil; this is fine, but a squeeze bottle gives you much more control over how much you pour onto the pizza.

Some pizzaioli prefer to slide the dough onto a peel and then dress it there. If you do this, be sure to work fast: if you take too long, the dough will stick to the peel, making it very hard for the pizza to slide off easily into the oven.

To make an inflated rim-style pizza with a large, puffy rim, use our Modernist High-Hydration Neapolitan Pizza Dough (see page 40).

You can increase or decrease the amount of fresh mozzarella as you see fit.

PREP

1 Cut the cheese into strips.

2 Drain the cheese overnight by placing it over a sieve or on a sheet pan lined with clean towels to absorb the moisture released from the cheese.

3 Preheat the oven.

4 Temper the sauce and cheese 2 h before topping the pizza.

The quality of the canned tomatoes is an important factor for this pizza since you do so little to them to make the sauce. The brands that we recommend can be found on page 2:220. Just pass the tomatoes through a mill, season them, and that's all the sauce preparation that you need.

SHAPE

5 Shape the dough into a 30 cm / 12 in disc (see page 201).

SAUCE

6 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.

7 Evenly distribute six basil leaves close to the rim where the sauce and dough meet and then three at the center.

CHEESE

8 Distribute the cheese evenly over the sauce, making sure to place some pieces directly over the basil.

The cheese used on margherita pizza is typically fior di latte mozzarella, which we recommend. Mozzarella di bufala is also an option, but we think it's better eaten raw since the flavor nuances get lost when baked. We recommend draining the cheese overnight (see page 2:298). You can also drain it between two clean towels in a pinch (although this might not be feasible in the middle of a busy service).

TOPPING

9 Drizzle the olive oil in a spiral over the pizza.

BAKE

10 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

11 Load into the oven with a quick pull-away motion.

Once the crust starts to show signs of leoparding, be very mindful of the pizza in the oven. Leaving the pizza to sit for too long without spinning may cause the bottom to burn.

BAKE

12 Once the dough starts to brown, start spinning the pizza.

13 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see next page) until the rim has evenly leoparded throughout and the sauce has evaporated sufficiently. Check the doneness of the bottom of the pizza.

14 Remove the pizza and place on a serving tray.

A bread deck oven, home oven, combi oven, convection oven, or impinger oven cannot get hot enough to produce a traditional Neapolitan pizza. The crust of the finished pizza will be crispier and browner than traditional Neapolitan pizza with minimal to no leoparding. You will need to bake it for longer to account for the lower temperature.

SERVE

15 Serve the pizza whole or cut into 6 triangles.

NEAPOLITAN PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
wood-fired or gas-fired pizza oven	preheat oven to 455°C / 850°F	1–1½ min	As soon as you see signs of leoparding begin to form, start rotating the pizza. We like to start spinning it after this initial pocking begins and then spin it for the duration of the baking time to produce the most even results.
pizza deck oven	preheat oven to 400°C / 750°F*; vent halfway open	2½–3 min	180° 4–6 times during baking
bread deck oven	preheat oven to 260–315°C / 500–600°F	3–4 min	90° every 1 min
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 285°C / 550°F for 30 min	7–8 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 285°C / 550°F for 15–20 min; fan on high speed	4–6 min	180° halfway through baking
combi oven: place baking steel or baking stone 10 cm / 4 in from broiler	preheat oven to 285°C / 550°F for 10–15 min; fan on high speed; switch to high broil 5 min before baking	4–4½ min	180° halfway through baking
impinger oven	preheat oven to 315°C / 600°F	2–2½ min	n/a

**Some models, like the PizzaMaster, can go up to 455°C / 850°F. We recommend baking Neapolitan pizza for 3 min in this oven.*

If you're baking at home, you can approximate a Neapolitan pizza using a completely different oven than your home oven. There are home-sized pizza ovens meant for the outdoors, such as the Ooni Koda or Gozney Roccbox oven, that can get as hot as a professional pizza oven and bake your pizza in the same amount of time (but one at a time). For indoor high-heat baking, we suggest the Breville countertop oven, which gets up to 400°C / 750°F (see page 1:394). The pizza will take 2 to 2½ min to bake (rotate 180° after the first minute) at this temperature. The resulting pizza will have a crispier crust than a typical Neapolitan, but the it gets pretty close to what you will find in Neapolitan pizzerias.

Some home ovens will not reach 285°C / 550°F (in some cases 275°C / 525°F is the highest they will get). If this is the case, increase the baking time in the table by 1–2 min. If you prefer a darker crust, simply bake the pizza for longer, but check it every 30 s after the recommended time in the table to ensure it doesn't burn.

When baking Neapolitan pizza in a wood-fired oven, once signs of leoparding begin, continually spinning the pizza gives you the best result, but this takes experience. If you don't have that much experience, rotate the pizza 90°, let it bake for 10 s, and then repeat for the duration of baking.

GLUTEN-FREE NEAPOLITAN, GLUTEN-FREE NEW YORK, AND GLUTEN-FREE ARTISAN BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 400°C / 750°F; vent halfway open	4–6 min	180° halfway through baking
bread deck oven	preheat oven to 315°C / 600°F	5–7 min	180° halfway through baking
wood-fired or gas-fired pizza oven	preheat oven to 425–480°C / 800–900°F	2–2½ min	90° every 20 s
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 285°C / 550°F for 1 h	10–12 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 230°C / 445°F for 30–45 min; fan on high speed	8–10 min	180° halfway through baking

For gluten-free Neapolitan pizza, use 300 g instead of 250 g dough. Flour a worktable generously with our Gluten-Free Flour Blend (see page 107). Work the dough from the middle to almost the edge by pressing with your fingers to spread. Leave about a 1.25 cm / ½ in rim to form the crust of the pizza. Do not attempt to stretch the dough because it will tear and be hard to reseal. Before topping the pizza, carefully slide the dough onto a peel. Top with sauce, basil, cheese, and extra-virgin olive oil. For the traditional wood-fired oven, bake according to the table above and try to keep it closer to the oven's mouth to prevent it from burning before it is fully baked inside the rim.

ASSEMBLY RECIPE

MARINARA PIZZA

marinara pizza tomato sauce–garlic–oregano–extra-virgin olive oil

On the surface, this pizza seems so simple. But it's a pizza that pizzaioli judge each other by. Because it gets almost twice the amount of sauce as a margherita, it runs the risk of having a sloshy puddle in the center. Many pizzaioli bake the pizza and then bring it to the mouth of the oven and spin it until the excess moisture in the sauce evaporates. Our solution for dealing with the excess moisture is to make a thicker sauce (see page 2:222). In Naples, they prefer to slice the garlic à la minute (and this is the method used in the recipe below). We find that this can waste precious moments, though, depending on your experience. If you haven't had practice assembling this pizza, we recommend slicing the garlic ahead of time and storing it in oil. Be sure to separate the slices when you put them on the pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Marinara Pizza Tomato Sauce see page 111	180 g	¾ cup	72
Neapolitan Pizza Dough see page 38	250 g	n/a	100
Garlic clove, peeled	7 g	1 ea	2.8
Extra-virgin olive oil	5–10 g	1–2 tsp	2–4
Dried oregano	1–2 g	¼ tsp	0.4–0.8

GENERAL DIRECTIONS

PREP preheat the oven; temper the sauce 2 h before topping

SHAPE Neapolitan pizza (see page 201); 30 cm / 12 in round

SAUCE spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border

TOPPING slice the garlic clove directly over the sauce using a garlic slicer (see page 2:13); distribute the slices evenly; drizzle the olive oil in a spiral over the pizza; distribute the oregano evenly over the pizza

BAKE slide the dough onto a peel or slide the peel under the dough; load into the oven with a quick pull-away motion; once the dough starts to brown, start spinning the pizza; bake until evenly leoparded throughout; see the Neapolitan Pizza Baking Times and Temperatures table (see page 205); check the doneness of the bottom of the pizza; remove the pizza and place on a serving tray

SERVE whole or cut into 6 triangles

This pizza uses the amount of sauce that is traditional in Naples but you can use more or less, as desired.

If you are using the cold-proofed Neapolitan Pizza Dough with Poolish on page 41, temper it 1½–2 h before shaping.

You can add the olive oil before or after baking.

Certain ovens take more time than others to preheat. A wood-fired oven will take the longest if you start from a completely cold oven. A gas-fired oven will take about 2 h to reach the correct temperature.

Once the crust starts to show signs of leoparding, you need to be very mindful of the pizza in the oven. Leaving the pizza to sit for too long without spinning it may cause the bottom to burn.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

PREP

1 Preheat the oven.

2 Temper the sauce 2 h before topping the pizza.

SHAPE

3 Shape the dough into a 30 cm / 12 in disc (see page 201).

SAUCE

4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.

TOPPING

5 Slice the garlic clove directly over the sauce using a garlic slicer (see page 2:13). Distribute the slices evenly.

6 Drizzle the olive oil in a spiral over the pizza. Distribute the oregano evenly over the pizza.

BAKE

7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

8 Load into the oven with a quick pull-away motion.

9 Once the dough starts to brown, start spinning the pizza.

10 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 205) until the rim has evenly leoparded throughout and the sauce has evaporated sufficiently. Check the doneness of the bottom of the pizza.

11 Remove the pizza and place on a serving tray.

SERVE

12 Serve the pizza whole or cut it into 6 triangles.

TOPPING VARIATION

TOKYO MARINARA PIZZA

INSPIRED BY SAVOY

marinara pizza tomato sauce–garlic–basil–oregano–extra-virgin olive oil

One of the highlights of our trip to Japan was a marinara pizza at Savoy (see page 1:211), where they practically bathed the pizza in olive oil. Every time (and we mean every time) they put the pizza in the oven, there would be a small grease fire from the excess oil hitting the oven floor. The resulting pizza was outstanding and led us to create our own version.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Marinara Pizza Tomato Sauce see page 111	100 g	⅓ cup + 1 Tbsp	40
Neapolitan Pizza Dough see page 38	250 g	n/a	100
Fine salt*	1 g	⅛ tsp	0.4
Garlic clove, peeled	7 g	1 ea	2.8
Fresh basil leaves	1 g	1–2 ea	0.4
Extra-virgin olive oil	25–50 g	1 Tbsp + 2 tsp– 3 Tbsp + 1 tsp	10–20
Dried oregano	0.2 g	¼ tsp	0.08

**Add the salt only if you are using unseasoned sauce (see notes below).*

We noted that many Tokyo pizzaioli threw a generous handful of salt onto their oven's floor before they loaded the pizza. We aren't sure this is completely necessary to ensure the successful bake of this pizza. We assume this was done as a form of cleansing. Sumo wrestlers throw salt in the ring.

Since the hallmark of this marinara pizza is the amount of fat, we decided to try other fats in place of the olive oil. We suggest the following: rendered bacon fat, duck fat, schmaltz, ghee, or butter. Keep fat melted prior to drizzling.

ASSEMBLY

1 Preheat the oven.

2 Temper the sauce 2 h before topping the pizza.

3 Shape the dough into a 30 cm / 12 in disc (see page 201).

4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border. Sprinkle the salt over the sauce.

5 Slice the garlic clove directly over the sauce using a garlic slicer (see page 2:13). Distribute the slices evenly.

6 Place the basil leaves evenly over the sauce. If the leaves are large, tear them into smaller pieces.

7 Drizzle the olive oil in a spiral over the pizza. Distribute the oregano evenly over the pizza.

8 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

9 Load into the oven with a quick pull-away motion.

10 Once the dough starts to brown, start spinning the pizza.

11 Bake until the rim has evenly leoparded throughout and the sauce has evaporated sufficiently. Check the doneness of the bottom of the pizza.

12 Remove the pizza and place on a serving tray.

13 Serve the pizza whole or cut into 6 triangles.

Instead of the straight marinara sauce, you can use 75 g (⅓ cup) Marinara Pizza Tomato Sauce and 55 g (⅓ cup) jarred Piennolo tomatoes or hand-crushed cherry tomatoes.

Most of the pizzerias we visited did not season their sauce with salt. Instead they seasoned the sauce once it was spread on the pizza, à la minute.

Certain ovens take more time than others to preheat. A wood-fired oven will take the longest if you start from a completely cold oven. A gas-fired oven will take about 2 h to reach the correct temperature.

Once the crust starts to show signs of leoparding, you need to be very mindful of the pizza in the oven. Leaving the pizza to sit for too long without spinning it may cause the bottom to burn.

INNOVATIVE VARIATION

THE DARK SIDE NEAPOLITAN PIZZA

charcoal mascarpone cheese—charcoal fior di latte mozzarella cheese—extra-virgin olive oil

Because pizzas that are baked at high temperatures benefit primarily from infrared radiation and dark colors absorb that radiation more effectively (see page 1:351), we decided to dye our cheeses to see how it impacted baking. This led to the development of this charcoal pizza. There's a certain allure to black foods, and activated charcoal is a way to naturally color the pizza. The charcoal imparts color but doesn't change the flavors; this pizza tastes just as good without the addition of charcoal. Keep in mind that you have to watch the time to judge the doneness; it's virtually impossible to know when it's burnt since the crust and cheese are already so dark.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Charcoal Fior di Latte Mozzarella see page 155	100 g	⅓ cup + 1 Tbsp	40
Charcoal Mascarpone see page 130	120 g	½ cup	48
Charcoal Neapolitan Pizza Dough see note	250 g	n/a	100
Extra-virgin olive oil	5–10 g	1–2 tsp	2–4

To make the charcoal Neapolitan pizza dough, add 2% activated charcoal to the flour in the Modernist High-Hydration Neapolitan Pizza Dough recipe (see page 40).

ASSEMBLY

1 Cut the mozzarella into strips.

2 Drain the cheese overnight by placing it over a sieve or on a sheet pan lined with clean towels to absorb the moisture released from the cheese.

3 Preheat the oven.

4 Temper the sauce and cheese 2 h before topping the pizza.

5 Shape the dough into a 30 cm / 12 in disc (see page 201).

6 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the mascarpone evenly over the dough, leaving a 2.5 cm / 1 in border.

7 Distribute the mozzarella cheese evenly over the sauce.

8 Drizzle the olive oil in a spiral over the pizza.

9 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

10 Load into the oven with a quick pull-away motion.

11 Once the dough starts to brown, start spinning the pizza.

12 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 205) until the rim has evenly leoparded throughout.

13 Remove the pizza and place on a serving tray.

14 Serve the pizza whole or cut into 6 triangles.

INNOVATIVE VARIATION

WAFFLE PIZZA

Detroit-style pizza tomato sauce–pizza cheese–Wisconsin brick cheese

When we made our first attempt at pizza baked in a waffle maker, we realized that the cheese crust was not that different from the crispy cheese edge that forms on a Detroit-style pizza, except here there were a lot of nooks that formed a crispy edge. This inspired us to use Wisconsin brick cheese in combination with pizza cheese, as we do for our Detroit-style pizza (see page 234). We experimented with a variety of doughs, and the good news is that you can use any dough that you want.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Detroit-Style Pizza Tomato Sauce see page 111	40 g	2 Tbsp + 2 tsp	26.66
Neapolitan Pizza Dough see page 38	150 g	n/a	100
Wisconsin brick cheese, shredded	25 g	3 Tbsp	16.66
Pizza cheese, shredded	25 g	3 Tbsp	16.66

You can also serve the sauce on the side as a dipping sauce, like a calzone.

SUBSTITUTIONS

- You can use white cheddar if you cannot find Wisconsin brick cheese.
- Use any form of thick tomato sauce, such as Marinara Pizza Tomato Sauce (see page 111).

This uses less dough than a regular Neapolitan pizza. Don't make something larger than this unless you have a Belgian waffle iron, which is usually bigger than a standard waffle maker.

ASSEMBLY

1 Warm the sauce over medium heat in a saucepot.

2 Spray a waffle maker with cooking spray on both sides.

3 Preheat the waffle maker on high.

4 Flatten the dough with your hands to a uniform thickness. The diameter should not be bigger than the waffle maker.

5 Once the waffle maker is hot, place the disc of dough on it, then sprinkle the cheeses evenly over the top.

6 Close the waffle maker.

7 When it beeps, the pizza is ready. Open the lid. Remove the pizza while hot (be careful).

8 Spoon the sauce into each nook. Serve immediately.

TECHNIQUE VARIATION

OUR PINSA ROMANA

fior di latte mozzarella cheese–salami–pickled Peppadew pepper–parsley

Pinsa Romana claims to be a style rooted in Rome, but we were unable to find it consistently when we went to the source (we had trouble finding a unifying Roman pizza style in general; see page 1: 107). Pinsa Romana is generally just a marketing scheme that aims to create an "ancient" flatbread. There are several companies that will sell you the flour or parbaked crusts but as far as we can tell, this pizza is just an oblong Neapolitan pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fior di Latte Mozzarella see page 152	100 g	½ cup + 1 Tbsp	40
Neapolitan Pizza Dough see page 38	250 g	n/a	100
Salami, thinly sliced	40 g	4-5 ea	16
Pickled Peppadew peppers	10 g	2 Tbsp	4
Fresh flat-leaf parsley, leaves only	1 g	1 tsp	0.4

GENERAL DIRECTIONS

PREP	cut the cheese into strips and drain overnight; preheat the oven; temper the cheese 2 h before shaping
SHAPE	Pinsa Romana (see page 3:58)
CHEESE	distribute the cheese evenly over dough
TOPPING	distribute the salami and peppers evenly over the cheese
BAKE	slide the dough onto a peel or slide the peel under the dough; load into the oven with a quick pull-away motion; once the dough starts to brown, start spinning the pizza; bake until evenly leoparded throughout; see the Pinsa Romana Baking Times and Temperatures table (see below); check the doneness of the bottom of the pizza; remove the pizza and place on a serving tray
FINISHING	sprinkle the parsley leaves over the top of the pizza
SERVE	whole or cut into 6 slices

Some home ovens will not reach 285°C / 550°F (in some cases 275°C / 525°F is the highest they will get). If this is the case, increase the baking time in the table by 1–2 min. If you prefer a darker crust, simply bake the pizza for longer, but check it every 30 s after the recommended time in the table to ensure it doesn't burn.

OUR PINSA ROMANA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 285°C / 550°F; vent halfway open	5 min	180° halfway through baking
bread deck oven	preheat oven to 285°C / 550°F	7 min	180° halfway through baking
wood-fired or gas-fired pizza oven	preheat oven to 425°C / 800°F	1½ min	180° halfway through baking
home/still electric oven: place baking steel or baking stone 10 cm / 4 in from broiler	preheat oven to 285°C / 550°F for 1 h	7–8 min	180° halfway through baking; switch oven to high broil halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 260°C / 500°F for 30–45 min; fan on high speed	10 min	n/a
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 260°C / 500°F for 30–45 min; fan on high speed	8 min	n/a

STARCH SLURRY COATING

Yield: 1.04 kg

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Water	1 kg	1 qt	100
Ultra-Tex 3 (modified tapioca starch)	40 g	¼ cup + 3 Tbsp	4

1 Blend the water and Ultra-Tex 3 using an immersion blender until there are no starch clumps.

2 Allow the slurry to thicken for 2–3 h at room temperature before you use it. It needs to be thick enough to cling to the crust.

3 Reserve in an airtight container at room temperature if not using right away or refrigerate for 4–5 d.

HOW TO Hand-Stretch Medium-Crust Pizza

1 Generously flour your worktable.

2 Lift the pizza dough from its tub using a narrow, sharp bench knife.

3 Place it on the worktable, seam side up.

4 Dust the top with more flour.

5 Press down on the dough with your fingers, leaving a 1.25–2.5 cm / 0.5–1 in border. You will not need your palms or thumbs yet. Your fingers will arch naturally, so don't make them too stiff.

6 Rotate the dough 180° and repeat step 5. The point is to create an even disc that is flat in the center and has an even rim.

7 Flip the dough over and flatten the center again, pushing the dough in an outward motion to extend the central part of the dough. It should be 15–20 cm / 6–8 in. in diameter.

8 Place the dough disc on the backs of your hands so that the smooth side is in contact with your hands.

9 Stretch your hands apart gently, rotating the dough 90° as you stretch farther and farther. Keep stretching the dough until it reaches the desired diameter.

HOW TO Shape Medium-Crust Pizza by Air-Tossing

1 Follow steps 1 through 7 for hand-stretching (see above).

2 Place the dough on the backs of your hands. Throw the dough directly above you, just over your head, rotating your hands 90° (clockwise or counterclockwise) as you throw the dough in the air. This will make the dough spin as it is thrown.

3 Catch the dough again on the backs of your hands. Each time you throw the dough, extend your hands out farther. This, in combination with the spinning force, will extend the dough disc evenly. It is crucial to have the dough disc be as uniform as possible, since this will help it spin and extend evenly. If certain areas are thinner or thicker, it will be off balance.

4 Stop throwing and spinning the dough once it is a slightly larger diameter than you need (the disc will shrink a little when you put it down).

As you gain more experience with this method, you'll be able to toss it higher in the air. This doesn't impact the eatability of the pizza but it does make for quite a show.

HOW TO Shape Medium-Crust Pizza by the Gravity Pull

1 Follow steps 1 through 7 for hand-stretching (see above).

2 Bring the dough disc to the edge of the worktable and let half of it hang off the edge.

Ideally you have a work surface area that overhangs the table it sits on. We use a marble slab, which is moveable, so that it overhangs the stainless steel worktable.

3 With both hands and using only your fingertips, start to rotate the dough in one direction (it doesn't matter which, but keep it consistent).

4 As you spin the dough, the gravity will pull the dough down. Keep it spinning at a consistent speed in order to obtain an evenly shaped disc.

5 Stop spinning the dough once it is a slightly larger diameter than you need (the disc will shrink a little when you put it down).

If you are making gluten-free doughs, it is similar to modeling clay, so you have to be even more careful not to tear it, because it won't reseal well. We recommend shaping and baking the dough on parchment paper.

ASSEMBLY RECIPE

NEW YORK CHEESE PIZZA

New York / artisan pizza tomato sauce–pizza cheese

This is the classic slice, possibly the most popular for this style of pizza, and also the simplest: just dough, sauce, cheese, and nothing else. The simplicity of this slice allows the ingredients to shine. A characteristic aspect of New York pizza is that the cheese and the sauce bake together into a mottled mixture that is mostly cheese on top with sauce poking through. It's quite permissible (and delicious, in fact) for some of the cheese to be lightly browned. You can also add pepperoni to create the other quintessential New York pizza slice.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
New York / Artisan Pizza Tomato Sauce see page 113	400 g	1⅔ cups	40
New York Pizza Dough see page 45	1 kg	n/a	100
Pizza cheese, shredded	485 g	5⅓ cups	48.5

For a pepperoni version of this pizza, distribute 100 g sliced pepperoni evenly over the cheese without overlapping them.

This recipe is for a 50 cm / 20 in New York pizza. For a home oven, we recommend making a 35 cm / 14 in New York pizza. You will use 400 g dough, 160 g (⅔ cup) sauce, and 195 g (2 cups + 2 Tbsp) cheese.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

GENERAL DIRECTIONS

PREP	preheat the oven; temper the sauce 2 h before topping; temper the dough 1½–2 h before shaping
SHAPE	medium-crust pizza (see previous page); 50 cm / 20 in round
SAUCE	spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border
CHEESE	distribute the cheese evenly over the sauce, making sure it covers the sauce all the way to the rim
BAKE	slide the dough onto a peel or slide the peel under the dough; load into the oven with a quick pull-away motion; see the New York Pizza Baking Times and Temperatures table (see page 214); check the doneness of the bottom of the pizza; remove the pizza and place on a serving tray
SERVE	cut into 8, 10, or 12 triangles

PREP

1 Preheat the oven.

2 Temper the sauce 2 h before topping the pizza. Temper the dough 1½–2 h before shaping the pizza.

SHAPE

3 Shape the dough into a 50 cm / 20 in disc (see previous page).

SAUCE

4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.

CHEESE

5 Distribute the cheese evenly over the sauce, making sure it covers the sauce all the way to the rim.

To make a Trenton tomato pie, switch the order in which you put on the sauce and cheese (for more on this type of pizza, see page 1:105).

After shaping the dough into a disc, you can place it on a pizza screen and finish assembling it; note that some pizzerias do this because it is easier to bake a pizza this way (mostly for moving it from the assembly area into the oven and then out of the oven). When you rotate the pizza halfway during baking, you can take it off the pizza screen using a peel and place it directly on the oven floor to crisp the bottom. Alternatively, many pizzerias that sell pizza by the slice bake the pizza on the screen and reheat slices directly on the oven floor to crisp them up before serving.

When you apply the cheese, don't leave an exposed ring of sauce next to the rim because the sauce will dry out and the pizza will bake poorly.

BAKE

6 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

7 Load into the oven with a quick pull-away motion.

Home, combi, and convection ovens in the baking table below are too small for a 50 cm / 20 in crust; instead, use the dough weights for a 40 cm / 16 in crust or a 35 cm / 14 in crust (see page 364).

8 Bake according to the New York Pizza Baking Times and Temperatures table (see below). If you are baking it on a pizza screen, you may remove it from the screen halfway through baking, and also rotate it.

9 Check the doneness of the bottom of the pizza

10 Remove the pizza and place on a cutting board.

SERVE

11 Cut into 8, 10, or 12 triangles.

12 Slide onto a serving tray or leave on the cutting board.

Some home ovens will not reach 285°C / 550°F (in some cases 275°C / 525°F is the highest they will get). If this is the case, increase the baking time in the table by 1–2 min. If you prefer a darker crust, simply bake the pizza for longer, but check it every 30 s after the recommended time in the table to ensure it doesn't burn.

LIFE PRESERVER RIM VARIATION

To make a life preserver rim, or puffy version of this pizza, make New York Pizza Dough (see page 45) with 0.04% yeast, bulk ferment it at 21°C / 70°F for 24 h, then ball and rest the dough for 3 h. Follow the remaining steps for making New York pizza but leave a 5 cm / 2 in rim when shaping the dough.

NEW YORK PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 285°C / 550°F*; vent halfway open	6–7 min**	180° halfway through baking
bread deck oven	preheat oven to 285°C / 550°F	6–7 min**	180° halfway through baking
wood-fired or gas-fired pizza oven	preheat oven to 285°C / 550°F	6–7 min	180° halfway through baking
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 285°C / 550°F for 30 min	8–10 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250°C / 480°F for 15–20 min; fan on high speed	5–6 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 260°C / 500°F for 10–15 min; fan on high speed	6 min	180° halfway through baking
impinger oven	preheat oven to 275°C / 525°F	2½ min	n/a

**If you are using a PizzaMaster oven, bake the pizza at 315°C / 600°F for 6 min, rotating 180° halfway through baking.*

***Move the pizza to a hot spot in the oven during the final minute to obtain a crispier bottom.*

ASSEMBLY RECIPE

APIZZA

INSPIRED BY ZUPPARDI'S APIZZA

littleneck clam–pecorino Romano cheese–extra-virgin olive oil–garlic–oregano–heavy cream

Apizza (pronounced ah-beets) is *the* style in New Haven, Connecticut. And perhaps the best-known New Haven–style pizza is the clam pie. After tasting a number of them, we came up with our interpretation of the classic. We couldn't resist applying a few Modernist twists to come up with our Modernist New Haven Pizza (see page 216). We discuss the particulars of this style of pizza on page 1:228.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Littleneck clams, freshly shucked	135 g	n/a	27
Apizza Dough see page 51	500 g	n/a	100
Pecorino Romano cheese, finely grated	60 g	⅔ cup	12
Extra-virgin olive oil	70 g	⅓ cup	14
Garlic cloves, finely minced	15 g	2 ea	3
Dried oregano	1.5 g	1½ tsp	0.3
Heavy cream (optional)	100 g	⅓ cup + 2 Tbsp	20

SUBSTITUTIONS

- You can use New York Pizza Dough (see page 45) or Artisan Pizza Dough (see page 54).
- Use Manila clams if you cannot find littlenecks.
- If you don't have fresh clams, use drained canned clams, but add them three-quarters of the way through baking so they do not overcook.

GENERAL DIRECTIONS

PREP	preheat the oven; drain the brine from the clams
SHAPE	medium-crust pizza (see page 212); 40 cm / 16 in round
CHEESE	distribute the cheese evenly over the crust, leaving a 2.5 cm / 1 in border
TOPPING	distribute the clams evenly over the cheese; drizzle the olive oil over the pizza; sprinkle the garlic and oregano over the pizza; drizzle the cream over the pizza
BAKE	slide the dough onto a peel or slide the peel under the dough; load into the oven with a quick pull-away motion; see the Apizza Baking Times and Temperatures table (see below); check the doneness of the bottom of the pizza; remove the pizza and place on a serving tray
SERVE	cut into 8 triangles

Keep the clams on an ice bath and in refrigeration until you need them. Discard the shells after shucking.

Adding heavy cream is not traditional, but it is amazing on this pizza.

The pizza shapes in New Haven are a bit of a mystery to us because they aren't quite round and they aren't quite square. They're just a roundish, squarish shape. We prefer to keep our pizzas round.

APIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 315° C / 600° F; vent halfway open	8 min	180° halfway through baking
bread deck oven	preheat oven to 315° C / 600° F	8 min	180° halfway through baking
wood-fired or gas-fired pizza oven	preheat oven to 315° C / 600° F	3–4 min	90° every 30–40 s
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 260° C / 500° F for 1 h	7 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 260° C / 500° F for 1 h	6 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 240° C / 470° F for 1 h	8 min	180° halfway through baking

TOPPING VARIATION

MODERNIST NEW HAVEN PIZZA

geoduck–razor and Manila clams–garlic–extra-virgin olive oil–sabayon sauce–Parmesan cheese–parsley

The toppings on a classic New Haven clam pizza are delicious, but we wanted to give that traditional pizza a Modernist makeover. Geoduck clams are readily available in the Pacific Northwest where we live, but you can use Manila clams if you can't find geoduck. The sabayon sauce adds flavor, but more importantly, it acts as a shield to insulate the clams from the high heat of the oven. They'll be fully cooked–but not overcooked–by the end of baking, and the sabayon will be browned. It's a great combo.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Geoduck siphon	30 g	n/a	7.5
Manila clams	50 g	n/a	12.5
Razor clams	60 g	n/a	15
Sabayon Sauce see page 132	100 g	2 cups	25
New York Pizza Dough see page 45	400 g	n/a	100
Parmesan cheese, finely grated	40 g	⅓ cup	10
Extra-virgin olive oil	30 g	3 Tbsp	7.5
Garlic, minced	10 g	1 Tbsp	2.5
Fresh flat-leaf parsley, minced	0.7 g	1½ tsp	0.18

You can steam the clams in a pot with a steamer basket, in a bamboo steamer, or in a steamer oven. If you use a combi oven, set the temperature of the steam at 100°C / 212°F.

If you cook the clams in a sous vide bath, they will release their juice. You can use this juice to make the sabayon; it won't be enough for the whole recipe, but you can use it in place of some of the canned clam juice.

ASSEMBLY

1 Preheat the oven. Temper the dough 1½–2 h before shaping.

2 Remove the skin from the geoduck siphon and cut into 3 mm / 0.11 in wide strips.

3 Cook the Manila clams and razor clams separately, either by steaming (8–10 min, or until they open) or sous vide (10 min at 56°C / 133°F). Cool them down quickly (if steaming, place them in a well-ventilated refrigerator close to the fan; if cooking sous vide, place in an ice bath).

4 Remove the clam shells and discard them.

5 Hold the sabayon in a 13°C / 55°F water bath for up to 3 h.

6 Shape the dough into a 40 cm / 16 in disc (see page 212). Dock the center of the dough, but leave the rim undocked.

7 Sprinkle the cheese over the dough.

8 Bake according to the Apizza Baking Times and Temperatures table (see page 215) for 3 min.

9 Pull the pizza out of the oven. Distribute the geoduck strips and cooked clams evenly over the docked area of the dough.

10 Drizzle the olive oil over the clams, then sprinkle the minced garlic over the pizza.

11 Apply the sabayon directly over the clams to coat and protect them from the heat.

12 Bake for 2–3 min, or until the crust and sabayon are browned.

13 Remove the pizza and place on a serving tray.

14 Sprinkle the parsley over the pizza.

15 Cut into 8 triangles.

ASSEMBLY RECIPE

ARTISAN PIZZA

Manchego cheese–goat cheese–prosciutto–fig–balsamic vinegar glaze–arugula–Parmigiano-Reggiano cheese

Artisan pizza does not have any single style definition. Rather, it is the efforts of innovative pizzaioli to put their own stamp on a pizza (see pages 1:83–84) that is clearly derived from New York pizza but may include elements of Neapolitan pizza. Some defy categorization, which include both nontraditional ingredients or extensive ingredients that are added after baking, such as this pizza, which has prosciutto, fig, and arugula salad on top. These now-iconic pizzas were inspired by Californian cuisine, Wolfgang Puck at Spago in 1982, and Ed LaDou and Alice Waters, who created some of the first artisan pizzas at Chez Panisse in 1974 (see page 1:82).

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 54	360 g	n/a	100
Manchego cheese, thinly sliced	180 g	25 ea	50
Prosciutto, thinly sliced, torn into bite-size pieces	35 g	5 ea	9.72
Black Mission figs, ripe, stemmed, cut into eighths	25 g	2 ea	6.94
Arugula	35 g	1¾ cups	9.72
Goat cheese	75 g	⅔ cup	20.83
Balsamic vinegar glaze	10 g	2 tsp	2.78
Parmigiano-Reggiano cheese	20 g	¼ cup	5.56

SUBSTITUTIONS

- You can use Roman Pizza alla Pala Dough (see page 73).
- You can use pizza cheese or another semihard cheese instead of Manchego. Young Manchego melts well on the pizza while older Manchego can be too dry to melt (and is more expensive).
- If black figs are not in season, you can put stone fruit on this pizza; apples, pears, persimmons, and poached quince work well, too. You can put the fruit on top of the arugula when you assemble it but there is a chance that it could roll off.
- You can use spinach in place of the arugula.
- Grana Padano works well instead of Parmigiano-Reggiano.

GENERAL DIRECTIONS

PREP	preheat the oven; temper the dough 1½–2 h before shaping
SHAPE	medium-crust pizza (see page 212); 35 cm / 14 in round
CHEESE	distribute the Manchego evenly inside the rim
BAKE	slide the dough onto a peel or slide the peel under the dough; load into the oven with a quick pull-away motion; see the Artisan Pizza Baking Times and Temperatures table (see page 218); check the doneness of the bottom of the pizza; remove the pizza and place on a serving tray
SERVE	cut into 6–8 triangles
FINISHING	distribute the prosciutto and figs over the Manchego; cover the pizza with the arugula; spoon the goat cheese over the arugula; drizzle the balsamic glaze over the pizza; shave the Parmigiano-Reggiano over the pizza using a vegetable peeler or truffle slicer

PREP

1 Preheat the oven. Temper the dough 1½–2 h before shaping.

SHAPE

2 Shape the dough into a 35 cm / 14 in disc (see page 212).

CHEESE

3 Distribute the Manchego evenly inside the rim.

BAKE

4 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.

5 Load into the oven with a quick pull-away motion.

6 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 218).

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

BAKE

7 Check the doneness of the bottom of the pizza.

8 Remove the pizza and place on a serving tray.

SERVE

9 Cut into 6–8 triangles.

FINISHING

10 Distribute the prosciutto and figs over the cheese.

11 Cover the pizza with the arugula.

FINISHING

12 Spoon the goat cheese over the arugula.

13 Drizzle the balsamic glaze over the pizza.

14 Shave the Parmigiano-Reggiano over the pizza using a vegetable peeler or truffle slicer.

We suggest hand-tearing the prosciutto as it is applied to the pizza instead of ahead of time since the small pieces will stick together otherwise. Placing it directly on the hot pizza will help warm it up before serving the pizza.

Cutting the pizza into slices before you put on all the toppings will make it easier to eat. Cutting the pizza after all the toppings are on it, while not impossible, is a challenge and won't look as nice.

Another common combination is goat cheese, ricotta, prosciutto, peas, and mint.

Some home ovens will not reach 285° C / 550° F (in some cases 275° C / 525° F is the highest they will get). If this is the case, increase the baking time in the table by 1–2 min. If you prefer a darker crust, simply bake the pizza for longer, but check it every 30 s after the recommended time in the table to ensure it doesn't burn.

ARTISAN PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 285° C / 550° F*; vent halfway open	7 min	180° halfway through baking
bread deck oven	preheat oven to 315° C / 600° F	6 min	180° halfway through baking
wood-fired or gas-fired pizza oven	preheat oven to 285° C / 550° F	6–7 min	180° halfway through baking
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 285° C / 550° F for 30 min	8–10 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250° C / 480° F for 15–20 min; fan on high speed	5–6 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 260° C / 500° F for 10–15 min; fan on high speed	6 min	180° halfway through baking
impinger oven	preheat oven to 275° C / 525° F	2½ min	n/a

**If you are using a PizzaMaster oven, bake the pizza at 315° C / 600° F for 6 min, rotating 180° halfway through baking.*

TOPPING VARIATION

SMOKED SALMON AND CAVIAR PIZZA

INSPIRED BY WOLFGANG PUCK

smoked salmon–caviar–sour cream spread–red onion

This pizza is inspired by Californian cuisine and is dressed up with smoked salmon and caviar. It wasn't just a trend in the 1980s; this pizza is still popular 30 years after it was developed. This combination of a hot crust, a creamy, flavorful sauce, and cold high-end toppings creates a delicious contrast.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 54	250 g	n/a	100
Sour cream	150 g	⅔ cup	60
Shallots, finely minced	10 g	1 Tbsp	4
Lemon juice	5 g	1 tsp	2
Fresh dill, finely minced	2.5 g	2 tsp	1
Fine salt	1.5 g	¼ tsp	0.6
Freshly ground black pepper	0.5 g	¼ tsp	0.2
Extra-virgin olive oil	10 g	2 tsp	4
Red onions, thinly sliced	45 g	¾ cup	18
Smoked salmon, sliced	120 g	12 ea	48
Caviar	15 g	3 Tbsp	6

SUBSTITUTIONS

- You can use crème fraîche, Greek yogurt, Devon cream, clotted cream, or farmer's cheese instead of sour cream.
- You can use any type of roe in place of the caviar. Any cured fish roe would work, but we really like smoked trout roe.

ASSEMBLY

1 Preheat the oven. Temper the dough 1½–2 h before shaping.

2 Combine the sour cream, shallots, lemon juice, dill, salt, and pepper in a bowl. Mix well and refrigerate.

3 Shape the dough into a 30 cm / 12 in disc (see page 212), leaving a 1.5 cm / 0.6 in rim.

4 Brush the dough with the olive oil.

5 Distribute the onions over the center of the dough.

6 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.

7 Load into the oven with a quick pull-away motion.

8 Bake according to the Artisan Pizza Baking Times and Temperatures table (see previous page).

9 Check the doneness of the bottom of the pizza.

10 Remove the pizza and place on a serving tray.

11 While warm, spread the sour cream mixture across the surface of the pizza, avoiding the rim.

12 Place the sliced smoked salmon over the sour cream, covering it completely.

13 Place 6 spoonfuls of the caviar symmetrically over the salmon (one spoonful per slice).

14 Cut into 6 triangles.

ASSEMBLY RECIPE

PIZZA A METRO

canned crushed tomato–fior di latte mozzarella cheese–basil–extra virgin olive oil

We experienced this pizza at its place of inception in Vico Equense, a town 45 minutes away from Naples, in a pizzeria called Pizza a Metro da "Gigino" L'Università della Pizza. You order pizza by half-meter increments, and you can pick different toppings for different sections of the same pizza, which they separate using strings of dough. This is a really smart pizza concept. We have to wonder why this style hasn't caught on in a more widespread manner. This restaurant is massive by any standard, baking anywhere from 800 to 900 pizzas a day. We couldn't wrap our head around how they could keep track so efficiently of all the different orders and different sizes they have to put out every day. Additionally, "Gigino" has an amazing pastry department dedicated entirely to its dessert menu and production.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fior di Latte Mozzarella see page 152	500 g	2 cups	66.67
Canned crushed tomatoes	150 g	⅔ cup	20
High-Hydration Al Taglio Pizza Dough see page 68	750 g	n/a	100
Extra-virgin olive oil	20 g	1 Tbsp + 1 tsp	2.67
Fresh basil leaves	6 g	7–8 ea	0.8

SUBSTITUTIONS

- The recipe is enough for a 50 cm / 20 in pizza. We found that it works just as well with our New York Pizza Dough (see page 45) and New York Square Pizza Dough (see page 64), as well as the Detroit-Style Pizza Dough (see page 75).

This pizza is typically topped with two or three distinct sets of toppings, each covering roughly a foot of the pizza. Although there are plenty of pizzerias that will do different toppings on half your pizza, this distinctive pizza style allows you more variety. You can also use a single set of toppings.

GENERAL DIRECTIONS

PREP	cut and drain the cheese overnight; preheat the oven; temper the tomatoes and cheese 2 h before topping
SHAPE	dust a long peel with semolina; shape dough into a 50 cm by 20 cm / 20 in by 8 in oblong oval on the peel, leaving a 1.25 cm / ½ in rim
CHEESE	distribute the cheese evenly over the dough, avoiding the rim
SAUCE	distribute the tomatoes evenly over the cheese
TOPPING	drizzle the olive oil over the top
BAKE	slide the peel into the oven; with quick, jerking back-and-forth motions, unload the pizza carefully onto the oven floor; once the dough starts to brown, carefully rotate it or move it to a different spot in the oven; see the Al Taglio Pizza Baking Times and Temperatures table (see page 251); check the doneness of the bottom of the pizza; remove the pizza and place on a long serving tray
FINISHING	place the basil on top
SERVE	cut into 8–10 rectangles

The longer the pizza, the longer the peel; Pizza a Metro has peels that exceed 2 m / 6½ ft long.

PREP

1 Cut and drain the cheese overnight.

2 Preheat the oven.

3 Temper the tomatoes and cheese 2 h before shaping the pizza.

SHAPE

4 Dust a long peel with semolina.

5 Shape into a 50 cm by 20 cm / 20 in by 8 in oblong oval on the peel, leaving a 1.25 cm / ½ in rim.

CHEESE

6 Distribute the cheese evenly over the dough, avoiding the rim.

SAUCE

7 Distribute the tomatoes evenly over the cheese.

TOPPING

8 Drizzle the olive oil over the top.

BAKE

9 Slide the peel into the oven and, with quick, jerking back-and-forth motions, unload the pizza carefully onto the oven floor.

BAKE

10 Bake according to the Al Taglio Pizza Baking Times and Temperatures table (see page 251). Once the dough starts to brown, carefully rotate it or move it to a different spot in the oven. It is not easy to rotate a long piece of dough, so you can try to simply move it to a different spot in the oven to ensure an even bake throughout. Check the doneness of the bottom of the pizza.

FINISHING

11 Place the basil leaves on top.

SERVE

12 Cut into 8–10 rectangles.

ASSEMBLY RECIPE

QUAD CITIES PIZZA

spicy tomato sauce–pizza cheese–pork sausage

Prior to our trip to the Quad Cities, we had heard some strong and differing views on this style (Peter Rugg featured this pizza in an essay entitled "The Pain and Sorrow of Learning Your Beloved Childhood Pizza Is Trash"; we agree that this isn't our favorite style of pizza). We were told that the dough included malt syrup for extra browning (see page 1:115).

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Spicy Tomato Sauce see page 114	160 g	¾ cup	32
Quad Cities Pizza Dough see page 52	500 g	n/a	100
Pork sausage, cooked and crumbled	200 g	1 cup	40
Pizza cheese, shredded	195 g	2 cups + 3 Tbsp	39

Some people thought that the sauce should be a little spicier than most (but not over the top). The one thing that people agreed on was that the toppings should go under the cheese. See page 1:248 for more about our travels to the Quad Cities.

SUBSTITUTIONS

- You can use New York Pizza Dough (see page 45) or Artisan Pizza Dough (see page 54).
- You can use either New York / Artisan Pizza Tomato Sauce (see page 113) or Amatriciana Sauce (see page 113).
- Beef sausage works in place of pork sausage.

In some instances, we saw this sausage cooked in a loaf, as you would with meatloaf, and then ground up before adding on the pizza. We don't recommend doing this since it will overcook the meat.

ASSEMBLY

1 Preheat the oven.

2 Temper the sauce 2 h before topping. Temper the dough 1½–2 h before shaping.

3 Shape the dough into a 40 cm / 16 in disc on a well-floured surface using a rolling pin (see page 212).

4 Spread the sauce evenly over the dough, leaving a 1 cm / 0.4 in border.

5 Distribute the sausage evenly over the sauce.

6 Distribute the cheese evenly over the sausage.

7 Slide the peel at about a 5° angle under the dough, using quick jerking back-and-forth motions, until it is completely on the peel.

8 Load into the oven with a quick pull-away motion.

9 Bake according to the Quad Cities Baking Times and Temperatures table (see below). Check the doneness of the bottom of the pizza.

10 Remove the pizza and place on a serving tray.

11 Cut into 6–8 triangles.

QUAD CITIES PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 285° C / 550° F; vent halfway open	7 min	180° after 5 min
bread deck oven	preheat the oven to 285° C / 550° F	9 min	180° halfway through baking
home/still electric oven: place baking steel or baking stone 10 cm / 4 in from broiler	preheat oven to 275° C / 525° F for 1 h	10 min	180° halfway through baking; switch oven to high broil halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250° C / 480° F for 1 h; fan on high speed	10 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 285° C / 550° F for 1 h; fan on high speed	8 min	180° halfway through baking

TOPPING VARIATION

QUAD CITIES "TACO" PIZZA

spicy tomato sauce–ground beef–pizza cheese–jalapeño–black bean–sweet corn–cotija cheese–radish–red pearl onion–cherry tomato–avocado–cilantro

This is another signature pizza popular in the Quad Cities. Some places put Doritos on top. This is a nod to the fillings used in the American version of Mexican tacos, or a taco salad on a pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Spicy Tomato Sauce see page 114	160 g	¾ cup	32
Quad Cities Pizza Dough see page 52	500 g	n/a	100
Ground beef, cooked and crumbled	200 g	1 cup	40
Black beans, cooked or canned	90 g	½ cup	18
Sweet corn, sautéed see page 170	90 g	½ cup	18
Pizza cheese, shredded	195 g	2 cups + 3 Tbsp	39
Cherry tomatoes, cut in half	140 g	1 cup	28
Jalapeños, thinly sliced	14 g	2 Tbsp	2.8
Cotija cheese, crumbled	90 g	⅓ cup	18
Radishes, thinly sliced	25 g	¼ cup	5
Red pearl onions, cut into rings	10 g	2 Tbsp	2
Avocado, sliced	125 g	⅓ cup	25
Fresh cilantro leaves	6 g	2 Tbsp	1.2

SUBSTITUTIONS

- You can use New York Pizza Dough (see page 45) or Artisan Pizza Dough (see page 54).
- You can use either New York / Artisan Pizza Tomato Sauce (see page 113) or Amatriciana Sauce (see page 113).

ASSEMBLY

1 Preheat the oven.

2 Temper the sauce 2 h before topping the pizza. Temper the dough 1½–2 h before shaping.

3 Shape the dough into a 40 cm / 16 in disc (see page 212).

4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 1.25 cm / ½ in border.

5 Distribute the ground beef, beans, and corn evenly over the sauce.

6 Distribute the pizza cheese evenly over the pizza.

7 Distribute the cherry tomatoes and jalapeños evenly over the pizza.

8 Sprinkle the cotija cheese evenly over the pizza.

9 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.

10 Load into the oven with a quick pull-away motion.

11 Bake according to the Quad Cities Pizza Baking Times and Temperatures table (see previous page).

12 Check the doneness of the bottom of the pizza.

13 Remove the pizza and place on a serving tray.

14 Cut into 6–8 triangles.

15 Distribute the radish, onions, avocado, and cilantro evenly over the pizza.

HOW TO Shape a Deep-Dish Pizza

1 Grease the interior of the pan with softened butter.

2 Dust your work area with semolina flour.

3 Roll the dough out to the appropriate size (10–11.25 cm / 4–4½ in larger in diameter than the size of the pan) using a rolling pin. A large deep-dish is 32 cm / 12½ in diameter and a small deep-dish is 21 cm / 8½ in. The dough should be about 3 mm / ⅛ in thick. Try to keep the disc as round as possible.

4 Roll the dough up on the rolling pin.

5 Place the rolling pin over the pan on the edge of the pan closest to you.

6 Gently unroll the dough disc over the top of the pan toward the opposite border. Let gravity help pull the dough down. Don't cut extra dough off yet.

7 Push the dough gently into the pan.

8 Make sure that the edges are sharp and in contact with the pan (90° angle, sharp edge).

9 The dough overhang on top should be pushed down over the side of the pan.

10 Once you have filled the pan with the cheese and toppings, roll the rolling pin over the top of the pan to cut off the excess dough.

HOW TO Prebake a Deep-Dish Pizza Crust

1 Follow steps 1–9 for shaping deep-dish pizza (see above).

2 Dock the base with a fork or dough docker.

3 Freeze the dough for 15–20 min, just enough to make it slightly firm. In the meantime, preheat the oven to 250°C / 480°F. If your oven has top and bottom heat, set both to 250°C / 480°F.

4 Line the dough with aluminum foil; the edges should be about 5 cm / 2 in higher than the rim of the pan.

5 Fill the foil with baking beans or rice all the way to the top of the pan.

6 Bake the dough until the rim is golden brown, 10–12 min.

7 Take the pan out of the oven and carefully remove the foil filled with beans or rice. Use a serrated knife to trim the dough overhang from the crust

8 Return the pan to the oven and bake until the crust is completely golden brown, 5–6 min.

9 Allow the crust to cool in the pan.

10 Once cooled, it is ready to use, or store in the freezer for up to 3 mo.

ASSEMBLY RECIPE

CLASSIC DEEP-DISH PIZZA

deep-dish pizza tomato sauce–mozzarella cheese–pizza cheese–provolone cheese–pepperoni–Italian sausage–garlic–oregano–pecorino Romano chesse

Deep-dish pizza is pretty different from the rest of the pizzas in this book. Although it has a thin crust, the weight of the toppings far exceeds the amounts used on other pizza styles. And while Chicago is famous for its deep-dish pizza, it's not the only place that has something like it. Both the Our Pizza Rustica (see page 264) and Our Pizza alla Campofranco (see page 262), which hail from Italy, are very similar to deep-dish pizza, just with a second crust.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Deep-Dish Pizza Dough see page 34	700 g	n/a	100
Deep-Dish Pizza Tomato Sauce see page 111	455 g	2 cups	65
Part-skim mozzarella cheese, sliced	255 g	12–13 ea	36.43
Pepperoni, sliced	175–200 g	n/a	25–28.57
Italian sausage, cooked and sliced	250 g	n/a	35.71
Provolone cheese, sliced	255 g	12–13 ea	36. 43
Garlic clove	7 g	1 ea	1
Pizza cheese, shredded	140 g	1½ cups	20
Pecorino Romano cheese, finely grated	as needed		
Dried oregano	as needed		

To make a pizza that is similar to the original deep-dish served at Pizzeria Uno in Chicago, use the Enriched Deep-Dish Pizza Dough Variation recipe on page 37 in place of the master deep-dish dough.

Some people compare deep-dish pizza to a casserole, but we think deep-dish pizza has more similarities to a quiche, which is partly why we created the Quizza, a quiche with pizza toppings (see page 231).

A properly baked deep-dish pizza tends to pull away from the pan, which makes it easier to remove from the baking pan.

GENERAL DIRECTIONS

PREP preheat the oven; if cold-proofing the dough, temper 1½–2 h before shaping

SHAPE deep-dish (see previous page); use a 32 cm diameter by 5 cm deep / 12½ in diameter by 2 in deep pizza pan for this size pizza

TOPPING line the crust with the mozzarella slices; layer the pepperoni and then sausage on top; cover with the provolone slices; grate the garlic on top of the cheese; cover with the pizza cheese; remove the dough overhang from the pan with a rolling pin

BAKE see the Deep-Dish Pizza Baking Times and Temperatures table (see next page) warm the sauce to 65–70°C / 150–160°F; once baked, let the pizza cool for 3–5 min; remove the pizza from the pan very carefully

SERVE cut into 6 wedges

SAUCE top the slices with warm tomato sauce, pecorino Romano, and oregano

PREP

1 Preheat the oven. If the dough is cold-proofed, temper it 1½–2 h before shaping.

SHAPE

2 Shape the dough into a 42 cm / 16½ in disc and place it in a 32 cm diameter by 5 cm deep / 12½ in diameter by 2 in deep pizza pan (see page 223).

TOPPING

3 Line the dough with the mozzarella slices. They should completely cover the bottom and come up the sides to almost the top of the dough.

TOPPING

4 Layer the pepperoni and then the sausage on top.

5 Cover with the provolone slices.

6 Grate the garlic on top of the provolone and cover with the pizza cheese.

7 Remove the dough overhang from the pan with a rolling pin.

Keep the cheese slices slightly shingled when storing in the refrigerator.

BAKE

8 Place the pan in the oven. Bake according to the Deep-Dish Pizza Baking Times and Temperatures table (see below).

9 Warm the sauce to 65–70° C / 150–160° F over medium-low heat.

10 Once baked, let the pizza cool for 3–5 min. Remove the pizza from the pan very carefully.

SERVE

11 Cut into 6 wedges.

To drain the juices, you can place the pizza on a 30 cm / 12 in pizza screen after you've taken it out of the pan.

Check the bottom of the pizza and, if it seems blond, put it back in the oven without the pan to ensure that it is crispy.

SAUCE

12 Top the slices with warm tomato sauce, pecorino Romano, oregano.

When cutting the deep-dish pizza into wedges, we recommend using a long serrated knife (see page 3:301) but you can also use a mezzaluna.

DEEP-DISH PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 260° C / 500° F for 30 min; cover rim crust with foil	15 min	180° after 7 min
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 250° C / 480° F for 10–15 min; fan on medium speed	20 min	180° after 10 min
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250° C / 480° F for 15–20 min; fan on high speed; cover rim crust with foil	20 min	180° after 10 min
bread deck oven	preheat oven to 250° C / 480° F	29 min	180° after 15 min
pizza deck oven	preheat oven to 250° C / 480° F (top and bottom temperature); vent halfway open	27–30 min	180° after 15 min
wood-fired or gas-fired pizza oven	preheat oven to 250° C / 480° F	27 min	180° after 15 min
impinger oven	preheat oven to 220° C / 425° F	18 min	n/a

TOPPING VARIATION

SPINACH AND MUSHROOM DEEP-DISH PIZZA

deep-dish pizza tomato sauce–pizza cheese–provolone cheese–cheddar cheese–spinach–mushroom–plum tomato–pecorino Romano cheese

This recipe offers a vegetarian alternative to the meaty classic deep-dish pizza (see page 224), and it's a very popular filling that we found at many pizzerias in Chicago. Feel free to sauté other aromatics, such as onions and garlic, to add to the spinach, or to add herbs like thyme to the sautéed mushrooms.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Deep-Dish Pizza Dough see page 34	700 g	n/a	100
Part-skim mozzarella cheese, sliced	325 g	16 ea	46.43
Sautéed spinach see note	300 g	1⅓ cups	42.86
Cremini mushrooms, sliced and sautéed see page 170	320 g	2 cups + 2 Tbsp	45.71
Cheddar cheese, shredded	100 g	¾ cup + 2 Tbsp	14.29
Plum tomatoes, thinly sliced	130 g	1 cup	18.57
Provolone cheese, sliced	260 g	12–13 ea	37.14
Garlic clove	7 g	1 ea	1
Pizza cheese, shredded	100 g	1 cup + 2 Tbsp	14.28
Deep-Dish Pizza Tomato Sauce see page 111	455 g	2 cups	65
Pecorino Romano cheese, finely grated	as needed		
Dried oregano	as needed		

We recommend sautéing the spinach with 2 thinly sliced garlic cloves and 30 g small-dice onions (see page 170). Once this has cooked down, strain the excess liquid out.

ASSEMBLY

1 Preheat the oven. If the dough is cold-proofed, temper it 1½–2 h before shaping.

2 Shape the dough into a 42 cm / 16½ disc and place it in a 32 cm diameter by 5 cm deep / 12½ in diameter by 2 in deep pizza pan (see page 223).

3 Line the dough with the mozzarella slices. They should completely cover the bottom and come up the sides to almost the top of the dough.

4 Layer the spinach and then the mushrooms on top.

5 Cover with the cheddar.

6 Place the sliced tomatoes on top symmetrically and in an even layer.

7 Cover with the provolone slices.

8 Grate the garlic on top of the provolone and cover with the pizza cheese.

9 Remove the dough overhang from the pan with a rolling pin.

10 Place the pan in the oven. Bake according to the Deep-Dish Pizza Baking Times and Temperatures table (see previous page).

11 Warm the sauce to 65–70°C / 150–160°F over medium-low heat.

12 Once baked, let the pizza cool for 3–5 min. Remove the pizza from the pan very carefully.

13 Cut into 6 wedges.

14 Top the slices with warm tomato sauce, pecorino Romano, and oregano.

DEEP-DISH PIZZA PARAMETRIC RECIPE

Any number of toppings can be included in a deep-dish pizza. What matters most is the cheese and filling proportions (be they meat or vegetables). The table below offers a variety of ingredients and combinations to build your own pizza, layer by layer, but use these as guidance and try any combination you want. These amounts are based on a large pizza, 32 cm / 12½ in. in diameter and 5 cm / 2 in deep. For a smaller pizza, 21 cm / 8½ in. in diameter and 4.5 cm / 1¾ in deep, cut the ingredients in half. Adjust as you see fit as you assemble. It is always better to overdo it with the fillings than to underdo it. You can also add the following ingredients in between the layers or over the sauce: fresh garlic, dried oregano, freshly ground black pepper, extra-virgin olive oil (use sparingly), or freshly grated nutmeg.

Base cheese layer (sliced)		Filling 1 layer		Filling 2 layer		Filling 3 layer		Cheese topping 1 layer (sliced or crumbled)		Cheese topping 2 layer (shredded)		Sauce layer	
min	max	min	max	min	max	min	max	min	max	min	max	min	max
255 g	350 g	200 g	325 g	200 g	325 g	200 g	250 g	255 g	350 g	120 g	160 g	445 g	550 g
Part-skim mozzarella		Salami		Blood sausage		Sautéed escarole (see page 170)		Ricotta (see page 164)		Pizza cheese		Deep-Dish Pizza Tomato Sauce (see page 111)	
Provolone		Dry Spanish chorizo		Fresh Mexican chorizo		Sautéed kale (see page 170)		Soft goat cheese		Wisconsin brick cheese			
Scamorza		Soppressata		Meatball(s)		Garlic confit (see page 171)		Fior di Latte Mozzarella (see page 152) or mozzarella di bufala		Cheddar			
Swiss / Emmental / Gruyère		Capocollo		Any form of fresh sausage		Potato confit (see page 171)							
American muenster				Nduja		Artichoke hearts							
Cheddar				Bratwurst		Sauerkraut							
Wisconsin brick cheese				Kielbasa		Roasted (see page 169) or fried eggplant							
Comté				Merguez		Roasted red peppers (see page 169)							
						Squash blossoms							

NOTES:

- Try not to repeat the same cheese from the base cheese or cheese topping 2 columns in cheese topping 1.
- The base cheese is the bottommost layer that will be the barrier between the dough and the rest of the fillings.
- If you choose to use a fresh sausage product, make sure that you cook or render it first before it goes into the pizza.
- If you are opting for three fillings, use the minimum amounts for all three. You can also use the maximum amounts for two fillings.
- Make sure you apply the sauce on the pizza after it is baked and sliced. Keep the sauce hot while the pizza bakes.
- If you are making a vegetarian pizza, add the weights from filling layer columns 1 and 2 and divide the weight amongst the vegetables that you want to use. The caveat is that if the vegetables have a high moisture content, you'll need to roast them or cook them to evaporate some of the moisture.
- We recommend that cheese topping 2 layer be shredded instead of sliced.

INNOVATIVE VARIATION

PIXELATED PIZZA

white sauce–truffled ricotta–sliced mozzarella cheese–paccheri pasta–pistachio pesto

Although this pizza takes considerably more time to assemble than other types of pizzas, it is well worth it for the fantastic result: a combination pizza, quiche, and pasta dish. We mix creamy ricotta with truffles to make the pasta filling and then use a layer of cheese on the bottom of the pizza and a custard in between the pasta tubes to bind it all together. To top it off, we add pistachio pesto both for flavor and for stunning visual effect.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Deep-Dish Pizza Dough see page 34	700 g	n/a	100
Ricotta see page 164	1.4 kg	6⅓ cups	200
Fresh black truffles, finely minced	28 g	¼ cup	4
Fine salt	20 g	1½ Tbsp	2.86
Truffle oil	15 g	1 Tbsp	2.14
Nutmeg, freshly grated	0.3 g	⅛ tsp	0.04
Egg yolks	300 g	15 ea	42.85
Heavy cream	475 g	2 cups	67.86
Parmigiano-Reggiano cheese, grated	150 g	1½ cups	21.43
Part-skim mozzarella cheese, sliced	400 g	20 ea	57.14
Paccheri pasta, cooked al dente, drained, and cooled	1.1 kg	8 cups	157.14
Pistachio Pesto see next page	100 g	½ cup	14.29

SUBSTITUTIONS

- Paccheri is a large tubular pasta that is about 2.5 cm / 1 in. in diameter. You can use smaller pasta tubes, but keep in mind that it will take longer to fill them.
- You can use frozen or canned truffles if you don't have fresh truffles. If you can't find truffles at all, omit them and just add 10 g (2 tsp) truffle oil.
- Try the pizza with other flavors of pesto (see page 122).

ASSEMBLY

1 Preheat the oven. If the dough is cold-proofed, temper it 1½–2 h before shaping.

2 Shape the dough into a 42 cm / 16½ disc and place it in a 32 cm diameter by 5 cm deep / 12½ in diameter by 2 in deep pizza pan (see page 223).

3 Combine the ricotta with the truffles, salt, truffle oil, and nutmeg. Adjust the seasoning if necessary.

4 Mix in 200 g (10 ea) egg yolks. Transfer the ricotta mixture to a piping bag. Set aside.

5 Combine the heavy cream, 100 g (1 cup) Parmigiano-Reggiano, and remaining 100 g (5 ea) egg yolks. Set aside.

6 Line the base of the dough with the part-skim mozzarella slices.

7 Place the cooked pasta tubes on top of the cheese in a standing position.

8 Fill each tube with the ricotta mixture, stopping a little short of the top to allow for expansion during cooking.

9 Carefully pour the cream mixture between the standing tubes of pasta, distributing it evenly around the pizza.

10 Sprinkle the remaining 50 g (½ cup) Parmigiano-Reggiano evenly over the top.

11 Remove the dough overhang from the pan with a rolling pin.

12 Carefully cover the pizza with greased aluminum foil, taking care to leave room for the dough and filling to expand while it bakes.

13 Bake at 232°C / 450°F for 1 h 15 min, removing the foil halfway through baking.

14 Once baked, let the pizza cool for 3–5 min. Remove the pizza from the pan very carefully.

15 Dot the surface with the pesto, just inside the pasta tubes.

16 Cut into 6 wedges.

PISTACHIO PESTO

Total Time: Active: 10 min / Inactive: 5–10 min—Yield: ~790 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fresh basil leaves	50 g	1 cup + 2 Tbsp	41.67
Fresh chives	45 g	1 cup	37.5
Fresh cilantro leaves	45 g	1 cup	37.5
Scallions, green part only	45 g	½ cup	37.5
Baby spinach	20 g	⅓ cup + 2 Tbsp	16.67
Garlic cloves, peeled	10 g	2 ea	8.33
Parmesan cheese, grated	65 g	⅔ cup	54.17
Pistachios, shelled and toasted	65 g	½ cup	54.17
Extra-virgin olive oil	120 g	½ cup	100
Pistachio oil	25 g	1 Tbsp + 2¼ tsp	20.83
Lemon juice	12 g	2¼ tsp	10
Fine salt	5 g	¾ tsp + ⅛ tsp	4.17

PROCEDURE

1 Bring a large pot of water to a boil.

2 Blanch the basil, chives, cilantro, scallions, and baby spinach until wilted but still bright green, 10–15 s.

3 Transfer to an ice bath for at least 30 s to stop the cooking. Reserve the pot of water.

4 Squeeze out the excess water from the greens with your hands or by wrapping the greens in a clean kitchen towel and squeezing it hard.

5 Blanch the garlic cloves in the same boiling water until tender, about 2 min.

6 Transfer to the ice bath to cool completely.

7 Combine the Parmesan and pistachios in a food processor, along with the blanched herbs and garlic.

8 Pulse to a rough paste.

9 Add the olive oil, pistachio oil, and lemon juice to the food processor in a slow, steady stream.

10 Add the salt. Adjust the seasoning if necessary.

11 Use right away, or store for up to 5 d in refrigeration. Freeze for up to 2 mo.

TOPPING VARIATION

MAC AND CHEESE DEEP-DISH PIZZA

Modernist cheese sauce—pizza cheese—Parmigiano-Reggiano cheese—macaroni—panko

Macaroni and cheese is a popular topping on pizza, so we decided to include an elevated take on it. We use our Modernist cheese sauce to make an ultra-smooth mac and cheese that is then covered with more cheese and crispy bread crumbs. With all these carbs, however, you might need a nap after.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Deep-Dish Pizza Dough see page 34	700 g	n/a	100
Modernist Cheese Sauce, cold* see page 129	1.3 kg	8 cups + 2 Tbsp	185.71
Water	820 g	3⅓ cups	117.14
Fine salt	6.6 g	2 tsp	0.94
Elbow macaroni pasta	270 g	2¼ cups	38.57
Pizza cheese, shredded	140 g	1⅔ cups	20
Parmigiano-Reggiano cheese, grated	75 g	¾ cup	10.71
Panko bread crumbs	30 g	¾ cup	4.29

**For this amount of sauce, use 230 g (3½ cups) grated cheddar cheese rather than the 45 g (⅓ cup) that would be called for in the main recipe if you scaled it up to this amount.*

SUBSTITUTIONS

- If you don't want to make the Modernist cheese sauce and macaroni, you can use three boxes of your favorite store-bought macaroni-and-cheese dinner.

You can make the Modernist cheese sauce up to 4 d ahead of time and store it in the refrigerator. It will solidify and you can grate it for this recipe. If you have freshly made the Modernist cheese sauce and it is warm, you can stir it directly into the cooked pasta rather than cooling and grating it.

ASSEMBLY

1 Preheat the oven. If the dough is cold-proofed, temper it 1½–2 h before shaping

2 Shape the dough into a 42 cm / 16½ disc and place it in a 32 cm diameter by 5 cm deep / 12½ in diameter by 2 in deep pizza pan (see page 223).

3 Grate the chilled cheese sauce coarsely with a cheese grater or food processor.

4 Bring the water and salt to a boil in a sauce-pot over high heat. Add the pasta and boil until it has absorbed most of the water and is al dente, 7–8 min. Do not drain.

5 Stir in the grated cheese sauce until it is fully melted.

6 Allow to cool slightly.

7 Once the mac and cheese mixture is cool (but not so cool that it is stiff), pour it into the prepared pizza pan.

8 Smooth the surface with the back of a spoon, bench knife, or offset spatula.

9 Remove the dough overhang from the pan with a rolling pin.

10 Sprinkle the pizza cheese and Parmigiano-Reggiano on top, and then the bread crumbs.

11 Place the pan in the oven. Bake according to the Deep-Dish Pizza Baking Times and Temperatures table (see page 225).

12 Once baked, let the pizza cool for 2–5 min so that the mac and cheese does not spill out. Remove the pizza from the pan very carefully.

13 Cut into 6 wedges.

INNOVATIVE VARIATION

QUIZZA

deep-dish pizza tomato sauce–provolone cheese–Italian sausage–pepperoni–egg custard–spinach–pizza cheese–Parmigiano-Reggiano cheese

When we look at deep-dish pizza, we see a very close semblance with a traditional French quiche (not the American version, which is baked in a pie tin). Since we like quiche and we like deep-dish pizza, it was only natural to see how these two foods would work together. We were left wondering why no one had really done this before. We use pâte brisée dough here, but any of our deep-dish pizza doughs would work just as well.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
For the custard base			
Heavy cream	670 g	3 cups	100
Eggs	340 g	7 ea	50.75
Crème fraîche	170 g	¾ cup	25.37
Fine salt	12 g	2⅛ tsp	1.79
Freshly cracked black pepper	1 g	½ tsp	0.15
For the pâte brisée dough			
Pastry flour	750 g	6¼ cups	100
Fine salt	18 g	1 Tbsp + ¼ tsp	2.4
Butter, cold, diced to 1.25 cm / ½ in cubes	375 g	1⅔ cups	50
Water, cold	180 g	¾ cup	24
For the filling			
Provolone cheese, sliced	280 g	14 ea	77.78
Sautéed spinach	240 g	1 cup	66.67
Spicy Italian sausage, cooked	290 g	n/a	80.56
Pizza cheese, sliced or shredded	340 g	3¾ cups	94.44
Parmigiano-Reggiano cheese	40 g	⅓ cup	11.11
Deep-Dish Pizza Tomato Sauce see page 111	360 g	1½ cups	100
Garlic, grated	4 g	1¼ tsp	1.11
Pepperoni (preferably cupping), sliced	80 g	n/a	22.22

For two small-size-deep-dish pans, divide the dough into two equal pieces, shape into a disc, and refrigerate for 1 h before rolling out. Use half of the ingredients in each pan.

We recommend slicing the provolone cheese because it will help prevent the custard from leaking out of the crust, which could possibly develop a hole or crack during baking.

If you are rolling the dough on a sheeter, roll it up to number 4.2.

The baked quizza shells can hold, well wrapped, for 2 d at room temperature or 3 mo frozen.

The surface of the quizza will brown rather quickly in the oven before the custard has completely set. If this is the case, tent the top of the pan with aluminum foil, which will slow down the browning. Alternatively, if you are using a convection oven, turn the fan speed down.

GENERAL DIRECTIONS

PREP preheat the oven; grease a 32 cm by 5 cm / 12½ in by 2 in deep-dish pizza pan; whisk the cream, eggs, crème fraîche, salt, and pepper together in a bowl until evenly combined for the custard base; reserve in refrigeration

MIX sift together the flour and salt; cut the butter into the flour in a mixer bowl fitted with the paddle attachment on medium-low speed until it resembles coarse cornmeal; slowly add the water with the mixer running; mix until just combined (don't overmix)

SHAPE shape into a 1.25–2.5 cm / ½–1 in thick disc; wrap well; refrigerate the dough for 30 min; roll the dough out on a floured worktable to a 40 cm by 5 mm / 16 in by 0.2 in disc using a rolling pin or a sheeter; keep the dough as cold as possible; line the prepared pan with the dough; make sure that the edges are sharp and in contact with the pan (90° angle, sharp edge); leave about 2.5–3.75 cm / 1–1½ in of overhang; lightly coat the dough with spray oil; line the dough with aluminum foil and fill it with rice or baking beans to weigh it down

PREBAKE see the crust baking times and temperatures in the Quizza Baking Times and Temperatures table (see next page) to bake the shell; allow the shell to cool completely

TOPPING line the shell with the provolone cheese; pour in half of the custard base; layer the spinach, sausage, and pizza cheese; pour in the remaining custard and top with the Parmigiano-Reggiano cheese

BAKE see the quizza baking times and temperatures in the Quizza Baking Times and Temperatures table (see next page); the baked quizza should have a core temperature of 80° C / 180° F; warm the sauce to 21° C / 70° F; trim the dough overhang with a sharp serrated knife

FINISHING apply the sauce over the baked quizza; place the garlic and pepperoni slices on top; return the quizza to the oven it was baked in until the pepperoni has curled (if using cupping pepperoni), 3-4 more min; cool for 20 min

SERVE cut into 6-8 wedges using a sharp serrated knife

QUIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Crust baking temperature	Crust baking time	Quizza baking temperature	Quizza baking time	Rotation notes
pizza deck oven	preheat oven to 190° C / 375° F	30 min	205° C / 400° F, then 190° C / 375° F	35 min at initial baking temperature, then 40 min at reduced temperature	180° after 35 min, cover with foil
bread deck oven	preheat oven to 190° C / 375° F	30 min	205° C / 400° F, then 190° C / 375° F	35 min at initial baking temperature, then 40 min at reduced temperature	180° after 35 min, cover with foil
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 190° C / 375° F	45 min–1 h	190° C / 375° F	1 h 5 min	180° after 30 min, cover with foil
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 175° C / 350° F; fan on high speed	35–45 min	175° C / 350° F; fan on high speed	1 h 20 min	180° after 1 h, cover with foil
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 175° C / 350° F; fan on high speed	45 min	175° C / 350° F; fan on high speed	45 min–1 h	180° after 30 min, cover with foil and reduce fan to medium speed

INNOVATIVE VARIATION

OUR DOUBLE-CRUST PIZZA

New York / artisan pizza tomato sauce—pizza cheese—Italian sausage—spinach—Parmigiano-Reggiano cheese

We encountered double-crust pizza when we visited Chicago, and it wasn't great. The version we had during our travels was baked with tomato sauce above the top layer of dough, which prevents the crust from baking properly, resulting in a gummy dough layer. It was so gummy that you might mistake it for melted cheese. Here, we've fixed that problem by adding the sauce before the top crust and then scoring the dough like a pie.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Detroit-Style Pizza Dough see page 75	800 g	n/a	100
Pizza cheese, shredded	195 g	2 cups	24.37
Spinach, blanched or steamed	150 g	½ cup	18.75
Italian Sausage, cooked and crumbled see page 177	115 g	n/a	14.37
New York / Artisan Pizza Tomato Sauce see page 113	200 g	¾ cup + 1 Tbsp	25
Extra-virgin olive oil	as needed		
Parmigiano-Reggiano cheese, finely grated	as needed		

If you want a crispier version, use doughs such as Thin-Crust Pizza Dough (see page 26) or Brazilian Thin-Crust Pizza Dough (see page 30). If you want a bready version, we highly suggest using the Argentinean Style "Al Molde" Pizza Dough (see page 78). You will need 800 g dough total, divided into a 500 g ball and a 300 g ball.

When you follow the steps on page 75 for proofing the dough, use the round pan recommended here instead of a square Detroit pan.

ASSEMBLY

1 Preheat the oven.

2 Lightly oil a 35 cm diameter by 2.5 cm deep / 14 in diameter by 1 in deep cured pan with extra-virgin olive oil or vegetable oil.

3 Divide the dough into one 500 g piece and one 300 g piece.

4 Place the 500 g piece of dough in the prepared pan, smooth side up. Coat the surface of the dough lightly with more olive oil and stretch the dough gently to fill the pan from the center of the dough toward the edge of the pan, leaving a rim of about 1.25 cm / ½ in.

You can put the sauce on top of the dough just before baking, if desired.

5 Brush the rim with water.

6 Distribute the pizza cheese in an even layer within 1.25 cm / ½ in of the edge of the pan in order to form the rim.

7 Top with the spinach and sausage.

8 Spread the sauce on top of the fillings.

9 Roll the smaller dough ball (300 g) out to the diameter of the pan. Roll the dough up on the rolling pin and then gently unroll it directly over pan.

10 Pinch or crimp the rim shut to seal it. Score the surface of the dough. The scores should go through the dough and we recommend that you make four 7.5–8.75 cm / 3–3½ in long scores. More than that will weaken the dough.

11 Brush the surface with oil.

12 Place the pan in the oven. Bake according to the Detroit-Style Pizza Baking Times and Temperatures table (see page 235)

13 Sprinkle freshly grated Parmigiano-Reggiano on top of the pizza.

14 Cut into 6 wedges.

ASSEMBLY RECIPE

DETROIT-STYLE RED-TOP PIZZA

Detroit-style pizza tomato sauce—Wisconsin brick cheese—pizza cheese

This is the most popular and basic Detroit-style pizza and can be the foundation for myriad toppings. "Red-top" refers to the heated sauce that is added to the pizza after it comes out of the oven. It's a brilliant move, since adding the sauce after baking prevents the formation of a gel layer (gum line). The pan you use is critical; it is the key factor in developing the signature crispy cheese rim, also known as a frico (see page 1:142). It needs to be made of sturdy steel so that it doesn't warp during baking, and it should be cured. The tomato sauce is commonly spooned or piped on in a pattern affectionately known as "racing stripes."

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Wisconsin brick cheese, shredded	225 g	1¾ cups + 2 Tbsp	45
Pizza cheese, shredded	110 g	1¼ cups	22
Detroit-Style Pizza Dough see page 75	500 g	n/a	100
Detroit-Style Pizza Tomato Sauce see page 111	150 g	⅔ cup	30

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

One of our favorite parts of this pizza is the crispy, caramelized brick cheese corners. We decided to try putting the cheese underneath the crust as well. The extra cheese on the bottom made for a version that had good crumb and a delicious cheese flavor; its texture was crispier, and its bottom slightly darker than the regular Detroit-style pizza. If you want to add the bottom cheese crust, combine 100 g (⅓ cup + 1 Tbsp) shredded Wisconsin brick cheese and 75 g (⅔ cup + 1 Tbsp) shredded pizza cheese. Distribute the cheese mixture on the bottom of the oiled pan in an even layer before putting the dough in the pan.

This recipe is for a 35 cm by 25 cm / 14 in by 10 in pizza. For a 25 cm by 20 cm / 10 in by 8 in pizza, you will use 330 g dough, 75 g (⅓ cup) sauce, 115 g (¾ cup + 3 Tbsp) Wisconsin brick cheese, and 55 g (½ cup + 2 Tbsp) pizza cheese.

GENERAL DIRECTIONS

PREP	preheat the oven; combine the cheeses
CHEESE	distribute the cheese evenly over the preshaped dough, making sure that the cheese covers the dough all the way to the border and comes in contact with the pan
BAKE	see the Detroit-Style Pizza Baking Times and Temperatures table (see next page); warm the sauce to 70°C / 160°F; once baked, remove the pizza from the pan and place on a serving tray
SAUCE	pipe or spoon dollops of sauce on the pizza
SERVE	cut into 6 squares (2-by-3 grid) using a serrated knife

Some prefer to apply the sauce after cutting the pizza to prevent any sauce drag. We recommend this if you are piping the sauce on the slice rather than spooning it on.

For a pepperoni version of this pizza, apply 140 g cupping pepperoni in an even layer over the cheese before baking.

PREP

1 Preheat the oven.

2 Combine the cheeses.

CHEESE

3 Distribute the cheese evenly over the preshaped dough. It should cover the dough all the way to the border and come in contact with the pan.

4 Place the pan in the oven. Bake according to the Detroit-Style Baking Times and Temperatures table (see next page).

BAKE

5 Warm the sauce to 70°C / 160°F over medium-low heat.

6 Remove the pizza from the pan and place on a serving tray.

SAUCE

7 Pipe the sauce on with a piping bag or use a spoon to place dollops of the sauce on the pizza.

SERVE

8 Cut into 6 squares (2-by-3 grid) using a serrated knife.

You might prefer to cut the pizza on a wooden cutting board and then slide it onto the serving tray so that you aren't using a metal knife on a metal surface.

If you are baking this in an oven other than an impinger oven, start checking the doneness of the pizza after 11–12 min.

DETROIT-STYLE PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
impinger oven	preheat oven to 275°C / 525°F	5 min	n/a
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 275°C / 525°F for 30 min	14–15 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 275°C /525°F for 10–15 min; fan on medium speed	15 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250°C / 480°F for 15–20 min; fan on high speed	20 min	180° halfway through baking
bread deck oven	preheat oven to 275°C / 525°F	15 min	180° halfway through baking
pizza deck oven	preheat oven to 275°C / 525°F; vent halfway open	14–15 min	180° halfway through baking

GLUTEN-FREE DETROIT-STYLE PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 275°C / 525°F; vent halfway open	18 min	180° after 10 min
bread deck oven	preheat oven to 275°C / 525°F	15 min	180° after 10 min
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 275°C / 525°F; convection mode	21 min	180° after 15 min
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250°C / 480°F	16 min	180° after 10 min
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 260°C / 500°F; fan on high speed	10 min	n/a

HOW TO Prebake Detroit-Style Pizza

1 Once the dough is proofed, bake it according to the Detroit-Style Baking Times and Temperatures table (see above). Bake the dough without the cheese.

2 Keep the baked crust in the pan until needed. Alternatively, wrap the pizza crust well and freeze for up to 3 mo.

3 Cover the crust with the mixture of Wisconsin brick cheese and pizza cheese (and other toppings, if using).

4 Bake as per the instructions above until the cheese is melted and golden brown, 5–7 min.

5 Pipe or spoon dollops of sauce over the pizza.

With this method, you can apply the sauce directly on the prebaked crust as opposed to after baking. This allows for the application of numerous toppings, if desired.

There is no need to reduce the baking time if you are using an impinger oven; the pizza will not overbake or get too dark or crispy.

HOW TO Shape Detroit-Style Pizza with Additional Frico Edges

Some people prefer the brownie corners over the center pieces that have no crispy edges, which is why there are several styles of pans that are made to produce a "just the corner" effect on the baked brownies. The corners are also the coveted pieces for Detroit-style pizzas due to the crispy, browned cheese edges, so we decided to try making our Detroit-style pizza in these special brownie pans. The pizza baked well but because these pans are much thicker than regular Detroit pans, the bottom did not get crispy at all; in fact, it was almost too soft. The solution was to remove the pizza from the pan as soon as it was baked and then return it to the oven floor or baking steel directly to ensure it would have a crispy base. This took only a few more minutes and produced a pizza with many more frico edges.

1 Oil the bottom and the sides of the pan well with cooking spray.

2 Divide the Detroit-style pizza dough into two 500 g pieces.

3 Preshape each piece into a bâtard (see page 22).

4 Rest for 20 min, well covered.

5 Flatten the oval with the heel of your hand.

6 Fold the bottom one-third of the dough up.

7 Fold the top one-third of the dough down.

8 Close up the seam with the heel of your hand.

9 Roll the dough out evenly with both hands to 92 cm / 36 in.

10 Carefully place the shaped dough inside the pan.

11 Drizzle oil on top of the dough.

12 Press the dough down with your fingers, stippling it so that it fills the pan completely; do not force the dough to do this if you cannot accomplish it right away. You may have to return to doing this one or two more times during proofing, which will allow the dough to relax and cooperate without tearing.

13 Follow the proofing instructions for the Detroit-Style Pizza Dough on page 75.

14 Follow the prep through bake instructions for the Detroit-Style Red-Top Pizza on page 234.

15 Once baked, carefully remove the pizza from the pan.

16 Return it to the oven and bake directly on the oven floor for 3 min to crisp the base of the pizza. If baked in a home oven, bake on the baking steel or stone the pizza was baked on.

TECHNIQUE VARIATION

OUR BURT'S PLACE-STYLE PIZZA

INSPIRED BY BURT KATZ

deep-dish pizza tomato sauce–pizza cheese–Wisconsin brick cheese–pepperoni–pickled Peppadew pepper

Burt's Place, made famous by Anthony Bourdain, was one of the most interesting pizzerias that we saw during our pizza travels (see page 1:240). Our variation of Burt Katz's pizza has a thick crust and features the signature crispy cheese rim of Detroit-style pizza. It also has the sauce on top of the cheese, but unlike our other Detroit-style pizzas, here the sauce is put on before baking.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Pizza cheese, shredded	110 g	1¼ cups	22
Wisconsin brick cheese, shredded	225 g	1¾ cups + 2 Tbsp	45
Detroit-Style Pizza Dough see page 75	500 g	n/a	100
Deep-Dish Pizza Tomato Sauce see page 111	230 g	1 cup	46
Pepperoni (preferably cupping), sliced	60 g	n/a	1.2
Pickled Peppadew peppers	70 g	10 ea	1.4

SUBSTITUTIONS

- You can use Argentinean-Style "al Molde" Pizza Dough (see page 78).
- You can substitute New York / Artisan Pizza Tomato Sauce (see page 113).
- If you can't find Wisconsin brick cheese, use cheddar cheese.

When you follow the steps on page 75 for proofing the dough, use the round pan recommended here instead of a square Detroit pan.

ASSEMBLY

1 Preheat the oven.

2 Combine the pizza cheese and brick cheese.

3 Lightly oil a 35 cm diameter by 2.5 cm deep / 14 in diameter by 1 in deep cured pan with extra-virgin olive oil or vegetable oil.

4 Place the proofed dough in the prepared pan, smooth side up. Coat the surface of the dough lightly with more olive oil and stretch the dough gently from the center of the dough toward the edge of the pan to fill the pan. Do not form a rim. You may have to let the dough relax for 15–20 min to stretch it all the way to fill the pan; don't force the dough since it might tear.

5 Distribute the cheese mixture evenly over the dough. It should cover the dough all the way to the border and come in contact with the pan.

6 Spoon dollops of sauce evenly over the cheese.

7 Distribute the peppers and pepperoni evenly over the cheese and sauce.

8 Place the pan in the oven. Bake according to the Detroit-Style Pizza Baking Times and Temperatures table (see page 235).

9 Cut into 6 triangles.

HOW TO Add a Frico Edge to Any Pan-Baked Pizza

This technique can be used if you want to add a crispy cheese crust, like what is typically in Detroit-style pizza, to a pan-baked pizza. Use a drier cheese, like pizza cheese, Wisconsin brick cheese, or cheddar cheese, and bake it until it is golden and crispy. A good ratio of cheese to dough is one part dough to two-thirds part cheese (by weight). We leave space in between the dough and the pan to make an extra crispy cheese crust.

1 Once the dough is proofed, press the dough ball down to fill the pan almost all the way to the sides, leaving about 1.25 cm / ½ in space between the pan and the dough.

2 Cover the dough completely with sliced cheese. It should come up the sides of the pan.

3 Add your sauce or toppings.

4 Bake until golden brown.

5 Remove the pizza from the pan as soon as it is baked to keep it from sticking to the pan. Slide it onto a sheet pan lined with a wire rack before serving.

ASSEMBLY RECIPE

FOCACCIA

salt–extra-virgin olive oil–rosemary–thyme

Focaccia is often viewed as the precursor of pizza (see page 1:17), but it probably has more recognition as a type of bread. (In Italian culinary history, focaccia refers to a pan-baked bread, but in a very general way.) Some pizzerias that we visited serve a pizza bianca or pizza rossa that is essentially a focaccia, even though it's called pizza. You can use focaccia as the base of a thick-crusted or prebaked pizza (see our experiment on cross-crusting doughs on pages 2:96–99). This recipe has the simplest of garnishes, but we have included an extensive table of numerous other garnishes you can use (see page 240).

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Focaccia Dough see page 60	1 kg	n/a	100
Extra-virgin olive oil	as needed		
Fine salt	2 g	¼ tsp + ⅛ tsp	0.2
Rosemary leaves	1 g	1½ tsp	0.1
Thyme leaves	1 g	1¼ tsp	0.1

GENERAL DIRECTIONS

PREP preheat the oven

SHAPE drizzle the dough generously with oil; stipple the dough as evenly as possible

TOPPING sprinkle the salt, rosemary, and thyme evenly over the top of the dough

BAKE see the Focaccia Baking Times and Temperatures table (see next page); remove the focaccia carefully from the pan and place it onto a cooling rack to keep the bottom crisp

SERVE cut into the desired portions; serve warm or at room temperature

When you are preshaping the dough, you should use enough olive oil to almost cover the base of the pan entirely. For shaping, you should drizzle it with enough oil for it to puddle over the stipple/dimple marks on the surface. Don't be shy.

PREP

1 Preheat the oven.

SHAPE

2 Drizzle the surface of the dough generously with oil.

SHAPE

3 Stipple the dough as evenly as possible.

TOPPING

4 Sprinkle the salt, rosemary, and thyme evenly over the dough.

BAKE

5 Place the pan in the oven. Bake according to the Focaccia Baking Times and Temperatures table (see next page).

6 Carefully remove the focaccia from the pan using a bench knife or spatula.

7 Place on a cooling rack to keep the bottom crisp.

SERVE

8 The focaccia can be served warm or at room temperature, but it is easier to get a clean cut when it has cooled down. Cut into the desired number of portions.

ULTRA-OPEN CRUMB VARIATION

To make an extra-open crumb version of this dough, mix 1.2 kg Focaccia Dough (see page 60), bulk ferment it at 21° C / 70° F for 2½ h, divide into three pieces, then ball and proof the dough, covered, at 21° C / 70° F for 3 h. Follow the steps for shaping medium-crust pizzas (see page 212) but leave a 5 cm / 2 in rim when shaping the dough. Follow the remaining steps for topping and baking New York pizza (see page 213). You can also follow the shaping, topping, and baking steps on page 203 to make Neapolitan pizza (use 250 g balls of dough).

FOCACCIA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 245°C / 475°F; vent halfway open	15 min	180° halfway through baking
bread deck oven	preheat oven to 245°C / 475°F	15 min	180° halfway through baking
wood-fired or gas-fired pizza oven	preheat oven to 205°C / 400°F	15 min	180° halfway through baking
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 260°C / 500°F for 30 min	10–12 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250°C / 480°F for 15–20 min; fan on high speed	20 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 245°C / 475°F for 10–15 min; fan on medium speed	15 min	n/a
impinger oven	preheat oven to 245°C / 475°F	4½ min	n/a

GLUTEN-FREE FOCACCIA BAKING TIMES AND TEMPERATURES

Type of oven	Loading temperature	Initial baking time	Baking temperature	Baking time	Total baking time
pizza deck oven	preheat oven to 230°C / 445°F; vent halfway open	10 min	reduce temperature to 175°C / 350°F	30 min	40 min
bread deck oven	preheat oven to 230°C / 445°F	10 min	reduce temperature to 175°C / 350°F	30 min	40 min
wood-fired or gas-fired pizza oven	preheat oven to 230°C / 445°F	10 min	reduce temperature to 175°C / 350°F	30 min	40 min
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 260°C / 500°F	10 min	reduce temperature to 205°C / 400°F	30 min	40 min
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 230°C / 445°F	10 min	reduce temperature to 175°C / 350°F	30 min	40 min
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 230°C / 445°F	10 min	reduce temperature to 175°C / 350°F	30 min	40 min

PARAMETRIC RECIPE

BEST BETS FOR FOCACCIA TOPPINGS

Focaccia toppings are essentially the same toppings that you would use on bread, such as seeds or herbs. They are a very small percentage of the weight of the dough when compared to pizza, where the toppings are substantial. One of the issues with focaccia toppings is to strike the right balance between them being too heavy or so sparse they burn. Olive oil is traditionally used generously in focaccia, both under and on top of the dough before baking. (While we use primarily extra-virgin olive oil on focaccia, you can certainly use other oils; see page 178.) Beyond that, focaccia can be viewed as a blank slate, open to a wide array of possible toppings. This table is simply meant to serve as a guide. If you don't see an ingredient on this list, there's likely a similar option. For example, if you want to use smoked provolone, which is not on this list, follow the instructions for using gouda.

Be sure to press the toppings into the dough rather than just sprinkling them on top; otherwise, they'll fall off once the focaccia is baked. Also, note that different toppings should go on the dough at different times: some at the beginning of baking, some halfway through, and some at the end of baking. For example, creamy cheeses like Gorgonzola and soft goat cheese are best added towards the end of baking (they melt and virtually disappear if added earlier). The same goes for thinly sliced onions tossed with olive oil, which can burn if added at the beginning. The amounts detailed below are what we recommend for a 1 kg loaf; you can of course use more or less to taste. If you are using more than one topping, you'll need to adjust the amounts so that you don't overload the focaccia.

Ingredient	Preparation	When to add	Weight	Volume
Sea salt		just before baking	5 g	¾ tsp + ⅛ tsp
Freshly ground black pepper		as soon as focaccia comes out of oven	use pepper mill to coat the surface to taste	n/a
Crushed red pepper flakes		just before baking	2 g	1⅛ tsp
Garlic cloves	thinly sliced or minced and tossed in olive oil	halfway through baking	10 g sliced; 3 g minced	1 Tbsp + ½ tsp sliced; 1 tsp minced
Garlic confit (see page 171)		just before baking	70 g	¼ cup + 1 Tbsp
Fresh woody herbs (examples: thyme, rosemary, sage)	whole or coarsely chopped leaves	just before baking	1 g	1¼ tsp
Fresh leafy herbs (examples: curly or flat-leaf parsley, basil)	whole or finely chopped leaves	as soon as focaccia comes out of oven	3 g parsley; 5 g basil	2½ tsp parsley; 2 Tbsp basil
Onions	thinly sliced and tossed in olive oil	halfway through baking	115 g	1 cup
Onions	sliced into 1.25 cm / ½ in thick strips	just before baking	110 g	1 cup
Pearl onions	cut in half, surface charred (see page 170), and tossed in olive oil	just before baking	95 g	½ cup
Browned Onions (see page 305)		just before baking	50 g	¼ cup
Tomatoes	thinly sliced and tossed in olive oil	just before baking	235 g	1¼ cups
Cherry tomatoes	halved	just before baking	90 g	½ cup + 2 Tbsp
Whole oven-dried tomatoes	tossed in olive oil	just before baking	100 g	1¾ cups + 2 Tbsp
Whole grapes		just before baking	90 g	½ cup + 2 Tbsp
Black or green olives	pitted and sliced or minced	just before baking	70 g sliced; 75 g minced	⅓ cup sliced; ½ cup minced
Mushrooms (examples: cremini, porcini, button, wood ear, shiitake, black trumpet)	stemmed, if necessary, and sliced or coarsely chopped; sliced or coarsely chopped and sautéed (see page 170)	just before baking	80 g raw; 90 g sautéed	1 cup + 2 Tbsp raw; ⅔ cup sautéed

Ingredient	Preparation	When to add	Weight	Volume
Hard cheeses (examples: parmesan, grana padano, gouda [fresh or aged], gruyère, ricotta salata)	sliced, shaved, shredded, grated, or crumbled	1 to 2 min before end of baking	25 g sliced or shaved Parmesan; 15 g grated Parmesan; 90 g sliced or grated gouda or Gruyère; 135 g shredded pizza cheese; 195 g shredded Pepper Jack; 80 g crumbled ricotta salata	3 Tbsp sliced or shaved Parmesan; 2 Tbsp + 1¼ tsp grated Parmesan; ¾ cup sliced gouda or Gruyère; ¾ cup + 2 Tbsp grated gouda or Gruyère; 1 cup + 3 Tbsp shredded pizza cheese; 1¾ cups shredded Pepper Jack; ½ cup + 2 Tbsp crumbled ricotta salata
Soft cheeses (examples: gorgonzola, fresh goat cheese, fresh ricotta)	crumbled	1 to 2 min before end of baking	100 g	¾ cup
Bloomy cheeses (brie, camembert, époisses)	sliced	1 to 2 min before end of baking	200 g	1⅓ cups
Fennel	thinly sliced and tossed in olive oil	just before baking	35 g	⅓ cup
Artichoke hearts	quartered	just before baking	105 g	⅓ cup + 1 Tbsp
Anchovy fillets		just before baking	100 g	½ cup
Potatoes (examples: fingerlings, yukon gold, baby potatoes)	thinly sliced and tossed in olive oil and fine salt before roasting (see page 169)	if very thinly sliced, halfway through baking (sprinkle about 100 g [1 cup + 2 Tbsp] pizza cheese or similar melting cheese on focaccia just before you add the potatoes)	80 g fingerling potatoes; 70 g Yukon gold potatoes; 115 g baby potatoes	½ cup fingerling potatoes; ½ cup Yukon gold potatoes; ¾ cup baby potatoes
Potato confit (see page 171)	thinly sliced		115 g	¾ cup
Piquillo peppers	thinly sliced	just before baking	80 g	¾ cup + 2 Tbsp
Roasted bell peppers (see page 169)	thinly sliced and tossed in olive oil and fine salt	just before baking	115 g	1¼ cups
Zucchini	thinly sliced or quartered (if small) and tossed in olive oil and fine salt	halfway through baking	80 g	¾ cup
Cured meats (examples: prosciutto, ham, salami, chorizo, coppa, bacon)	shredded by hand; thinly sliced; thinly sliced and coarsely chopped; partially rendered if fatty and added halfway through baking	just before baking (place cheese or vegetables on top to prevent meats from rendering too far); or halfway through baking (sprinkle about 100 g [1 cup + 2 Tbsp] pizza cheese or similar melting cheese on focaccia just before you add the meat)	50 g prosciutto; 80 g sliced ham; 60 g salami; 95 g chorizo; 70 g coppa; 45 g crispy bacon	1 cup prosciutto; ⅔ cup sliced ham; ½ cup salami; ½ cup chorizo; ½ cup coppa; ⅓ cup + 1 Tbsp crispy bacon
Broccoli rabe leaves	blanched, coarsely chopped, and tossed in olive oil and fine salt	just before baking	95 g	½ cup + 1 Tbsp
Kale	blanched, coarsely chopped, and tossed in olive oil and fine salt	just before baking	50 g	¼ cup + 3 Tbsp
Spinach	sautéed in olive oil and excess moisture squeezed out	just before baking	55 g	⅓ cup
Nuts (examples: hazelnuts, walnuts, pine nuts)	coarsely chopped	just before baking	15 g hazelnuts; 45 g walnuts; 25 g pine nuts	2 Tbsp hazelnuts; ¼ cup + 2 Tbsp walnuts; 3 Tbsp pine nuts
Figs	quartered	just before baking	190 g	¾ cup

TOPPING VARIATION

SFINCIONE

New York / artisan pizza tomato sauce–aged caciocavallo cheese–bread crumbs

This pizza from Sicily is sometimes mistakenly called Sicilian pizza but in Sicily it's almost exclusively a bakery item that is sold and eaten cold as a snack. It's not meant to be a full meal, like pizza. It has specific toppings that rarely vary: the thick dough is topped with tomato sauce, aged caciocavallo, and bread crumbs. The cheese, made in southern Italy, can be hard to find; pecorino Romano is a good substitute that echoes caciocavallo's sharp flavor.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Sfincione Dough (aka Sfinciuni Dough) see page 67	1 kg	n/a	100
Extra-virgin olive oil	as needed		
New York / Artisan Pizza Tomato Sauce see page 113	190 g	¾ cup	19
Aged caciocavallo cheese, grated	45 g	⅓ cup	4.5
Bread crumbs, toasted	20 g	2 Tbsp + 2 tsp	2

SUBSTITUTIONS

- You can use any bread-like pizza dough for a pizza baked in a pan.
- Use any other very hard cheese instead of aged caciocavallo.
- Try panko instead of regular bread crumbs to make it crispier.

ASSEMBLY

1 Preheat the oven.

2 Stipple the dough and stretch it as evenly as possible.

3 Drizzle the surface of the dough with olive oil.

4 Spread the tomato sauce evenly over the surface of the dough, leaving a 1.25 cm / ½ in rim.

5 Distribute the grated cheese and then the bread crumbs evenly over the sauce.

6 Place the pan in the oven. Bake according to the Focaccia Baking Times and Temperatures table (see page 239).

7 Carefully remove the sfincione from the pan using a bench knife or spatula.

8 Place on a cooling rack to keep the bottom crisp.

9 The sfincione can be served warm or at room temperature, but it is easier to get a clean cut when it has cooled down. Cut into the desired number of squares or rectangles.

ASSEMBLY RECIPE

ARGENTINEAN-STYLE "AL MOLDE" PIZZA (PIZZA AL MOLDE)

New York / artisan pizza tomato sauce–pizza cheese

"Al molde" is a style of pizza that we found when we visited Argentina; its name literally means that it's baked in a pan (the pan is typically 35–38 cm / 14–15 in. in diameter). It's a thick-crust pizza that was developed by Italian immigrants when they migrated to Buenos Aires en masse (see page 1:40). One of the distinctive characteristics of this pizza is how much cheese is used. If you cut a slice of pizza while it is hot and put it on a plate, the cheese will envelop the slice. The toppings that you select are up to you; we list some of the ones commonly found in Buenos Aires on page 2:355.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
New York / Artisan Pizza Tomato Sauce see page 113	150 g	½ cup + 2 Tbsp	30
Argentinean-Style "al Molde" Pizza Dough see page 78	500 g	n/a	100
Pizza cheese, shredded	550 g	6 cups + 2 Tbsp	110

To make an "a la piedra"-style pizza (another popular pizza style in Argentina), don't spread the cheese to the edge and bake the pizza on the oven floor. This makes for a crispier bottom crust.

This amount of cheese will seem like too much . . . because it is. But this is roughly how much cheese the Argentineans put on pizza. When you cut into the whole pizza and remove a slice, the melted cheese will drape over the cut part of the pizza.

GENERAL DIRECTIONS

PREP	preheat the oven
SAUCE	spread the sauce on the preshaped dough in an even layer, leaving a 1.25 cm / ½ in rim
CHEESE	distribute the cheese evenly over the sauce, making sure that the cheese covers the dough all the way to the border and comes in contact with the pan
BAKE	see the Argentinean-Style "al Molde" Pizza Baking Times and Temperatures table (see below); remove the pizza from the pan and place on a serving tray
SERVE	cut into 6–8 triangles

PREP

1 Preheat the oven.

SAUCE

2 Spread the sauce on the preshaped dough in an even layer, leaving a 1.25 cm / ½ in rim.

CHEESE

3 Distribute the cheese evenly over the sauce. It should cover the dough all the way to the border and come in contact with the pan.

BAKE

4 Place the pan in the oven. Bake according to the Argentinean-Style "al Molde" Pizza Baking Times and Temperatures table (see below).

5 Remove the pizza and place on a serving tray.

SERVE

6 Cut into 6–8 triangles.

ARGENTINEAN-STYLE "AL MOLDE" PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 275° C / 525° F	30 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 250° C / 480° F; fan on medium speed	25 min	180° after 15 min
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250° C / 480° F; fan on high speed	20 min	180° halfway through baking
bread deck oven	preheat oven to 285° C / 550° F (top and bottom temperature)	20 min	180° halfway through baking
pizza deck oven	preheat oven to 250° C / 480° F (top and bottom temperature); vent half-way open	30 min	180° halfway through baking

HOW TO Make Prebaked Argentinean-Style "al Molde" Pizza

1. Once the dough is proofed, bake it according to the Argentinean-Style "al Molde" Pizza Baking Times and Temperatures table (see page 243). Bake the dough without the sauce or cheese.
2. Keep the baked crust in the pan until needed. Alternatively, wrap the crust well and freeze for up to 3 mo.
3. Apply the sauce over the crust.
4. Cover the sauce with the cheese (and other toppings, if using).
5. Bake as per the instructions on page 243 until the cheese is melted and golden brown, 5–7 min.

"A CABALLO" ARGENTINEAN-STYLE "AL MOLDE" PIZZA

Practically every pizzeria in Buenos Aires offers a chickpea pancake called fainá (see page 1:40) along with their pizza (although this might not be to everyone's liking). People usually eat it on its own, but it is also commonly served on top of a baked pizza, or "a caballo" (as if horseback riding).

CANCHERA PIZZA

For canchera (stadium-style) pizza, omit the cheese. Spread 320 g (1⅓ cups) New York / artisan pizza tomato sauce over the dough once it is proofed. Slice 14 g (2 ea) garlic cloves directly over the sauce with a garlic slicer. Place the pan in the oven. Bake according to the Argentinean-Style "al Molde" Pizza Baking Times and Temperatures table (see page 243). Place 8 anchovy fillets in a symmetrical pattern on the pizza once it is baked (if you do this beforehand, they will overcook).

FAINÁ

INGREDIENT	WEIGHT	VOLUME	%
Chickpea flour	500 g	4 cups + 2 Tbsp	100
Parmigiano-Reggiano cheese, finely grated	100 g	1 cup	20
Water	1.2 kg	5¼ cups	240
Extra-virgin olive oil	15 g	1 Tbsp	3
Fine salt	10 g	1¾ tsp	2
Freshly ground black pepper	0.2 g	1/16 tsp	0.04

TOTAL TIME	YIELD
Active: 10 min / Inactive: 5-10 min	two 35 cm / 14 in rounds

PROCEDURE

1 Preheat the oven.

2 Lightly oil two 35 cm diameter by 2.5 cm deep / 14 in diameter by 1 in deep cured pans with extra-virgin olive oil or vegetable oil.

3 Combine the chickpea flour and 80 g (¾ cup) of the cheese in a bowl.

4 Whisk in the water little by little to avoid lumps from forming.

5 Add the oil, salt, and pepper and whisk to incorporate.

6 Divide the batter equally between the pans.

7 Sprinkle the remaining 20 g (¼ cup) cheese evenly over the batter.

8 Place the pans in the oven. Bake according to the Fainá Baking Times and Temperatures table (see below).

9 Remove the fainá from the oven and place on a serving tray.

10 Cut into 6–8 triangles.

We bake the fainá in 35 cm diameter by 2.5 cm deep / 14 in diameter by 1 in deep pans, but you can bake it in smaller pans if you'd like. At this size, it bakes up to about 1.25 cm / ½ in thick, so the triangle slices will be about the same size as a slice of Argentinean-style "al molde" pizza.

Other very hard, hard, and semihard cheeses would work well in place of the Parmigiano-Reggiano.

FAINÁ BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 275° C / 525° F	16–18 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 275° C / 525° F; fan on medium speed	11–12 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250° C / 480° F; fan on high speed	12–13 min	180° halfway through baking
bread deck oven	preheat oven to 275° C / 525° F	13–15 min	180° halfway through baking
pizza deck oven	preheat oven to 275° C / 525° F; vent halfway open	12–14 min	180° halfway through baking

ASSEMBLY RECIPE

NEW YORK SQUARE PIZZA

New York square pizza tomato sauce–pizza cheese

Many New York pizzerias call this square or Grandma-style pizza, which denotes a pan-baked pizza with a thicker crust than the typical New York slice. Unfortunately, they usually bake the thicker pizza in the same oven at the same settings as the thinner pizza (and often use the same dough for both styles), which means that they pull it out when it is grossly underdone to keep it from burning and this results in a gel layer. Here, we have re-engineered the New York square pizza, using prebaking to eliminate the gummy uncooked crumb and improve the volume. It also gives the bottom a nice crispiness and boosts the overall flavor. We won't make this pizza any other way.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
New York Square Pizza Dough see page 64	700 g	n/a	100
New York Square Pizza Tomato Sauce see page 111	225 g	¾ cup + 3 Tbsp	32.14
Pizza cheese, sliced	325 g	15–17 ea	46.49

Fully prebaking the crust allows you to get a step ahead, whether you are in a pizzeria setting or making pizza for a crowd at home (see page 2:421). You can also freeze the crusts for up to 3 mo after prebaking.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

GENERAL DIRECTIONS

PREP preheat the oven

PREBAKE prebake the dough according to the New York Square Pizza Baking Times and Temperatures table (see next page); allow it to cool on a cooling rack; the prebaked crust can be wrapped and frozen for up to 3 mo

SAUCE place the baked crust in the pan it was baked in, flat side up; spread the sauce evenly over the prebaked crust, covering it completely

CHEESE distribute the cheese slices evenly over the sauce

BAKE see the New York Square Pizza Baking Times and Temperatures table (see next page); slide the pizza out of the pan so the bottom stays crisp

SERVE cut into 8 rectangles (4-by-2 grid) or 12 rectangles (4-by-3 grid)

PREP

1 Preheat the oven.

PREBAKE

2 Prebake the dough according to the New York Square Pizza Baking Times and Temperatures table (see next page).

3 Allow the baked crust to cool down on a cooling rack. The prebaked crust can be wrapped and frozen for up to 3 mo.

SAUCE

4 Flip the prebaked crust over so that the flat side is facing up, and place it in the same pan it was baked in.

5 Spread the sauce evenly over the surface, covering it completely.

CHEESE

6 Distribute the cheese slices evenly over the sauce.

BAKE

7 Bake according to the New York Square Pizza Baking Times and Temperatures table (see next page).

8 Remove the pizza and place on a serving tray.

SERVE

9 Cut into 8 rectangles (4-by-2 grid) or 12 rectangles (4-by-3 grid).

Using sliced pizza cheese instead of shredded pizza cheese allows us to get a single perfect layer of cheese on the pizza. Go ahead and place the cheese all the way up to the edge; this pizza doesn't need a rim because the crust is thick enough to pick up from the sides.

We highly recommend using reinforced black steel pans that won't warp in the oven.

GRANDMA-STYLE PIZZA VARIATION

Like the New York square pizza, this pizza has a bit of an identity crisis. At nearly every place that we tried Grandma-style pizza, we were eating a different pizza. It led us to wonder whether it was even an actual style of pizza (see page 1:94). We were tempted to call it the King Umberto–style pizza (see page 1:101) but ended up going with the term that was more familiar. To make this popular pizza, follow the Prebake through Serve instructions for the New York Square Pizza above. Use 1 kg dough, 250 g (1 cup) sauce, and 350 g (3¾ cups + 2 Tbsp) shredded pizza cheese. Bake in a 260° C / 500° F oven for 10 min, rotating it halfway through baking.

NEW YORK SQUARE PIZZA BAKING TIMES AND TEMPERATURES

After prebaking the pizza, remove the pizza from the oven. Cool the pizza completely by sliding it out of the pan and onto a cooling rack. Place the baked crust in the pan it was baked in, flipped so that the flat side is up. Apply sauce and then cheese and any other toppings on top of the baked crust.

Type of oven	Baking temperature	Prebaking time	Baking time	Rotation notes
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 260°C / 500°F for 30 min	10–12 min	10–15 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 245°C / 475°F for 10–15 min; fan on medium speed	5 min	5 min	n/a
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250°C / 480°F for 15–20 min; fan on high speed	10 min	10 min	180° halfway through baking
bread deck oven	preheat oven to 260°C / 500°F	10 min, with steam	10 min	180° halfway through prebaking
pizza deck oven	preheat oven to 260°C / 500°F; vent halfway open	10 min	10 min	180° halfway through prebaking
wood-fired or gas-fired pizza oven	preheat oven to 260°C / 500°F	5 min	5 min	180° halfway through prebaking
impinger oven	preheat oven to 245°C / 475°F	3 min	7 min	n/a

GLUTEN-FREE NEW YORK SQUARE PIZZA BAKING TIMES AND TEMPERATURES

After prebaking the pizza, remove the pizza from the oven. Cool the pizza completely by sliding it out of the pan and onto a cooling rack. Place the baked crust in the pan it was baked in, flipped so the flat side is up. Apply sauce and then cheese and any other toppings on top of the baked dough.

Type of oven	Loading temperature	Initial baking time	Baking temperature	Prebaking time	Baking time	Total baking time	Rotation notes
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat the oven to 260°C / 500°F	10 min	reduce oven to 205°C / 400°F	30 min	15 min	55 min	180° halfway through baking
combi oven: place baking steel or baking stone in the center of the oven	preheat the oven to 230°C / 445°F	10 min	reduce oven to 175°C / 350°F	30 min	10 min	50 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven	preheat the oven to 230°C / 445°F	10 min	reduce oven to 175°C / 350°F	30 min	10 min	50 min	180° halfway through baking
bread deck oven	preheat the oven to 230°C / 445°F	10 min	reduce oven to 175°C / 350°F	30 min	10 min	50 min	180° halfway through baking
pizza deck oven	preheat the oven to 230°C / 445°F; vent halfway open	10 min	reduce oven to 175°C / 350°F	30 min	10 min	50 min	180° halfway through baking
wood-fired or gas-fired pizza oven	preheat the oven to 205°C / 400°F	n/a	reduce oven to 205°C / 400°F	40 min	15 min	55 min	180° halfway through baking

TOPPING VARIATION

SARDENARA

New York square pizza tomato sauce–caper–olive–anchovy–garlic–oregano

The sardenara comes from Liguria and uses much less tomato sauce than a marinara pizza (see page 206)—just a thin layer to anchor the toppings to the dough. These toppings are very flavorful and salty, so we use them sparingly.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
New York Square Pizza Dough see page 64	750 g	n/a	100
New York Square Pizza Tomato Sauce see page 111	225 g	¾ cup + 3 Tbsp	30
Oil-cured black olives, pitted	80 g	½ cup	10.66
Anchovy fillets	60 g	10 ea	8
Garlic cloves	60 g	8 ea	8
Capers	20 g	2 Tbsp + 1 tsp	2.66
Extra-virgin olive oil	10 g	2 tsp	1.33
Dried oregano	1 g	½ tsp	0.13

SUBSTITUTIONS

- You can use any kind of olive, but make sure they are pitted.
- Try boquerones instead of anchovies.

ASSEMBLY

1 Preheat the oven.

2 Prebake the dough according to the New York Square Pizza Baking Times and Temperatures table (see page 246).

3 Allow the baked crust to cool down on a cooling rack. The prebaked crust can be wrapped and frozen for up to 3 mo.

4 Flip the prebaked crust over so that the flat side is facing up, and place it in the same pan it was baked in.

5 Spread the sauce evenly over the surface, covering it completely.

6 Distribute the olives, anchovies, garlic, and capers evenly over the sauce.

7 Drizzle the olive oil over the toppings, and sprinkle on the oregano.

8 Bake according to the New York Square Pizza Baking Times and Temperatures table (see page 246).

9 Remove the pizza and place on a serving tray.

10 Cut into 8 rectangles (4-by-2 grid) or 12 rectangles (4-by-3 grid).

ASSEMBLY RECIPE

OLD FORGE PIZZA

New York / artisan pizza tomato sauce–pizza cheese–onion

The tiny Pennsylvania town of Old Forge has boldly proclaimed itself the Pizza Capital of the World. A town of almost 8,000 residents has nearly a dozen pizzerias, all of which serve a virtually identical pizza. Frankly, we were not fans. The version of pizza enjoyed in Old Forge seems almost exactly like the bland pizza you would find in a middle school cafeteria. To its credit, it is prebaked to avoid the gum line. Here is our reimagining of Old Forge pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Old Forge Pizza Dough see page 79	1 kg	n/a	100
New York / Artisan Pizza Tomato Sauce see page 113	225 g	¾ cup + 3 Tbsp	22.5
Onions, diced (optional)	50 g	⅓ cup	5
Pizza cheese, shredded	325 g	3⅔ cups	32.5

SUBSTITUTIONS

- You can use any bread-like pizza dough for pizza baked in a pan.

GENERAL DIRECTIONS

PREP	preheat the oven
PREBAKE	prebake the dough according to the New York Square Pizza Baking Times and Temperatures table (see page 246); allow it to cool on a cooling rack; the prebaked crust can be wrapped and frozen for up to 3 mo
SAUCE	flip the prebaked crust over so that the flat side is facing up, and place it in the same pan it was baked in; spread the sauce evenly over the surface, leaving a 1.25 cm / ½ in rim
TOPPING	distribute the onions evenly over the sauce
CHEESE	distribute the cheese evenly over the sauce
BAKE	see the Old Forge Pizza Baking Times and Temperatures table (see below); remove the pizza and place on a serving tray
SERVE	cut into 8 rectangles (4-by-2 grid) or 12 rectangles (4-by-3 grid)

OLD FORGE PIZZA BAKING TIMES AND TEMPERATURES

After prebaking the pizza, remove the pizza from the oven. Cool the pizza completely by sliding it out of the pan and onto a cooling rack. Flip the pre-baked crust over so that the flat side is facing up. Apply sauce and then cheese and any other toppings on top of the baked crust.

Type of oven	Baking temperature	Prebaking time	Baking time	Rotation notes
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 245°C / 475°F; fan on high speed	10 min, with steam	10 min	n/a
bread deck oven	preheat oven to 260°C / 500°F	10 min, with steam	10 min	180° halfway through prebaking
pizza deck oven	preheat oven to 260°C / 500°F; vent halfway open	10 min	10 min	180° halfway through prebaking
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 245°C / 475°F; fan on medium speed	5 min	5 min	n/a
wood-fired or gas-fired pizza oven	preheat oven to 260°C / 500°F	5 min	5 min	180° halfway through both baking stages
home/still electric oven : place baking steel or baking stone in the top third of the oven	preheat oven to 260°C / 500°F	20 min	15 min	n/a

ASSEMBLY RECIPE

AL TAGLIO PIZZA MARGHERITA

al taglio pizza tomato sauce–fior di latte mozzarella cheese–basil–extra-virgin olive oil

While the Neapolitan version of margherita pizza is probably the most famous, there is no reason that you can't put those same toppings on other pizza styles, too. During our travels, we found many pizzerias serving this simple combination of ingredients on their al taglio pizzas. This type of al taglio pizza has the sauce baked on during the prebaking step (this is not always the case). The assembly of this pizza has a nod to Gabriele Bonci because the basil is put on after baking (every square you cut gets basil on it). If you are reheating the slice, take the basil off, reheat it, and then put the basil back on.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fior di Latte Mozzarella see page 152	180 g	⅔ cup	25.71
Al Taglio Pizza Tomato Sauce see page 111	200 g	¾ cup	28.57
High-Hydration Al Taglio Pizza Dough see page 68	700 g	n/a	100
Extra-virgin olive oil	10 g	2 tsp	1.43
Fresh basil leaves	8 g	10–12 ea	1.14

Since flipping over the prebaked New York square crust before topping and baking is a must, we wanted to see if it would make a difference in al taglio pizza. We have explored this avenue only to discover that the answer is no: flipping an al taglio pizza resulted in a firmer crumb structure and reduced crispiness.

Some home ovens will not reach 285°C / 550°F (in some cases 275°C / 525°F is the highest they will get). If this is the case, increase the baking time in the table by 1–2 min. If you prefer a darker crust, simply bake the pizza for longer, but check it every 30 s after the recommended time in the table to ensure it doesn't burn.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

GENERAL DIRECTIONS

PREP	cut and drain the cheese overnight; preheat the oven; temper the cheese and sauce 2 h before topping
SHAPE	stipple the dough as evenly as possible
SAUCE	spread the sauce evenly over the dough, leaving a 1 cm / 0.4 in border
BAKE	see the Al Taglio Pizza Baking Times and Temperatures table (see next page); slide the pizza off the pan and onto a cooling rack to cool completely
CHEESE	distribute the cheese evenly over the sauce
TOPPING	drizzle the olive oil over the cheese
REHEAT	return the pizza to the oven to melt the cheese
FINISHING	cut into 8 rectangles (4-by-2 grid); place basil leaves on top of the melted cheese
SERVE	serve immediately; otherwise, reheat each slice in the same oven for 1 min (take the basil leaves off first, or put fresh basil on once the slice is reheated)

This recipe is for a 60 cm by 20 cm / 24 in by 8 in pizza. For a 60 cm by 40 cm / 24 in by 16 in pizza, you will use 1.4 kg dough, 400 g (1½ cups) sauce, 360 g (1⅓ cups) mozzarella, 20 g (1 Tbsp+ 1 tsp) olive oil, and 16 g (20–24) basil leaves.

Al taglio is the thinnest of the bread-like pizzas. Considering this, we tried an inventive alternative to make it closer in thickness to its relatives in this category of pizza. We baked two slices of al taglio pizza on top of each other with just a layer of extra-virgin olive oil in between. The resulting pizza was pale in spots and not as crisp as the original. We really liked the crumb structure and overall flavor, however. This could be an interesting sandwich-like thick pizza variation where you could put cheese or meats in between the two crusts.

PREBAKING THE CRUST

To prebake an al taglio crust, simply bake the dough without any sauce. See the Al Taglio Pizza Baking Times and Temperatures table (see next page) for baking times, using the column for baking without sauce. Once the crust comes out of the oven, slide it off the pan and onto a cooling rack immediately. Allow it to cool completely, then put the baked crust back in its pan.

PREP

1 Cut and drain the cheese overnight.

2 Preheat the oven.

3 Temper the cheese and sauce 2 h before topping the pizza.

SHAPE

4 Stipple the proofed dough as evenly as possible.

SAUCE

5 Spread the sauce evenly over the dough with a silicone spatula, leaving a 1 cm / 0.4 in border.

BAKE

6 Bake according to the Al Taglio Pizza Baking Times and Temperatures table (see below).

BAKE

7 Slide the pizza off the pan and onto a cooling rack.

8 Allow it to cool completely. Put the pre-baked crust back in the same pan.

CHEESE

9 Distribute the cheese evenly over the sauce.

TOPPING

10 Drizzle the olive oil over the cheese.

REHEAT

11 Return the pizza to the oven to melt the cheese.

FINISHING

12 Cut into 8 rectangles (4-by-2 grid).

13 Place the basil leaves on the melted cheese.

SERVE

14 Serve immediately; otherwise, take the basil leaves off the slice.

15 Reheat each slice in the same oven for 1 min.

16 Put the basil leaves back on the slice (or add fresh ones).

AL TAGLIO PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time without sauce	Baking time with sauce	Rotation notes	Additional baking time if adding toppings after baking	Reheating time
pizza deck oven	preheat oven to 300–315°C / 575–600°F*; vent halfway open	8 min	11 min	180° halfway through baking	3 min	1–2 min
bread deck oven	preheat oven to 300–315°C / 575–600°F	8 min	11 min	180° halfway through baking	3 min	1–2 min
wood-fired or gas-fired pizza oven	preheat oven to 260°C / 500°F	8 min	12 min	180° halfway through baking	5 min	1–2 min
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 285°C / 550°F for 30 min	25 min	15 min	n/a	5–10 min	1–2 min
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 250°C / 480°F for 15–20 min; fan on high speed	8 min	20 min	180° halfway through baking	3 min	1–2 min
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 300°C / 575°F for 10–15 min; fan on medium speed	5 min	8–10 min	n/a	2 min	1–2 min
impinger oven	preheat oven to 285°C / 550°F	3 min	3½ min	n/a	3 min	1–2 min

**If using a PizzaMaster oven, reduce the baking temperature to 285°C / 550°F.*

GLUTEN-FREE AL TAGLIO PIZZA BAKING TIMES AND TEMPERATURES

Type of oven	Loading temperature	Initial baking time	Baking temperature	Baking time	Total baking time	Reheating time
pizza deck oven	preheat oven to 230°C / 445°F, vent halfway open	10 min	reduce oven to 175°C / 350°F	30 min	40 min	1–2 min
bread deck oven	preheat the oven to 230°C / 445°F	10 min	reduce oven to 175°C / 350°F	30 min	40 min	1–2 min

TECHNIQUE VARIATION

AL TAGLIO PIZZA WITH SAUSAGE, ESCAROLE, AND FIOR DI LATTE MOZZARELLA

INSPIRED BY ANGELO IEZZI

pizza cheese–fior di latte mozzarella cheese–Italian sausage–escarole–extra-virgin olive oil

Some of the champions of al taglio pizza, including Angelo Iezzi, feel that it is essential that you top and then bake the pizzas before serving (see page 1: 109).For this type of al taglio pizza, you prebake the dough without sauce, then top it and finish baking it. No toppings are added after baking. It is thrice baked (once for the dough and again for the toppings, then you reheat it before consuming it).

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fior di Latte Mozzarella see page 152	180 g	1¼ cups	25.71
High-Hydration Al Taglio Pizza Dough see page 68	700 g	n/a	100
Pizza cheese, shredded	150 g	½ cup	21.42
Italian Sausage, cooked and crumbled see page 177	120 g	n/a	17.14
Escarole, sautéed see page 170	90 g	½ cup	21.42
Extra-virgin olive oil	10 g	2 tsp	1.43

SUBSTITUTIONS

- You can use Roman Pizza alla Pala Dough (see page 73).
- Other greens can be used in place of the escarole, such as spinach, kale, Swiss chard, or chicory. Radicchio works very well for this pizza, too.

ASSEMBLY

1 Cut and drain the fior di latte mozzarella overnight.

2 Preheat the oven.

3 Prebake the dough according to the Al Taglio Baking Times and Temperatures table (see previous page).

4 Slide the pizza off the pan and onto a cooling rack.

5 Allow it to cool completely. Put the prebaked crust back in the same pan.

6 Temper the cheese 2 h before topping the pizza.

7 Distribute the pizza cheese evenly over the surface of the crust.

8 Distribute the sausage evenly over the pizza cheese.

9 Distribute the escarole evenly over the sausage.

10 Distribute the fior di latte mozzarella evenly over the escarole.

11 Drizzle the olive oil over the cheese.

12 Return the pizza to the oven to brown and melt the cheese, about 5 min. If you prefer the cheese melted but not brown, pull it out after it has fully melted.

13 Cut into 8 rectangles (4-by-2 grid), and serve immediately.

14 Otherwise, reheat each slice in the same oven for 1 min.

TOPPING VARIATION

AL TAGLIO PIZZA WITH RICOTTA, PISTACHIOS, AND MORTADELLA

INSPIRED BY GABRIELE BONCI

al taglio pizza tomato sauce–pizza cheese–ricotta–mortadella–pistachio

This pizza is inspired by the way Gabriele Bonci, who popularized this style, assembles his pizza. If you are making the pizza ahead of time, it has some temperature-sensitive items on it that you'll need to remove before reheating and then put back on before serving. When you put this pizza together, you need something to attach these pizza toppings. Here, it's ricotta, but you can use a low-moisture mozzarella or goat cheese. Just make sure that it fits in the flavor profile of the pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
High-Hydration Al Taglio Pizza Dough see page 68	700 g	n/a	100
Al Taglio Pizza Tomato Sauce see page 111	200 g	¾ cup	28.57
Pizza cheese, shredded	150 g	1⅔ cups	21.43
Ricotta see page 164	200 g	¾ cup + 2½ Tbsp	28.57
Mortadella, thinly sliced	180 g	8 ea	25.71
Pistachios, chopped and toasted	20 g	2 Tbsp	2.86

SUBSTITUTIONS

- You can use Roman Pizza alla Pala Dough (see page 73).
- You can use shredded and drained fior di latte mozzarella instead of pizza cheese.
- Replace the mortadella with prosciutto or Serrano ham.
- Try hazelnuts instead of pistachios.

ASSEMBLY

1 Preheat the oven.

2 Stipple the dough as evenly as possible.

3 Spread the sauce evenly over the dough with a silicone spatula, leaving a 1 cm / 0.4 in border.

4 Bake according to the Al Taglio Pizza Baking Times and Temperatures table (see page 251).

5 Slide the pizza off the pan and onto a cooling rack.

6 Allow it to cool completely. Put the pre-baked crust back in the same pan.

7 Distribute the pizza cheese evenly over the surface.

8 Return the pizza to the oven to melt the cheese, about 5 min.

9 Slide the pizza off the pan and onto a cooling rack.

10 Cut into 8 rectangles (4-by-2 grid).

11 Spoon about 25 g (1 Tbsp+ 2½ tsp) ricotta onto the center of each rectangle.

12 Fold a mortadella slice into quarters and place it directly on the ricotta.

13 Sprinkle the toasted pistachios all over the pizza slices.

14 To reheat a slice, remove the mortadella. Return the slice to the oven for 1½ min, then replace the mortadella.

TOPPING VARIATION

OUR PIZZA SANDWICH

INSPIRED BY RENATO BOSCO

artichoke cream–fennel–Calabrian salami–lemon zest

Irrepressible pizzaiolo Renato Bosco has trademarked the double-crunch pizza (Pizza Doppio-Crunch™), and its name made us very intrigued. The name implies that the pizza would be crunchy on top and bottom, and that the fillings would be inside. The more we thought about it, however, the more this sounded like a sandwich. We put a good amount of oil between the two layers of dough so they don't stick to each other while they bake. Why not just split the baked dough in half instead of doing this extra work? Because when you bake the dough this way, it creates a soft crust barrier that doesn't get soggy once you place any moist ingredients on it.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fennel, sliced very thinly	250 g	4 cups	17.85
Lemon juice	40 g	2 Tbsp + 2½ tsp	2.86
High-Hydration Al Taglio Pizza Dough* see page 68	1.4 kg	n/a	100
Extra-virgin olive oil	as needed		
Artichoke hearts in extra-virgin olive oil, drained	440 g	3 cups	31.42
Mascarpone cheese	220 g	1 cup	15.71
Fine salt	6 g	1 tsp	0.42
Freshly ground black pepper	1 g	½ tsp	0.07
Lemon zest, grated	0.5 g	⅛ tsp	0.003
Calabrian salami, thinly sliced	130 g	n/a	9.28

**Divide the dough into two 700 g pieces.*

ASSEMBLY

1 Preheat the oven.

2 Combine the fennel with the lemon juice; allow the lemon to wilt the fennel. Drain the excess juice off after 45 min.

3 Stipple both pieces of dough as evenly as possible.

4 Brush one of the doughs generously with olive oil.

5 Transfer the other proofed dough very carefully from the pan and place it directly on top of the oiled dough. Adjust it as necessary so that they line up evenly.

6 Bake according to the Al Taglio Pizza Baking Times and Temperatures table (see page 251).

7 Slide the pizza off the pan and onto a cooling rack.

8 In the meantime, combine the artichoke hearts, mascarpone, salt, pepper, and lemon zest in a blender and puree until smooth. Adjust seasoning as necessary.

9 Separate the two baked crusts.

10 Spread the artichoke cream evenly over the bottom crust.

11 Shingle the fennel slices over the cream.

12 Shingle the salami slices over the fennel.

13 Put the second crust back on top of the salami.

14 Cut into 8 rectangles (4-by-2 grid).

ASSEMBLY RECIPE

PIZZA GOURMET WITH OYSTER CREAM, HAM, AND CAVIAR

smoked oyster cream–Jabugo ham–caviar–black truffle

The toppings for pizza gourmet typically have a gastronomic bent (and usually have more prep involved). The result can look like something you would find in a fine-dining restaurant. Because the crust is fully steamed, you can top this pizza with ingredients that you wouldn't put in a 315–480° C / 600–900° F oven. This recipe was inspired by the pizzas we had in northern Italy. Be sure to cut the pizza into slices before putting the toppings on. If the crust is still slightly warm, it will soften the fat and also help bring out the flavor of the caviar. If you want to use any other prebaked dough, like focaccia, you can.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Pizza Gourmet Dough see page 74	250 g	n/a	100
Mascarpone cheese	50 g	¼ cup	20
Ricotta see page 164	50 g	¼ cup	20
Smoked oysters, drained	30 g	4 ea	12
Fine salt	1 g	⅛ tsp	0.4
Jabugo ham, sliced 2 mm / 0.08 in thick	40 g	n/a	16
Caviar, preferably sturgeon	15 g	1 Tbsp	6
Black truffles	8 g	n/a	3.2

SUBSTITUTIONS

- Other smoked seafood, such as smoked salmon or trout, would work in place of the smoked oysters.
- Try using prosciutto or Serrano ham instead of the Jabugo ham.
- Replace the caviar with any cured fish roe.
- If you have white truffles, you can use those instead of the black truffles.

GENERAL DIRECTIONS

STEAM	place the proofed dough on a perforated nonstick sheet pan or a lightly oiled parchment paper disc; steam for 20 min; cool completely
SAUCE	blend the mascarpone, ricotta, oysters, and salt until smooth
BAKE	toast the crust in a 205° C / 400° F oven until golden brown, about 6–8 min; rotate halfway through baking; pipe the oyster cream over the pizza crust
SERVE	cut into 6 triangles
TOPPING	top each slice with equal amounts of Jabugo ham slices and caviar; shave 6 truffle slices and top each slice of the pizza

STEAM

1 If steaming in a steamer oven, place the proofed dough on a perforated nonstick sheet pan. If steaming in a bamboo steamer basket, place the dough on a lightly oiled parchment paper disc (it should be slightly larger than the dough disc).

2 Steam for 20 min.

3 Remove from the steamer and cool completely. Place in an airtight container and set aside.

SAUCE

4 In the meantime, combine the mascarpone, ricotta, oysters, and salt using an immersion blender and puree until smooth. Adjust seasoning as necessary, transfer to a piping bag, and reserve in refrigeration.

The crusts can be steamed 12–18 h ahead of service, but don't hold them for longer than a day.

BAKE

5 Spray the surface of the steamed pizza crust with a light coat of oil.

6 Toast the crust in a 205° C / 400° F convection oven until golden brown, about 6–8 min, rotating halfway through baking. Allow the crust to cool completely.

7 Pipe the oyster cream over the surface of the toasted pizza crust.

SERVE

8 Cut into 6 triangles using a serrated knife. (We recommend an electric serrated knife for the cleanest cut.)

TOPPING

9 Top each slice with equal amounts of Jabugo ham slices and caviar.

10 Shave 6 slices of truffle using a truffle slicer or mandoline. Place one slice of truffle on top of each slice of pizza. Serve shortly after placing the truffles on the pizza.

TOPPING VARIATION

MARGHERITA PIZZA GOURMET

INSPIRED BY MASSIMILIANO ALAJMO

New York / artisan pizza tomato sauce–fior di latte mozzarella cheese–basil–extra-virgin olive oil

We sampled this version of pizza gourmet at Le Calandre, Massimiliano Alajmo's restaurant. It was eye-opening because the crust is just barely steamed and so very soft; it was lighter than many other types of pizza gourmet that we tried. It is extremely important to use a thicker sauce so that it will hold its shape during the steaming process. Sauces with a higher moisture content can separate. This pizza base can be steamed or reheated multiple times because you are reheating it with steam rather than in a dry oven, which is gentler on the pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fior di Latte Mozzarella, thickly sliced see page 152	30 g	1 ea	12
Pizza Gourmet Dough see page 74	250 g	n/a	100
New York / Artisan Pizza Tomato Sauce see page 113	110 g	½ cup	44
Extra-virgin olive oil	5 g	1 tsp	2
Fresh basil leaves, small	0.5 g	6 ea	0.2

SUBSTITUTIONS

- Mozzarella di bufala can be used instead of fior di latte mozzarella.

In step 6 of the tomato sauce recipe, it says to cook it for about 30 min to thicken it. For this pizza, turn the heat down as low as possible and continue to cook for an additional 30 min, stirring frequently. When you drag a spoon through it, the sauce should hold and not puddle back into place. Once it has cooled down, puree it in a blender to make it as smooth as possible. Reserve in a piping bag in refrigeration until ready to use.

ASSEMBLY

1 Drain the cheese overnight.

2 Temper the cheese 2 h before topping the pizza.

3 If steaming in a steamer oven, place the proofed dough on a perforated nonstick sheet pan. If steaming in a bamboo steamer basket, place the dough on a lightly oiled parchment paper disc (it should be slightly larger than the dough disc).

4 Steam for 20 min.

5 Remove from the steamer and cool completely. Place in an airtight container and set aside.

6 Pipe the tomato sauce in a spiral over the top of the crust.

7 Place the mozzarella slice in the center of the sauce. Drizzle extra-virgin olive oil over the surface of the pizza.

8 Steam for 2 min to warm the dough and sauce and partially melt the cheese.

9 Top with the basil.

10 Cut into 6 triangles using an electric serrated knife.

TOPPING VARIATION

PIZZA GOURMET WITH SQUAB AND FOIE GRAS

INSPIRED BY SIMONE PADOAN

roast squab–foie gras–red onion marmalade–sage

Simone Padoan uses one of the more complex doughs we've ever seen for his pizza gourmet and then tops it extravagantly. Although our dough isn't quite the same as his, we took our cue for the toppings from him. The timing for preparing the toppings is really important here. Toast the pizza while the squab is roasting and sauté the foie gras so that it is done when the squab has just finished resting. This is not a cheap pizza, but it's delicious.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Foie gras	80 g	n/a	32
Whole milk	as needed	n/a	
Pizza Gourmet Dough see page 74	250 g	n/a	100
Whole squab	60 g	n/a	24
Fine salt	as needed		
Freshly ground black pepper	as needed		
Extra-virgin olive oil	as needed		
Red Onion Marmalade see next page	130 g	½ cup	52
Flaky salt	0. 5 g	¼ tsp	0.2
Fried sage leaves	0.5 g	6 ea	0.2

SUBSTITUTIONS

- You can use slices of roast duck in place of the squab.
- If you can't find foie gras, use chicken livers or slices of pâté instead. Just make sure not to cook the pâté.

The squab on this pizza is served rare to medium-rare, as is the custom in Michelin-starred restaurants.

ASSEMBLY

1 Soak the foie gras, covered, in milk overnight.

2 Carefully devein it as much as possible.

3 Cut into six 1.25 cm / ½ inch thick slices and set aside.

4 If steaming in a steamer oven, place the proofed dough on a perforated nonstick sheet pan. If steaming in a bamboo steamer basket, place the dough on a lightly oiled parchment paper disc (it should be slightly larger than the dough disc).

5 Steam for 20 min.

6 Remove from the steamer and cool completely. Place in an airtight container and set aside.

7 Preheat an oven to 205° C / 400° F.

8 Separate the squab legs and thighs from the breasts.

9 Place the breast on one quarter sheet pan and the legs and thighs on another.

10 Season with salt and pepper. Drizzle olive oil over the squab to coat.

11 Roast for 10 min in a convection oven or 15 min in a still oven. The core temperature of the breasts should read 54° C / 129° F. If the squab is not up to temperature, continue roasting, checking every 3 min. The legs should be golden brown (but these are for you to snack on; they won't be going on the pizza).

12 Remove from the oven and allow to rest. Leave the oven on.

13 Meanwhile, spray the surface of the steamed pizza dough with a light coat of oil.

14 Toast the crust in the oven until golden brown, about 6–8 min, rotating halfway through baking.

15 Place a large sauté pan over high heat.

16 Sauté the foie gras for15 s on each side, or until browned.

17 Take the pan off the heat immediately and drain the foie gras on clean paper towels.

18 Spread the red onion marmalade over the surface of the toasted pizza crust.

19 Cut into 6 triangles using a serrated knife.

20 Top each slice with a piece of foie gras.

21 Cut the squab breasts into 6 slices and place one slice on each piece of foie gras.

22 Sprinkle the squab breast with flaky salt and top with sage leaves.

23 Serve immediately.

RED ONION MARMALADE

Total Time: 15 min—Yield: 800 g

INGREDIENT	WEIGHT	VOLUME	SCALING %
Red onions, thinly sliced	270 g	2¼ cups	100
Dried cranberries, finely chopped	55 g	½ cup	20.37
Brown sugar	25 g	2 Tbsp	9.26
Balsamic vinegar	25 g	1 Tbsp + 2 tsp	9.26
High-methoxyl (HM) pectin	15 g	1 Tbsp	5.55
Granulated sugar	360 g	1¾ cups + 1 Tbsp	133.33
Apple juice, unsweetened	340 g	1½ cups	125.93

PROCEDURE

1 In a large saucepot, combine the onions, cranberries, brown sugar, and vinegar, and cook over medium heat until the onions are translucent.

2 In a bowl, whisk together the pectin and 200 g (1 cup) of the granulated sugar.

3 Add the apple juice to the onion mixture.

4 Slowly pour in the pectin mixture, whisking constantly.

5 Bring to a boil while whisking constantly.

6 Add the remaining 160 g (¾ cup + 1 Tbsp) granulated sugar and bring the mixture back to a boil, stirring constantly to dissolve the sugar, for about 1 min.

7 Test the gel (see note below). If it's ready, remove the pot from the heat, and skim the surface. If not, continue to cook and test again.

8 Cool to room temperature.

9 Store in refrigeration for up to 1 mo. Do not freeze.

To test if the gel will set, take the temperature after boiling the marmalade in step 6. It should read 104°C / 220°F. If you don't have a thermometer, perform the refrigerator test. Put a small amount of the marmalade on a plate, and place it in the refrigerator for a few minutes. Pass your finger through it. If it has set properly, it will not spread after you run your finger through it and the surface will wrinkle at the edge of the jam.

TECHNIQUE VARIATION

PIZZA MONTANARA

marinara pizza tomato sauce–smaked provolone cheese–basil–extra-virgin olive oil

This delicious style is a hallmark of Antonio Starita from Naples's Pizzeria Starita a Materdei. It consists of a fried Neapolitan crust that is then topped with cheese and sauce and finished in a pizza oven. The challenge is in warming the sauce and melting the cheese without burning the crust. The key to its success is to bake it in a thick pan and rotate it quickly, baking it just long enough to melt the cheese.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Marinara Pizza Tomato Sauce see page 111	140 g	½ cup + 1 Tbsp	93.33
Smoked provolone or mozzarella	40 g	¼ cup	26.66
Neapolitan Pizza Dough see page 38	150 g	n/a	100
Extra-virgin olive oil	5 g	2 tsp	3.33
Fresh basil leaves	0.5–2 g	2–5 ea	0.33–1.33

SUBSTITUTIONS

- You can use any pizza dough (except deep-dish) instead of Neapolitan. We don't recommend exceeding 200 g of any type of dough since it might be too big for the fryer.
- The New York / Artisan pizza tomato sauce (see page 113) works well instead of the marinara pizza tomato sauce.

ASSEMBLY

1 Temper the sauce and cheese 2 h before topping the pizza.

2 Preheat the oven to 450° C / 840° F.

3 Heat a deep fryer to 190–200° C / 375–390° F. Make sure it is large enough to hold a 25 cm / 10 in dough disc.

4 Shape the dough into a 25 cm / 10 in diameter disc (see page 201).

5 Lift the dough up and shake off the excess flour. This is very important because any excess flour in the fryer will burn.

6 Put the dough back down and dock the center of the dough with a docker, fork, or the tip of a knife.

7 Follow steps 2–4 in the How to Fry Pizza instructions on page 187.

8 Place the fried dough in a steel or solid aluminum pie tin.

9 Spread the sauce over the pizza, leaving a 2.5 cm / 1 in border.

10 Top with the cheese.

11 Drizzle the olive oil over the pizza.

12 Place the tin in the oven, close to the oven's mouth, and keep an eye on it while it bakes, spinning it frequently. It is ready to serve once the cheese is melted. You can take it in and out of the oven for a few seconds, if necessary, to keep the dough from burning.

13 Top with basil and serve immediately.

If you don't have a stand-alone fryer, follow the steps for cutting and draining the cheese, tempering the cheese and sauce, and shaping the dough above. When you are ready to make the pizza, follow the steps for an improvised shallow fryer on page 187.

Keep the sauce and cheese as well as any other toppings at room temperature so they get hot and melt faster.

Use limited toppings and don't crowd them on the pizza. The more toppings, the less chance they have of getting hot, and the less chance the cheese has to melt properly.

TECHNIQUE VARIATION

PIZZA FRITTA

ricotta–provolone cheese–ciccioli–basil

We had two memorable versions of this fried calzone-like pizza in Naples, one at La Masardona, which opens at 8 in the morning because pizza fritta is traditionally an Italian workmen's breakfast, and the other by Enzo Coccia. The key ingredient is a pork product called ciccioli, which is hard to find outside of Italy (though you can buy it online). Ciccioli is made by cooking and then pressing fatty, aged cuts of pork into discs. These can be used as is, or they are often sliced and fried to make ciccioli frolli, which is akin to chicharróns.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Neapolitan Pizza Dough see page 38	150 g	n/a	100
Ricotta see page 164	50 g	¼ cup	33.33
Provolone cheese, shredded	40 g	½ cup	26.66
Ciccioli, cut into 6 mm / ¼ in cubes	40 g	⅓ cup	26.66
Fresh basil leaves, hand-torn (optional)	0.5 g	1–2 ea	0.33
Freshly ground black pepper	0.1 g	n/a	0.06

SUBSTITUTIONS

- You can use any pizza dough (except deep-dish) instead of Neapolitan.
- Instead of ciccioli, use salami cut into small cubes.
- Try using pizza cheese or smoked provolone instead of provolone.

ASSEMBLY

1 Heat a deep fryer to 190–200° C / 375–390° F.

2 Shape the dough into a 25 cm / 10 in disc (see page 201). You don't need to worry about forming a rim; it should be flat but make sure that it is evenly stretched and not too thin. This could create a weak spot that might tear during frying. Do not use too much flour when shaping because the excess flour will burn in the fryer.

3 Place the ricotta, provolone, and ciccioli, basil, and pepper in a mound on one half of the dough, leaving at least a 2.5 cm / 1 in border.

4 Brush some water around the rim. This will ensure that the dough does not pop open when it is frying.

5 Fold the other half of the dough over the filling to cover it completely and join the edges of the dough.

6 Use the side of your fist to pound down firmly all along the edge to seal completely.

7 Carefully lift the pizza by the ends and submerge it in the hot oil. As it fries, use a metal spoon to spoon hot oil over the top of the frying pizza. The goal is to achieve an even golden-brown color on both sides.

8 After 1 min, use a spider to turn the pizza over.

9 Once both sides have achieved deep golden brown, about 1 min, remove it from the fryer with the spider. Place it on a sheet pan lined with paper towels or colafritto to drain any excess oil.

10 Serve immediately.

TECHNIQUE VARIATION

CALZONE

classic Neapolitan pizza tomato sauce–ricotta–pizza cheese–scamorza cheese–salami

A calzone is an easy item to make in a pizzeria because you already have all the ingredients. You use the same oven, dough, sauce, and cheese to create it, but you might need to reduce the amount of dough to make it smaller. Essentially, the calzone will replicate the style of the pizzas that you already make (though it'll be softer for Neapolitan).

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Neapolitan Pizza Dough see page 38	250 g	n/a	100
Ricotta see page 164	55 g	¼ cup	22
Pizza cheese, shredded	35 g	⅓ cup	14
Scamorza cheese, shredded	20 g	¼ cup	8
Salami, cut into 6 mm / ¼ in cubes	20 g	¼ cup	8
Classic Neapolitan Pizza Tomato Sauce, warm see page 111	35 g	2 Tbsp	14

SUBSTITUTIONS

- You can use any pizza dough (except deep-dish) instead of Neapolitan.
- Try provolone instead of scamorza.

American pizzerias usually serve calzones cut in half with a side of warm tomato sauce in a ramekin. We use Neapolitan pizza tomato sauce here, but you can serve it with any type of tomato sauce that you like. Alternatively, you can spoon the sauce over the top just before loading it into the oven as we watched Franco Pepe do at Pepe in Grani (see page 1:161). Keep in mind that the calzone will take longer to bake if you bake it with the sauce.

ASSEMBLY

1 Preheat the oven to 450° C / 840° F.

2 Shape the dough into a 30 cm / 12 in diameter disc (see page 201). You don't need to worry about forming a rim; it should be flat but make sure that it is evenly stretched and not too thin. This could create a weak spot that might tear during baking. Do not use too much flour when shaping because the excess flour will burn in the oven.

3 Place the ricotta, pizza cheese, scamorza, and salami in a mound on one half of the dough, leaving at least a 2.5 cm / 1 in border.

4 Brush some water around the rim. This will ensure that the dough does not pop open when it is baking.

5 Fold the other half of the dough over the filling to cover it completely and join the edges of the dough.

6 Use the side of your fist to pound the dough all along the edge to seal completely. Optionally, you can use a pizza wheel cutter to trim the rim and make it an evenly shaped half-moon calzone.

7 Slide a peel under the calzone and load it in the oven.

8 As soon as it starts to brown, start spinning it with the turning peel.

9 Bake until the crust is set and the leoparding is irregularly even throughout the crust, 1½–2 min (if the filling isn't cooked through, bake the calzone at the mouth of the oven or lower the baking temperature to 380° C / 715° F).

10 Serve immediately with the tomato sauce on the side or on top.

You can use a bread deck oven instead for a more New York-style calzone. Bake it at 285°C / 550°F. Add 4 min to the baking time (6 min total), rotating 180° after the first 3 min. For a home oven, follow the instructions in the New York Pizza Baking Times and Temperatures table (see page 214).

Note that a calzone baked in a super-hot pizza oven will come out with very Neapolitan characteristics, meaning it will have leoparding on the surface in addition to a soft crust texture. If baked in a deck or home oven, it will be crispy in texture and browned.

Traditionalists may take issue with the use of pizza cheese instead of fior di latte mozzarella. The ricotta, however, is already a very wet filling, and adding fior di latte mozzarella does not help matters. The crust will get soggy faster if you use these cheeses in combination. Pizza cheese is drier and will help extend the crispy texture of the crust longer.

ASSEMBLY RECIPE

OUR PIZZA ALLA CAMPOFRANCO

deep-dish pizza tomato sauce–smoked provolone cheese–ham–Parmigiano-Reggiano cheese

Many cultures around the world make a double-crusted savory pie, including the British kidney pie, Cornish pasties, and empanadas. While a Neapolitan pizzaiolo will tell you pizza alla campofranco is not true pizza (it's served cold and not found in Italian pizzerias), we were struck by its similarity to the deep-dish pizzas of Chicago. It takes some practice to get right, so don't make this as your first attempt at pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
For the Dough			
Whole milk, cold	155 g	⅔ cup	36.47
Instant dry osmotolerant yeast	7.5 g	2¾ tsp	1.76
Bread flour, 11.5%–12% protein*	425 g	3 cups	100
Eggs, cold	170 g	4 ea	40
Sugar	65 g	¼ cup + 2 Tbsp	15.29
Fine salt	10 g	1¾ tsp	2.35
Butter, softened	225 g	1 cup	52.94
For the Filling			
1st layer			
Smoked provolone cheese, thinly sliced	350 g	18 ea	100
Fresh ham, sliced 2 mm / 0.08 in thick	150 g	7 ea	42.86
Deep-Dish Pizza Tomato Sauce see page 111	100 g	½ cup	28.57
Parmigiano-Reggiano cheese, finely grated	25 g	¼ cup	7.14
2nd layer			
Smoked provolone cheese, thinly sliced	350 g	18 ea	100
Fresh ham, sliced 2 mm / 0.08 in thick	150 g	7 ea	42.86
Parmigiano-Reggiano cheese, finely grated	25 g	¼ cup	7.14
Egg wash see note	as needed		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

**We recommend using Central Milling Organic Artisan Bakers Craft Bread Flour.*

You'll have some dough left over. You can save it, roll it out again, and freeze it. But you need the extra dough so that you can line the pan easily.

To make egg wash, whisk one yolk and one egg together.

MIX combine the milk and yeast in the mixer's bowl, and whisk to dissolve the yeast; add the flour and eggs, and mix on low speed to a shaggy mass; mix on medium speed until the dough reaches medium gluten development; meanwhile, combine the sugar and salt in a bowl and set aside; with the mixer running, add one-third of the butter, and mix on medium speed until fully incorporated; mix in half of the sugar mixture until fully incorporated; mix in another third of the butter until fully incorporated; mix in the remaining sugar mixture until fully incorporated; mix in the remaining butter until fully incorporated; mix on medium-high speed to full gluten development; perform the windowpane test to assess gluten development (see page 2:30); transfer the dough to a sheet pan lined with a lightly oiled silicone mat

BULK FERMENT 3 h at 21° C / 70° F; cover well; perform 1 book fold (see page 2:50) after 1 h; after the fold, flatten dough to about 2.5 cm / 1 in thick and shape as rectangular as possible; rest the dough, covered, in the refrigerator for at least 2 h or until firm

DIVIDE one 700 g piece and one 300 g piece

PRESHAPE ball

BENCH REST 20 min

SHAPE lightly oil a nonstick 20 cm diameter by 5 cm deep / 8 in diameter by 2 in deep cake pan with olive oil and dust with flour; roll the larger piece of dough to a 33 cm / 13 in disc and line the cake pan with it (see page 223); for the first layer, cover the base of the dough with the provolone; place the ham on top of the cheese; spread the sauce over the ham; sprinkle the grated Parmigiano-Reggiano on top; repeat for the second layer of filling (minus the sauce); roll the smaller piece of dough to the diameter of the cake pan; using a rolling pin, roll the dough up and then gently unroll it over the pan; crimp the dough overhang onto the dough lid to seal the filling in; brush the crimped edge with egg wash; preheat the oven

PROOF 2–3 h at 21° C / 70° F, covered, or 1½–2 h at 27° C / 80° F, at 65% RH

BAKE see the Pizza alla Campofranco Baking Times and Temperatures table (see below)

SERVE cool for 5 min in the pan and then remove from the pan; cut into 6–8 wedges

PIZZA ALLA CAMPOFRANCO BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 190° C / 375° F; vent halfway open	35–40 min	n/a
bread deck oven	preheat oven to 190° C / 375° F	35–40 min	n/a
home/still electric oven: place baking steel or baking stone in the top third of the oven	preheat oven to 205° C / 400° F	40–45 min	180° after 10 min; reduce to 175° C / 350° F after rotating
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 175° C / 345° F	35–40 min	n/a
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 175° C / 345° F	35–40 min	n/a

ASSEMBLY RECIPE

OUR PIZZA RUSTICA

ricotta–fior di latte mozzarella cheese–egg–ham–smoked provolone cheese

Pizza rustica is similar to pizza alla campofranco in that the filling is encased in a dough that is similar to pie dough and it bakes in a ring (both are essentially examples of savory tarts with a long history and neither are typically served hot). This is a type of pizza that dates back in time. We encountered a painting of it in the Museo di Capodimonte in Naples, and it's called pizza, but it has virtually nothing to do with the pizza that Naples is famous for. It is baked in a ring and has more in common with a meat pie than with other styles of pizza. It's traditionally served during Easter.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
For the dough			
Pastry flour	750 g	6¼ cups	100
Fine salt	18 g	3¼ tsp	2.4
Butter, cold, cut into 1.25 cm / ½ in cubes	375 g	1⅔ cups	50
Water, cold	180 g	¾ cup	24
For the filling			
Ricotta see page 164	500 g	2¼ cups	100
Fior di Latte Mozzarella, shredded see page 152	250 g	2 cups	50
Ham, cut into 6 mm / ¼ in cubes	200 g	1½ cups	40
Smoked provolone cheese, cut into 6 mm / ¼ in cubes or shredded	150 g	1 cup + 2 Tbsp	30
Eggs	100 g	2 ea	20
Egg wash see note	as needed		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

To make egg wash, whisk one yolk and one egg together.

If you'd like, you can garnish the center of the pizza rustica with 6 g (2 Tbsp) minced chives.

GENERAL DIRECTIONS

PREP preheat the oven; temper the ricotta and mozzarella cheese 2 h before making the filling

MIX sift the flour and salt; transfer to the mixer's bowl along with the butter; using the paddle attachment, cut the butter into the flour on low speed until it resembles coarse meal; with the mixer running, slowly add the water; mix on low speed until just combined (don't overmix); shape into a flat disc; wrap well with plastic wrap; refrigerate for 1 h or until firm

DIVIDE one 1 kg piece and one 300 g piece

SHAPE lightly oil a 23 cm diameter by 7 cm deep / 9 in diameter by 2¾ in deep cake pan with olive oil and dust with flour; roll the larger piece of dough to a 40 cm / 16 in disc; roll the smaller piece of dough to a 23 cm / 9 in disc; both pieces of dough should be about 4 mm / 0.16 in thick; rest the dough, covered, in refrigeration for at least 45 min or until firm; line the cake pan with the larger piece of dough (see page 223); place the pan in the refrigerator until the dough is firm; combine the ricotta, mozzarella, ham, and provolone in a bowl; lightly beat the eggs in a separate bowl just to combine the yolks with the whites; add the beaten eggs to the cheese and ham mixture, and stir to combine; pour the filling into the dough-lined cake ring; place the smaller dough disc on top of the filling and brush it with egg wash; crimp the dough overhang onto the dough lid to seal the filling in; brush the crimped edge with egg wash; score the surface of the dough with a decorative pattern, if desired

BAKE see the Pizza Rustica Baking Times and Temperatures table (see next page)

SERVE cool completely before removing from the pan; cut into 6–8 wedges

PIZZA RUSTICA BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 190°C / 375°F; vent halfway open	1½ h	n/a
bread deck oven	preheat oven to 190°C / 375°F	1½ h	n/a
home/still electric oven: place baking steel/stone in the top third of the oven	preheat oven to 205°C / 400°F	2 h	180° after 10 min; reduce to 175°C / 350°F after rotating
convection oven: place baking steel or baking stone in the center of the oven	preheat oven to 175°C / 350°F	1½ h	n/a
combi oven: place baking steel or baking stone in the center of the oven	preheat oven to 175°C / 350°F	1½ h	n/a

ASSEMBLY RECIPE

FOCACCIA DI RECCO

crescenza cheese—extra-virgin olive oil

Many villages of Italy have a unique food that was traditionally made only in that one place. One such place is the village of Recco near Genoa in Liguria, which makes "foccacia di recco." This recipe shows how flexible Italian cuisine names are. It's called focaccia but there's nothing focaccia-like about it; this is super thin and doesn't have an open, airy crumb, and is stuffed with cheese, which focaccia typically isn't. Since it is Ligurian rather than from Campania, it has never been part of the worldwide pizza phenomenon. Recently, at some places in Milan and elsewhere, this has been made in pizzerias and served as an appetizer.

INGREDIENTS	WEIGHT	VOLUME	%
For the Dough			
High-protein bread flour, 14% protein	200 g	1⅓ cups	100
Water	100 g	¼ cup + 3 Tbsp	50
Extra-virgin olive oil	50 g	¼ cup	25
Fine salt	5 g	¾ tsp + ⅛ tsp	2.5
For the Filling			
Crescenza cheese	250 g	1 cup	125
Extra-virgin olive oil	as needed		
Flaky salt	as needed		

For salt, flours, and other notes, see pages vii–viii. For notes on substitutions, see pages vii–viii.

Crescenza cheese also goes by the name Wisconsin spread cheese.

For a drier cheese that will keep the crispiness of the dough for longer, use sliced smoked provolone or pizza cheese instead. Place the slices in an even layer, overlapping them as needed.

GENERAL DIRECTIONS

PREP grease a 35 cm diameter by 2.5 cm deep / 14 in diameter by 1 in deep cured pan with a thin coat of olive oil

MIX combine the flour, water, oil, and salt in the mixer's bowl; mix on low speed to a shaggy mass; mix on medium speed to full gluten development; perform the windowpane test to assess gluten development (see page 2: 30)

BENCH REST 20 min; cover well

DIVIDE 175 g

PRESHAPE ball (see page 20); place in a lightly oiled tub or on a sheet pan; lightly mist with water; cover well

REST 3 h at 21°C / 70°F

SHAPE flour a work surface well; dust both sides of one dough ball generously with flour; pound it with a wooden dowel to soften and relax it; stretch the dough out by hand as thinly as possible to an at least 40 cm / 16 in disc; line the prepared pan with the dough, leaving a 1.25 cm / ½ in overhang; distribute the cheese evenly over the dough; dust both sides of the other dough ball generously with flour; pound it with a wooden dowel to soften and relax it; stretch the dough out by hand to a 40 cm / 16 in disc; carefully place the second dough disc over the dough in the pan; pass a rolling pin over the rim of the pan to cut off the excess dough; seal the dough rim by pressing down on it with your fingers; roll the dough rim overlap inward to form a crust border (it should be about 1.25 cm / ½ in wide); brush the top of the dough generously with olive oil and sprinkle evenly with salt; make six evenly spaced holes around the top piece of dough

BAKE see Focaccia di Recco Baking Times and Temperatures table (see page 268)

SERVE cut into 6 triangles and serve immediately

PREP

1 Grease a 35 cm diameter by 2.5 cm deep / 14 in diameter by 1 in deep cured pizza pan with a thin coat of olive oil.

MIX

2 Combine the flour, water, oil, and salt in the mixer's bowl.

3 Mix on low speed to a shaggy mass.

4 Mix on medium speed to full gluten development. Perform the windowpane test to assess gluten development (see page 2:30).

BENCH REST

5 Bench rest 20 min, well covered.

DIVIDE

6 Divide into two 175 g pieces (see page 18).

PRESHAPE

7 Preshape each piece into a ball (see page 20).

8 Place in a lightly oiled tub or on a sheet pan. Spray a very light mist of water over each ball of dough.

9 Cover the tub well or wrap the sheet pan with plastic wrap.

REST

10 Rest the dough, covered, for 3 h at 21° C / 70° F.

SHAPE

11 Flour a work surface well. Dust both sides of one dough ball generously with flour.

12 Pound the ball with a wooden dowel to soften and relax it.

13 Stretch the dough out by hand as thinly as possible to an at least 40 cm / 16 inch disc.

14 Line the prepared pan with the dough, leaving a 1.25 cm / ½ in overhang.

15 Distribute the cheese evenly over the dough.

16 Dust both sides of the other dough ball generously with flour.

17 Pound it with a wooden dowel to soften and relax it.

18 Stretch the dough out by hand to a 40 cm / 16 in disc.

19 Carefully place the second dough disc over the dough in the pan.

SHAPE

20 Pass a rolling pin over the rim of the pan to cut off the excess dough.

21 Seal the dough rim by pressing down on it with your fingers.

22 Roll the dough rim overlap inward to form a crust border (it should be about 1.25 cm / ½ in wide).

23 Brush the top of the dough generously with olive oil and sprinkle evenly with salt.

24 Make six evenly spaced holes around the top piece of dough.

BAKE

25 Bake according to the Focaccia di Recco Pizza Baking Times and Temperatures table (see next page).

SERVE

26 Cut into 6 triangles and serve immediately.

FOCACCIA DI RECCO BAKING TIMES AND TEMPERATURES

Type of oven	Baking temperature	Baking time	Rotation notes
pizza deck oven	preheat oven to 230° C / 445° F; vent halfway open	7 min	180° halfway through baking
bread deck oven	preheat oven to 230° C / 445° F	7 min	180° halfway through baking
wood-fired or gas-fired pizza oven		6 min	180° halfway through baking
home/still electric oven: place baking steel or baking stone in the top third of the oven		8 min	180° halfway through baking
convection oven: place baking steel or baking stone in the center of the oven		6 min	n/a
combi oven: place baking steel or baking stone in the center of the oven		6 min	n/a

DID ANYONE ORDER A PLAIN CHEESE PIZZA?

There is absolutely nothing wrong with a pizza made from simple canned tomato sauce and pizza cheese. But in the world of tomatoes (both fresh and canned) and cheese, the list of delicious combinations you can put together is practically endless. Below is a table with our suggested pairings, but you should mix and match as you see fit. The preparations below are variations on the tomato and cheese theme but with a Modernist Cuisine twist. And although we have included a recommendation for the pizza style, you can easily substitute other doughs for the base crust (see Cross-Crusting Our Master Doughs on pages 2:96–99).

Recommended pizza dough	Tomato product or sauce	Cheese
Thin-Crust Pizza Dough (see page 26)	Strawberry Marinara Sauce (see page 114)	Cream cheese
Thin-Crust Pizza Dough (see page 26)	Raw Cherry Tomato Sauce (see page 121)	Crescenza
Thin-Crust Pizza Dough (see page 26)	Salsa Verde (see page 150)	Oaxacan string cheese
Neapolitan Pizza Dough (see page 38)	Canned Piennolo tomatoes	Stracciatella
Neapolitan Pizza Dough (see page 38)	Puttanesca Sauce (see page 141)	Higher-Fat Fior di Latte Mozzarella (see page 161)
Modernist High-Hydration Neapolitan Pizza Dough (see page 40)	Rotavap Tomato Sauce (see page 120)	Modernist Goat's Milk Mozzarella (see page 157)
New York Pizza Dough (see page 45)	Raw Tomato Sauce (see page 121)	Paprika-Infused Fior di Latte Mozzarella (see page 162)
New York Pizza Dough (see page 45)	Spicy Vodka Sauce (see page 115)	Burrata
Artisan Pizza Dough (see page 54)	White Tomato Sauce (see page 115)	Smoked provolone
Artisan Pizza Dough (see page 54)	Fermented Tomato Sauce (see page 116)	Fior di Latte Mozzarella (see page 152)
New York Square Pizza Dough (see page 64)	Bolognese Sauce (see page 141)	Pizza cheese
High-Hydration al Taglio Pizza Dough (see page 68)	Ripe beefsteak tomatoes, sliced (or ripe cherry tomatoes, crushed)	Ricotta (see page 164)
High-Hydration al Taglio Pizza Dough (see page 68)	Slow-Roasted Tomato Sauce (see page 117)	Mascarpone
Detroit-Style Pizza Dough (see page 75)	Amatriciana Sauce* (see page 113)	Shredded Parmesan and gouda (equal parts)

**Apply hot after the pizza is baked.*

DOUGH, SAUCE, CHEESE, AND TOPPING RECOMMENDATIONS FOR SIMPLE PIZZAS

The weights below are meant to guide you in assembling the pizzas in the tables on pages 272–279. These are our personal preferences and can obviously be tailored to suit your needs and tastes. The volumes will vary depending on the toppings and your choices, so we strongly encourage weight amounts. This table is broken into categories that mirror the way we divide the complex pizza recipes in this chapter. We also offer multiplier tables on pages 356–377 if you want to make a particular style in a specific size.

	1	2	3	4	5	6
Style of pizza	Dough weight	Sauce weight	Cheese weight	Average topping weight before baking	Maximum topping weight before baking	Average topping weight after baking
Thin-crust pizza, 40 cm / 16 in	275 g	95 g	150 g	135 g	165 g	135 g
Thin-crust pizza, 50 cm / 20 in	370 g	170 g	270 g	250 g	300 g	250 g
Brazilian thin-crust pizza, 23 cm / 9 in	125 g	100 g	175 g	165 g	210 g	95 g
Brazilian thin-crust pizza, 40 cm / 16 in	250 g	160 g	340 g	300 g	380 g	170 g
Neapolitan pizza	250 g	120 g	100 g	125 g	150 g	180 g
New York pizza, 35 cm / 14 in	400 g	160 g	195 g	130 g	300 g	175 g
New York pizza, 40 cm / 16 in	600 g	240 g	290 g	195 g	450 g	260 g
New York pizza, 45 cm / 18 in	800 g	320 g	390 g	260 g	600 g	350 g
New York pizza, 50 cm / 20 in	1 kg	400 g	485 g	325 g	750 g	435 g
New York pizza, 55 cm / 22 in	1.1 kg	440 g	535 g	355 g	825 g	480 g
New York pizza, 60 cm / 24 in	1.2 kg	480 g	585 g	390 g	900 g	525 g
Artisan pizza, 35 cm / 14 in	360 g	145 g	180 g	170 g	300 g	110 g
Artisan pizza, 40 cm / 16 in	400 g	215 g	270 g	255 g	450 g	165 g
Artisan pizza, 45 cm / 18 in	470 g	290 g	360 g	340 g	600 g	220 g
Artisan pizza, 50 cm / 20 in	500 g	360 g	450 g	425 g	750 g	275 g
Artisan pizza, 55 cm / 22 in	580 g	400 g	495 g	465 g	825 g	300 g
Artisan pizza, 60 cm / 24 in	620 g	435 g	540 g	510 g	900 g	330 g
New York square pizza, 46 cm by 33 cm / 18 in by 13 in	700 g	225 g	425 g	800 g	900 g	700 g
Al taglio pizza, 60 cm by 20 cm / 24 in by 8 in	700 g	200 g	300 g	550 g	600 g	350 g
Al taglio pizza, 60 cm by 40 cm / 24 in by 16 in	1.4 kg	400 g	600 g	1.1 kg	1.2 kg	700 g
Detroit-style pizza, 25 cm by 20 cm / 10 in by 8 in	330 g	75 g	170 g	185 g	210 g	175 g
Detroit-style pizza, 35 cm by 25 cm / 14 in by 10 in	500 g	150 g	340 g	375 g	425 g	350 g

7	8	9	10	11
Maximum topping weight after baking	Average payload (sauce + cheese + toppings added before baking) (2 + 3 + 4)	Maximum payload (sauce + cheese + toppings added before baking) (2 + 3 + 5)	Average payload (sauce + cheese + toppings added before and after baking) (6 + 8)	Maximum payload (sauce + cheese + toppings added before and after baking) (7 + 9)
150 g	380 g	410 g	515 g	560 g
275 g	690 g	740 g	940 g	1.015 kg
135 g	440 g	485 g	535 g	620 g
250 g	800 g	880 g	970 g	1.13 kg
210 g	345 g	370 g	525 g	580 g
225 g	485 g	655 g	660 g	880 g
335 g	725 g	980 g	985 g	1.315 kg
450 g	970 g	1.31 kg	1.32 kg	1.76 kg
560 g	1.21 kg	1.635 kg	1.645 kg	2.195 kg
615 g	1.33 kg	1.8 kg	1.81 kg	2.415 kg
675 g	1.455 kg	1.965 kg	1.98 kg	2.64 kg
320 g	495 g	625 g	605 g	945 g
480 g	740 g	935 g	905 g	1.415 kg
640 g	990 g	1.25 kg	1.21 kg	1.89 kg
800 g	1.235 kg	1.56 kg	1.51 kg	2.36 kg
880 g	1.36 kg	1.72 kg	1.66 kg	2.6 kg
960 g	1.485 kg	1.875 kg	1.815 kg	2.835 kg
800 g	1.45 kg	1.55 kg	2.15 kg	2.35 kg
575 g	1.05 kg	1.1 kg	1.4 kg	1.675 kg
1.15 kg	2.1 kg	2.2 kg	2.8 g	3.35 kg
200 g	430 g	455 g	605 g	655 g
400 g	865 g	915 g	1.215 kg	1.315 kg

SIMPLE PIZZA RECIPES

While these simple recipes include ideas that are classic and modern, these are just a springboard for your imagination and are almost endlessly customizable. You can vary the sauce, cheese, and toppings; just keep in mind the total amounts that you are putting on each pizza. You should also consider how the toppings will behave when you are choosing the style of pizza you are making. Certain toppings won't work well in the high heat of the ovens used to bake Neapolitan pizzas, so you might need to cover them with the cheese so that they don't burn. You should also stay true to the style of the pizza. For example, the hallmark of a Detroit-style pizza is the frico crust (see page 1:65), so you should try to maintain that when you are adapting these flavor themes for that pizza style.

CLASSIC

Category	Dough*	Sauce*	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Four-Cheese Pizza	Any master dough**	Heavy cream Béchamel see page 128 Modernist Béchamel see page 128 Mascarpone	Grated Parmesan cheese Shredded pizza cheese Ricotta see page 164		Dried oregano Crumbled Gorgonzola cheese	If you apply Gorgonzola cheese before baking, it can melt out and you won't see it on the baked pizza. While the four cheese suggestions are common to this pizza, you can use any cheese combination you want.
Sausage and Swiss Chard Pizza	Any master dough**	Tomato sauce	Smoked mozzarella cheese	Cooked, crumbled spicy Italian sausage Sautéed chopped Swiss chard see page 170 Ricotta see page 164		For al taglio pizza, apply the toppings after baking; reheat the pizza with the toppings on.
Chicken, Kale, and Peppers Pizza	Any master dough**	Tomato sauce	Fresh mozzarella cheese	Sliced grilled chicken Pickled Peppadew peppers	Baby kale leaves	You can use other kinds of pickled peppers, such as pepperoncini or pickled jalapeños.
Hawaiian Pizza	Any master dough**	Tomato sauce	Shredded pizza cheese	Thinly sliced Canadian bacon Diced pineapple		While canned pineapple is widely used for this, we recommend (actually, implore) that you use our preparations for it on page 314. For al taglio pizza, apply the toppings after baking; reheat the pizza with the toppings on.

**Select one*

***Except deep-dish*

CLASSIC

Category	Dough*	Sauce*	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Bacon and Onion Pizza	Any master dough**	Béchamel see page 128 Modernist Béchamel see page 128 Mascarpone Heavy cream	Swiss cheese	Bacon lardons, partially rendered Browned Onions see page 305	Crumbled Gorgonzola cheese	
New England–Style Greek Pizza	Argentinean-style "al molde" pizza dough New York square pizza dough High-hydration al taglio pizza dough	Tomato sauce	A combination of 4 parts shredded pizza cheese, 4 parts shredded cheddar cheese, and 1 part grated Parmigiano-Reggiano cheese			Bake in a shallow pan (like Argentinean-style "al molde" pizza); grease it generously with equal parts shortening and olive oil before placing the dough in it.
White Pizza	Any master dough**	Béchamel see page 128 Mascarpone Heavy cream	Shredded pizza cheese Ricotta see page 164	Dried oregano		

*Select one

**Except deep-dish

INSPIRED BY ITALIAN INGREDIENTS OR DISHES

Category	Dough*	Sauce	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
'Nduja Love Me? Pizza	Any master dough**	Tomato sauce	Caciocavallo cheese	Slow-Roasted Plum Tomatoes see page 117 'Nduja		For the slow-roasted tomatoes, don't pass them through the food mill once they are done roasting.
Chef's Surprise Pizza	Thin-crust pizza dough Brazilian thin-crust pizza dough Neapolitan pizza dough New York pizza dough Artisan pizza dough		Line the dough with smoked provolone cheese slices; spread Ricotta (see page 164) on top of the provolone in a thin and even layer, then top with more sliced smoked provolone	Grated garlic Oregano Extra-virgin olive oil		The surprise is the ricotta in between the cheese. The "surprise" element doesn't translate well to pan-baked pizzas, which is why they aren't included as options here.
Williamsburg Pizza Slice	Any master dough**	Tomato sauce	Grated pecorino Romano cheese Fresh mozzarella cheese		Fresh basil leaves	
Pizza Puttanesca	Any master dough**	Puttanesca Sauce see page 141	Grated Parmigiano-Reggiano cheese	Pitted oil-cured black olives	Fried capers Anchovies or boquerones	The Parmigiano-Reggiano cheese can go on after baking as well.
Alfredo Pizza with Shrimp	Any master dough**	Alfredo Sauce see page 142	Shredded pizza cheese	Raw shrimp, peeled and deveined	Fried fresh flat-leaf parsley leaves Grated Parmigiano-Reggiano cheese	For pan pizzas, you may need to add the shrimp halfway through the bake to keep them from overcooking.
Carbonara Pizza	Any master dough**	Carbonara Sauce see page 143		Bacon lardons, partially rendered	Soft egg Minced fresh chives	To make soft eggs, cook eggs sous vide at 62–68°C / 144–154°F for 35 min
Pesto and Roasted Cherry Tomato Pizza	Any master dough**	Basil Pesto see page 122	Fresh mozzarella cheese Shredded pizza cheese	Slow-Roasted Cherry Tomatoes see page 117 Canned Piennolo tomatoes	Shaved Parmigiano-Reggiano cheese	For the slow-roasted tomatoes, use cherry tomatoes instead of the plum tomatoes. Don't pass them through the food mill once they are done roasting.
Bolognese Pizza	Any master dough**	Bolognese Sauce see page 141	Shredded pizza cheese	Meatballs		
Marinara Romana Pizza	Any master dough***	Tomato sauce		Crushed canned Piennolo tomatoes	Dried oregano Boquerones or anchovies	For the pan-baked pizzas, the amount of sauce can make the crust soggy, which is why we only recommend our pre-baked pan pizzas here.

**Select one*

***Except deep-dish*

Category	Dough*	Sauce	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Mastunicola Pizza	Thin-crust pizza dough Brazilian thin-crust pizza dough Neapolitan pizza dough New York pizza dough Artisan pizza dough High-hydration al taglio pizza dough				Thinly sliced lardo Freshly cracked black pepper Conciato Romano cheese Fresh basil leaves	Bake the dough completely with nothing on top (you may drizzle on some extra-virgin olive oil before baking if you like). Conciato Romano cheese is a semihard cheese that is extremely difficult to obtain; it is also extremely fragrant, which is why it is kept in a clay pot with a lid. There isn't a very close substitute, but ricotta salata would work well with this flavor combination.
Anchovy Pizza	Thin-crust pizza dough Brazilian thin-crust pizza dough Neapolitan pizza dough New York pizza dough Artisan pizza dough High-hydration al taglio pizza dough	Tomato sauce	Fresh mozzarella cheese (optional) Shredded pizza cheese (optional)	Pitted oil-cured black olives	Anchovies Capers (optional)	Always add the anchovy fillets after baking to keep them from overcooking.
Salumi / Charcuterie Pizza	Any master dough**	Tomato sauce	Shredded pizza cheese	Any type(s) of salumi (charcuterie)		Some cured meats are better to apply before baking, like salami, while others are better to apply after baking, like prosciutto (see page 176).

Select one

***Except deep-dish*

INSPIRED BY ITALIAN INGREDIENTS OR DISHES

Category	Dough*	Sauce*	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Ham, Pea, and Ricotta Pizza	Any master dough**	Tomato sauce	Ricotta see page 164 Grated pecorino Romano cheese Shredded pizza cheese	Diced fresh ham Peas	Fresh arugula	
Escarole, Sausage, and Olive pizza	Any master dough***	Mascarpone Heavy cream	Burrata, torn see page 159 Fresh mozzarella cheese	Cooked, crumbled pork sausage Escarole Pitted black olives		
Ortolana Pizza	Any master dough**	Tomato sauce	Shredded pizza cheese	Sliced red bell pepper Sliced zucchini Sliced grilled eggplant Drizzle of extra-virgin olive oil		For al taglio pizza, you can apply the toppings before or after baking.
Diavola Pizza	Any master dough**	Spicy Tomato Sauce see page 114	Shredded pizza cheese	Thinly sliced spicy salami or pepperoni	Drizzle of spicy honey	

**Select one*

***Except deep-dish*

****Except deep-dish and Detroit-style*

INSPIRED BY PIZZERIAS/PIZZAIOLI

Category	Dough*	Sauce	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Spicy Crab Pizza (Inspired by Nobu Matsuhisa)	Thin-crust pizza dough Brazilian thin-crust pizza dough Neapolitan pizza dough New York pizza dough Artisan pizza dough	Spicy Vodka Sauce see page 115	Shredded pizza cheese	King crab chunks	Finely grated Parmigiano-Reggiano cheese	Coat the entire surface of the pizza with the Parmigiano-Reggiano. We don't recommend pan-baked pizzas because the crab might overcook during the longer baking times.
Reinaldo Pizza (Inspired by Pizzaria Bruno)	Thin-crust pizza dough Brazilian thin-crust pizza dough Neapolitan pizza dough New York pizza dough Artisan pizza dough High-hydration al taglio pizza dough	Brazilian Thin-Crust Pizza Tomato Sauce see page 111	Shredded pizza cheese	Sliced mushrooms	Sliced hard-boiled eggs Canned tuna Sliced hearts of palm Golf sauce see page 198	
Barbecue Chicken Pizza (Inspired by Ed LaDou)	Any master dough**	Barbecue Sauce see page 137	Smoked gouda cheese	Cooked chicken	Sliced red onion Fresh cilantro	Chicken can be grilled, rotisserie, or roasted. Slice, cut, or pull the cooked meat apart into bite-size pieces. For al taglio pizza, you can apply the toppings before or after baking.
Sausage and Cream Pizza (Inspired by Nancy Silverton)	Thin-crust pizza dough Brazilian thin-crust pizza dough Neapolitan pizza dough New York pizza dough Artisan pizza dough High-hydration al taglio pizza dough	Heavy cream	Fresh mozzarella cheese	Cooked, crumbled fennel Italian sausage Sliced red onion Scallions		For al taglio pizza, you can apply the toppings before or after baking.
Soppressata Pizza (Inspired by Ken Forkish)	Any master dough**	Tomato sauce	Calabro cheese	Soppressata	Fresh basil leaves	

Select one

***Except deep-dish*

Category	Dough*	Sauce	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Burrata and Prosciutto Pizza	Thin-crust pizza dough Brazilian thin-crust pizza dough Neapolitan pizza dough New York pizza dough Artisan pizza dough High-hydration al taglio pizza dough		Burrata, torn see page 159		Pata negra ham, sliced and torn into bite-size pieces Sherry vinegar Crushed and toasted hazelnuts Maple syrup	There is no separate sauce on this pizza because the cream from the burrata functions as the sauce. The unbaked toppings that are added after baking are not typically used on New York square or Detroit-style pizzas, but the pizza won't jump out of the pan if you add them.
Chicken Curry Pizza	Thin-crust pizza dough Brazilian thin-crust pizza dough Neapolitan pizza dough New York pizza dough Artisan pizza dough High-hydration al taglio pizza dough	Store-bought curry sauce or Curried Onion Sauce see page 149		Shredded cooked chicken Diced palak paneer	Fresh cilantro leaves	
Ramp It Up Pizza	Thin-crust pizza dough Brazilian thin-crust pizza dough Neapolitan pizza dough New York pizza dough Artisan pizza dough High-hydration al taglio pizza dough	White Tomato Sauce see page 115	Shredded pizza cheese	Charred ramps see page 170 Crushed canned Corbarino tomatoes or Slow-Roasted Cherry Tomatoes see page 117		For the slow-roasted tomatoes, use cherry tomatoes instead of the plum tomatoes. Don't pass them through the food mill once they are done roasting.
Buenos Aires Pizza	Any master dough**	Amatriciana Sauce see page 113	Grilled halloumi cheese		Thinly sliced hanger or flank steak, cooked medium-rare Drizzle of chimichurri on top	This is inspired by provoleta, a dish that features grilled provolone cheese. We use halloumi instead.
Strawberry Fields Forever Pizza	Any master dough**	Strawberry Marinara Sauce see page 114	Small mozzarella balls (bocconcini)	Charred corn see page 170	Fresh basil leaves Drizzle of extra-virgin olive oil Basil Pesto see page 122	Leave the bocconcini whole.

*Select one

**Except deep-dish

MODERNIST

Category	Dough*	Sauce	Cheese	Topping(s) added before baking	Topping(s) added after baking	Notes
Niçoise Pizza	Any master dough**	Raw Tomato Sauce see page 121 Raw Cherry Tomato Sauce see page 121	Shredded pizza cheese	Charred green beans see page 170 Thinly sliced steamed fingerling potatoes	Thinly sliced olive oil–poached yellowfin tuna Finely grated hard-cooked egg yolk and egg white Sturgeon caviar	Use very little cheese on this pizza, just enough to anchor the toppings. Add the green beans halfway through baking.
Mornay, Ham, and Egg Pizza	Any master dough**	Mornay sauce see page 128	Shredded Gruyère cheese	Fresh ham, torn Sautéed or grilled spinach, partially cooked	Fried sunny-side-up egg with crisp edges	You should put additional eggs on pan-baked pizzas.
Hollandaise Holidays Pizza	Any master dough**		Equal parts shredded Wisconsin brick cheese (or cheddar cheese) and shredded pizza cheese	Baby artichoke hearts, cooked and quartered	Sous Vide Hollandaise see page 131	Mix the cheeses well before using. You can also apply cooked vegetables like mushrooms, asparagus, or sautéed spinach or cooked and warmed seafood onto the cooked pizza before you apply the hollandaise sauce. Once you apply the hollandaise with the siphon, you can leave the pizza as is or return it to the oven to lightly brown the sauce.
Asparagus and Morels Pizza	Any master dough**	White Tomato Sauce see page 115	Shredded cheddar cheese Soft goat cheese	Parcooked asparagus Sautéed morels see page 170	Sous Vide Hollandaise see page 131 Shaved black truffles (optional)	Once you apply the hollandaise with the siphon, you can leave the pizza as is or return it to the oven to lightly brown the sauce.
Blueberry and Ricotta Pizza	Any master dough**		Ricotta see page 164	Blueberries	Balsamic vinegar glaze	Spread the ricotta on the pizza as if it were a sauce. These flavors are inspired by pizzas found in Korean cookbooks, not by traditional Korean cuisine.

*Select one

**Except deep-dish

For Neapolitan pizzas, if the recipe calls for shredded pizza cheese, you can replace it with fresh mozzarella if you'd like. Temper the fresh mozzarella for 2 h, if using.

For Detroit-style pizzas, use the standard Detroit shredded cheese mixture (see page 234). You can always add another cheese or a mix of cheeses, but if you take away the standard combination of Wisconsin brick (or cheddar) cheese and shredded pizza cheese, it won't be quite the same.

For al taglio pizzas, you can add other toppings besides just sauce before you bake the pizza (toppings aren't *always* added after baking). Where indicated, the toppings will go on when the slice is reheated. Some toppings for al taglio pizza may not hold up well sitting in a display case, like cooked shrimp. If you are displaying them, make sure they are not sitting at room temperature for more than 2 h. Alternatively, you can have a display-only slice with all the toppings, keep the perishable toppings under refrigeration, and add them once the pizza has been reheated. If the pizzas you sell are displayed with all the toppings, take off the heat-sensitive toppings (like salad greens, fresh tomatoes) before reheating the slice, then put them on after reheating and just before serving.

VEGGIE PIZZA

quick New York pizza tomato sauce–pizza cheese–green bell pepper–sweet onion–tomato–mushroom–black olive–garlic

This iconic pizza uses a mysteriously agreed-upon variety of vegetables that, when combined, produces its characteristic flavor. You can use any mix of vegetables you want, but make sure that you don't lay them on too thick or they tend to steam, resulting in a very wet, soggy pizza. We recommend a single layer with minimal overlap so that all the vegetables have time to cook and evaporate moisture and the cheese can brown.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Quick New York Pizza Tomato Sauce see page 111	400 g	1⅔ cups	40
New York Pizza Dough see page 45	1 kg	n/a	100
Pizza cheese, shredded	485 g	5⅓ cups	48.5
Green bell pepper, thinly sliced	75 g	⅔ cup	7.5
Sweet onion, thinly sliced	75 g	⅔ cup	7.5
Plum tomatoes, thinly sliced	75 g	½ cup	7.5
Cremini mushrooms, thinly sliced	75 g	¾ cup	7.5
Black olives, pitted and sliced	20 g	2 Tbsp	2
Garlic clove, thinly sliced	5 g	1 ea	0.5

SUBSTITUTIONS

- Some people like green bell pepper, but others overwhelmingly don't. We think that green bell peppers are a part of the flavor reference point for veggie pizza. In reality, however, you can use any type of pepper you want if you don't like them.
- Try to get good-quality oil-cured black olives if possible (the smaller, the better).
- Cremini or white button mushrooms are usually found on this pizza, but you can use any mushrooms you like. Just clean them and cut them down to similarly-sized slices. We don't recommend using canned mushrooms because they don't have much flavor.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the sauce 2 h before topping the pizza. Temper the dough 1½–2 h before shaping the pizza.

3 Shape the dough into a 50 cm / 20 in disc (see page 212).

4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.

5 Distribute the cheese evenly over the sauce, making sure it covers the sauce all the way to the rim.

6 Distribute the vegetables evenly over the cheese.

7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

8 Load into the oven with a quick pull-away motion.

9 Bake according to the New York Pizza Baking Times and Temperatures table (see page 214). Check the doneness of the bottom of the pizza.

10 Remove the pizza and place on a serving tray.

11 Cut into 8, 10, or 12 triangles.

If you make a veggie Neapolitan pizza, it is important to precook the pepper, onion, and mushrooms since the pizza cooks so quickly. You don't need to fully cook the vegetables, just halfway. If you don't, they can burn on the outside and remain raw and crunchy in the middle. Since it is hard to precook tomatoes, slice them very thinly instead. The olives and garlic don't need to be precooked.

For a Detroit-style pizza, intermingle the cheese with the vegetables on top of the pizza. Don't put the vegetables over the cheese or vice versa because the pizza won't bake well (the cheese will get soggy and won't brown).

To make New York square pizza, follow the multiplier table instructions on page 364, but leave the sweet onion, tomato, mushroom, and garlic amounts as is.

MEAT LOVER'S PIZZA

quick New York pizza tomato sauce–pizza cheese–meatball–Italian sausage–pepperoni–salami

This pizza is on the opposite end of the spectrum from the Veggie Pizza (see previous page). Its open-ended name invites you to add any number of varieties of meat, but from the traditionalist New York pizza slice perspective, there must be pepperoni, Italian sausage, and "meatball" in the mix. "Meatball" is in quotation marks because what you typically find on meat lover's pizza isn't actual meatballs; it is a commercially made cooked meat loaf that is sold sliced thin and frozen, ready to be put on top of the pizza. Actual meatballs can also be used, but we understand that making them from scratch can be an extra layer of labor that pizzerias may want to avoid. We highly recommend making them yourself; shape them small so they don't roll off your pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Quick New York Pizza Tomato Sauce see page 111	400 g	1⅔ cups	40
New York Pizza Dough see page 45	1 kg	n/a	100
Pizza cheese, shredded	485 g	5⅓ cups	48.5
Meatball, thinly sliced	80 g	n/a	8
Italian Sausage, cooked and crumbled see page 177	80 g	n/a	8
Pepperoni, thinly sliced	80 g	n/a	8
Salami, thinly sliced	80 g	n/a	8

SUBSTITUTIONS

- Almost any type of sausage and/or cured meat will work well. Make sure that they won't dry out in the oven (like prosciutto or mortadella would). Otherwise, apply the cured meat after baking.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the sauce 2 h before topping the pizza. Temper the dough 1½–2 h before shaping the pizza.

3 Shape the dough into a 50 cm / 20 in disc (see page 212).

4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.

5 Distribute the cheese evenly over the sauce, making sure it covers the sauce all the way to the rim.

6 Distribute the meat evenly over the cheese.

7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

8 Load into the oven with a quick pull-away motion.

9 Bake according to the New York Pizza Baking Times and Temperatures table (see page 214). Check the doneness of the bottom of the pizza.

10 Remove the pizza and place on a serving tray.

11 Cut into 8, 10, or 12 triangles.

For Detroit-style pizza, you can place the meat on top of the cheese or slightly mix them together, but don't cover the meat with the cheese.

For al taglio pizza, follow the Angelo Iezzi–inspired al taglio instructions on page 252. Top the pre-baked pizza with the sauce and cheese before adding the meat and then finishing in a hot oven.

BUFFALO CHICKEN PIZZA

Frank's RedHot New York square pizza sauce—pizza cheese—buffalo chicken—blue cheese dressing—shaved celery

Based on the classic sports bar or brewery appetizer that is originally made with chicken wings, this pizza is made with boneless chicken thighs instead to make it easier to eat. It is difficult to overcook chicken thighs, allowing you to fry them very crispy without worrying about the meat drying out, which happens with leaner parts of the bird, such as the breast. You want them extra crispy so that they stay that way even after they have been tossed in sauce.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
New York Square Pizza Dough see page 64	700 g	n/a	100
Frank's RedHot New York Square Pizza Sauce see next page	225 g	⅔ cup + 1½ Tbsp	32.14
Pizza cheese, shredded	325 g	3⅔ cups	46.43
Buffalo Chicken see next page	500 g	n/a	71.43
Blue cheese dressing	50 g	¼ cup	7.14
Celery, shaved	30 g	⅓ cup	4.23

SUBSTITUTIONS

- You can make the buffalo chicken with breast meat instead of thighs or purchase chicken nuggets ready to fry from the grocery store.

Be sure to peel the rough fibers of the celery rib first before shaving the ribbons since they aren't easy to eat.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Prebake the dough according to the New York Square Pizza Baking Times and Temperatures table (see page 247).

3 Allow the baked crust to cool down on a cooling rack. The prebaked crust can be wrapped and frozen for up to 3 mo.

4 Flip the prebaked crust over so that the flat side is facing up, and place it on the same pan it was baked in.

5 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the surface, covering it completely.

6 Distribute the cheese evenly over the sauce.

7 Distribute the chicken evenly over the cheese. Try to put it in areas of the pizza where you know you won't be slicing the pizza once it is baked.

8 Bake according to the New York Square Pizza Baking Times and Temperatures table (see page 247).

9 Remove the pizza and place on a serving tray.

10 Drizzle the blue cheese dressing evenly over the entire pizza.

11 Scatter the shaved celery ribbons over the pizza.

12 Cut into 8 rectangles (4-by-2 grid) or 12 rectangles (4-by-3 grid).

If you want to try this flavor theme on a Neapolitan pizza, we recommend cutting the chicken into much smaller pieces before frying (about 1.25 cm / ½ in). Because Neapolitan pizza has a softer crust than New York square pizza, it can't support a piece of fried chicken this size.

For al taglio pizza, it is a good idea to apply the chicken after the pizza has been baked. Drizzle the blue cheese dressing over the pizza and then top with the chicken and celery.

BUFFALO CHICKEN

Total Time: Active: 15–20 min—Yield: ~790 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
All-purpose flour, 10%–11.5% protein	75 g	⅔ cup	12.5
Cayenne pepper	0.1 g	1/16 tsp*	0.01
Bread crumbs	215 g	1¾ cups	35.83
Eggs, beaten	150 g	3 ea	25
Chicken thighs, boneless and skinless, cut into 2.5 cm / 1 in pieces	600 g	n/a	100
Fine salt	as needed		
Neutral oil	as needed		
Frank's RedHot sauce	100 g	⅓ cup	16.67
Butter, melted	100 g	½ cup	16.67

**You can approximate this small amount of cayenne by measuring 1/8 tsp and dividing it into two equal parts. Use one part to make the flour mixture.*

PROCEDURE

1 Combine the flour and cayenne pepper and mix thoroughly.

2 Put the flour mixture, bread crumbs, and eggs in three separate containers. Place the containers next to each other.

3 Season the chicken with salt. Evenly coat the chicken pieces with the flour.

4 Shake the excess flour off several pieces of chicken at a time, then dredge them in the beaten egg until thoroughly coated.

5 Drain off any excess egg, and place the chicken in the bread crumbs.

6 Evenly coat the chicken in the bread crumbs, pressing them into the flesh until fully adhered.

7 Place the breaded chicken on a wire rack, and repeat the breading procedure with the remaining chicken pieces.

8 Fill a pot no more than halfway with oil, and heat the oil to 190°C / 375°F.

9 In small batches, fry the breaded chicken until golden brown, 4 to 5 min.

10 Drain the fried chicken on a wire rack.

11 Whisk together the hot sauce and melted butter.

12 Gently toss the fried chicken pieces in the sauce mixture until evenly coated.

13 Rest the buffalo chicken pieces on a wire rack until ready to use, up to 2 h.

FRANK'S REDHOT NEW YORK SQUARE PIZZA SAUCE

Total Time: Active: 1 min—Yield: ~225 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Frank's RedHot sauce	200 g	⅔ cup	100
New York Square Pizza Tomato Sauce see page 111	25 g	1½ Tbsp	12.5

PROCEDURE

1 Combine the hot sauce and tomato sauce, and mix thoroughly.

2 Store for up to 4 d in refrigeration. Freeze for up to 3 mo.

TEX-MEX PIZZA

thin-crust pizza tomato sauce–pizza cheese–chorizo–black bean–corn–olive–sour cream–pickled jalapeño–cilantro

A combination of flavors that are popular in Mexico and flavors that are favored in Texas and other southwestern states of the United States yields a cuisine known as Tex-Mex, which is probably more popular in Texas than it will ever be in Mexico. It has also found its way onto this pizza, which you could arguably call Ital-Tex-Mex.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Thin-Crust Pizza Tomato Sauce see page 111	170 g	¾ cup	45.95
Thin-Crust Pizza Dough see page 26	370 g	n/a	100
Pizza cheese, shredded	270 g	3 cups	72.97
Mexican chorizo, crumbled and rendered	120 g	n/a	32.43
Black beans (canned), drained	40 g	¼ cup	10.81
Corn kernels, fresh or frozen	40 g	¼ cup	10.81
Black olives, pitted and thinly sliced (optional)	40 g	¼ cup + 1 Tbsp	10.81
Sour cream	50 g	2 Tbsp + 2 tsp	13.51
Pickled jalapeño slices	40 g	¼ cup	10.81
Fresh cilantro leaves	2.5 g	2 Tbsp	0.68

SUBSTITUTIONS

- Pinto beans can be used in place of black beans.
- You can use fresh jalapeños instead of pickled jalapeños.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the sauce 2 h before topping. If the dough is cold-proofed, temper it 1½–2 h before shaping.

3 Shape the dough into a 50 cm / 20 in disc on a well-floured surface using a rolling pin (see page 190). Dock the dough.

4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 1.25 cm / ½ in border.

5 Distribute the cheese evenly over the sauce.

6 Distribute the chorizo, beans, corn, and olives evenly over the cheese.

7 Slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.

8 Load into the oven with a quick pull-away motion.

9 Bake according to the Thin-Crust Pizza Baking Times and Temperatures table (see page 192). Check the doneness of the bottom of the pizza.

10 Remove the pizza and place on a serving tray.

11 Apply the sour cream in dollops over the top of the pizza. Arrange the pickled jalapeños and cilantro leaves on top.

12 Cut into 6–8 triangles.

KEBAB PIZZA

quick New York pizza tomato sauce–pizza cheese–gyro meat–gyro sauce–tomato–red onion

We were astounded at how popular kebab pizza is in Western Europe (see page 1:144). But we totally get why putting these ingredients on top of dough and serving it with a creamy sauce works. We made a more Modernist version of the pizza by cooking the gyro meat sous vide. We saw some interesting presentations during our travels, including ones where the pointy ends of the pizza slices were folded up toward the rims and the center was filled with salad and dressing (and sometimes even French fries).

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Quick New York Pizza Tomato Sauce see page 111	400 g	1⅔ cups	40
New York Pizza Dough see page 45	1 kg	n/a	100
Pizza cheese, shredded	485 g	5⅓ cups	48.5
Gyro Meat, thinly sliced see next page	325 g	n/a	32.5
Tomato, diced small	75 g	½ cup	7.5
Red onion, diced small	30 g	¼ cup	3
Gyro Sauce see next page	100 g	⅓ cup + 2 Tbsp	10

SUBSTITUTIONS

- Use al pastor and its classic taco garnishes in lieu of gyro meat for a Mexican version of this pizza.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the tomato sauce 2 h before topping the pizza. Temper the dough 1½–2 h before shaping the pizza.

3 Shape the dough into a 50 cm / 20 in disc (see page 212).

4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the tomato sauce evenly over the dough, leaving a 2.5 cm / 1 in border.

5 Distribute the cheese evenly over the sauce, making sure it covers the sauce all the way to the rim.

6 Distribute the meat evenly over the cheese.

7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

8 Load into the oven with a quick pull-away motion.

9 Bake according to the New York Pizza Baking Times and Temperatures table (see page 214). Check the doneness of the bottom of the pizza.

10 Remove the pizza and place on a serving tray.

11 Distribute the tomato and onion over the pizza.

12 Drizzle the gyro sauce over the pizza using a squeeze bottle or piping bag.

13 Cut into 8, 10, or 12 triangles.

GYRO MEAT

Total Time: Active: 10–15 min / Inactive: 1 h—Yield: ~900 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Yellow onion, sliced 6 mm / ¼ in thick	120 g	¾ cup	26.67
Canola oil	as needed		
Ground lamb or beef	450 g	n/a	100
Ground pork	225 g	n/a	50
Eggs	100 g	2 ea	22.22
Fine salt	12 g	2⅛ tsp	2.67
Fresh flat-leaf parsley, minced	8 g	2 Tbsp	1.78
Scallion, thinly sliced	8 g	1 ea	1.78
Freshly ground black pepper	7.5 g	1 Tbsp	1.67
Garlic clove, minced	7 g	1 ea	1.56
Dijon mustard	5 g	1 tsp	1.11
Paprika	2.5 g	1 tsp	0.56
Coriander, ground	1.5 g	½ tsp	0.33

PROCEDURE

1 Preheat a water bath with an immersion circulator to 65° C / 149° F.

2 Preheat a cast-iron skillet until smoking. While the pan is preheating, lightly brush the onion slices with oil.

3 Cook the onions until tender and caramelized, about 8–10 min per side. Set aside to cool to room temperature.

4 Combine the onion, lamb, pork, eggs, salt, parsley, scallion, pepper, garlic, mustard, paprika, and coriander in a food processor. Process until the meat is a homogeneous paste and the seasonings are evenly mixed through, about 1 min.

5 Place a large piece of plastic wrap on a worktable. Shape the forcemeat into a tube approximately 23 cm long by 5 cm in diameter / 9 in long by 2 in. in diameter.

6 Wrap the forcemeat in 2–3 layers of plastic wrap. Tie the ends of the tube to seal.

7 Cook sous vide for 1 h, then transfer to an ice bath to cool completely. Chill in the refrigerator overnight.

8 Using an electric slicer, cut the meat lengthwise into 3 mm / ⅛ in slices.

9 Store for up to 3 d in refrigeration.

GYRO SAUCE

Total Time: Active: 1–2 min —Yield: ~220 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Greek yogurt, full-fat	185 g	¾ cup	100
Extra-virgin olive oil	15 g	1 Tbsp	8.11
Lemon juice	10 g	2 tsp	5.41
Fresh flat-leaf parsley, minced	8 g	2 Tbsp	4.32
Fresh dill, minced	4 g	1 Tbsp	2.16

PROCEDURE

1 Combine the yogurt, olive oil, lemon juice, parsley, and dill. Mix thoroughly.

2 Transfer to a squeeze bottle or piping bag.

3 Store for up to 3 d in refrigeration.

MARINARA SBAGLIATA PIZZA

INSPIRED BY DIEGO VITAGLIANO

marinara pizza tomato sauce—basil pesto—oregano

This recipe is inspired by Diego Vitagliano, the owner and pizzaiolo at 10 Diego Vitagliano Pizzeria in Naples. His pizza is on the canotto-style range of the Neapolitan spectrum, with a very large and open rim crust (see page 1:135). This version of marinara pizza is called sbagliata, meaning "mistaken" because it keeps the traditional flavors and ingredients of a marinara, but assembles and presents them in a very different way.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Marinara Pizza Tomato Sauce see page 111	140 g	½ cup	56
Neapolitan Pizza Dough see page 38	250 g	n/a	100
Basil Pesto see page 122	45 g	3 Tbsp	18
Dried oregano	0.5 g	½ tsp	0.2
Extra-virgin olive oil (optional)	15 g	1 Tbsp	6

SUBSTITUTIONS

- The basil is important to the flavor profile of this pizza, but any other pesto can be used if preferred.

This pizza requires a thicker sauce than our standard marinara so that it doesn't get soupy.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the sauce 2 h before topping the pizza.

3 Shape the dough into a 30 cm / 12 in disc (see page 201).

4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.

5 Spoon or pipe the pesto in a spiral over the tomato sauce.

6 Distribute the oregano evenly over the pizza.

7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

8 Load into the oven with a quick pull-away motion.

9 Once the dough starts to brown, start spinning the pizza.

10 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 205) until the rim has evenly leoparded throughout and the sauce has evaporated sufficiently. Check the doneness of the bottom of the pizza.

11 Remove the pizza and place on a serving tray.

12 Drizzle the olive oil (if using) in a spiral over the pizza.

13 Serve the pizza whole or cut into 6 triangles.

For al taglio pizza, prebake the pizza dough with tomato sauce or without (see page 250). Once cool, apply the toppings as instructed in steps 4–6 and 12.

For a New York square pizza, prebake the dough, then apply the toppings as instructed in steps 4–6 and 12.

For Detroit-style pizza, bake the pizza dough with the cheese (225 g Wisconsin brick cheese and 110 g pizza cheese; see page 234) and then apply the toppings as instructed in steps 4–6 and 12.

MARGHERITA SBAGLIATA PIZZA

INSPIRED BY FRANCO PEPE

marinara pizza tomato sauce–fior di latte mozzarella cheese–extra-virgin olive oil–basil oil

Just as there is a Marinara Sbagliata (see previous page), there is a Margherita Sbagliata, or "mistaken" margherita. This is the creation of Franco Pepe, chef and owner of Pepe in Grani in Caiazzo, in the province of Caserta, Italy, who is one of the most talented pizzaioli in the world. This pizza hardly constitutes a mistake to us—we tasted it in its place of origin on two occasions, and both were extremely memorable.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Marinara Pizza Tomato Sauce see page 111	40 g	2½ Tbsp	16
Fior di Latte Mozzarella, cut and drained see page 152	140 g	½ cup	56
Neapolitan Pizza Dough see page 38	250 g	n/a	100
Extra-virgin olive oil (optional)	5 g	1 tsp	2
Basil Oil see below	6 g	1 tsp	2.4

SUBSTITUTIONS

- Any type of fresh mozzarella cheese can be used instead of fior di latte mozzarella.

If you are making a non-Neapolitan pizza, use a combination of pizza cheese and fresh mozzarella instead of all one or the other.

This pizza requires a thicker sauce than our standard marinara so that it doesn't get soupy.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the sauce and cheese 2 h before topping the pizza.

3 Shape the dough into a 30 cm / 12 in disc (see page 201).

4 Distribute the cheese evenly over the dough.

5 Drizzle the olive oil in a spiral over the pizza, if using.

6 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

7 Load into the oven with a quick pull-away motion.

8 Once the dough starts to brown, start spinning the pizza.

9 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 205) until the rim has evenly leopparded throughout and the sauce has evaporated sufficiently. Check the doneness of the bottom of the pizza.

10 Remove the pizza and place on a serving tray.

11 Pipe the tomato sauce onto the melted cheese.

12 Drizzle the basil oil over the pizza.

13 Serve the pizza whole or cut into 6 triangles.

BASIL OIL

Total Time: Active: 1–2 min / Inactive: 7–10 min–Yield: ~200 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Extra-virgin olive oil	205 g	1 cup	100
Fresh basil leaves, torn	100 g	2 cups	48.8
Fresh flat-leaf parsley leaves	50 g	1 cup	24.39

PROCEDURE

1 Blend the oil and herbs to a smooth puree in a blender or food processor.

2 Strain through a fine-mesh sieve lined with cheesecloth, and chill over an ice bath.

3 Store for up to 1 mo in refrigeration.

MARINARA PIZZA WITH FRESH MOZZARELLA

INSPIRED BY ENZO COCCIA

marinara pizza tomato sauce–fior di latte mozzarella cheese–garlic–oregano–extra-virgin olive oil

According to pizzaiolo Enzo Coccia, this is one of the hardest pizzas to make well. The extra amount of sauce and cheese that go on this pizza need to be weighed against the time it takes to bake it, which isn't very long to fully melt the cheese and to evaporate enough moisture off the sauce so it is not soupy. If you use our marinara sauce, however, which is already lower in moisture, and you drain the cheese really well, then the work is a little easier. Additionally, we recommend finishing baking the pizza at the mouth of the oven, where it is cooler, so that the moisture in the sauce and cheese can evaporate a little while longer without the crust getting too dark and burnt.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Marinara Pizza Tomato Sauce see page 111	210 g	¾ cup	84
Fior di Latte Mozzarella, cut and drained see page 152	130 g	½ cup	52
Neapolitan Pizza Dough see page 38	250 g	n/a	100
Garlic clove	5 g	1 ea	2
Dried oregano	0.2 g	¼ tsp	0.08
Extra-virgin olive oil	12 g	2½ tsp	4.8

SUBSTITUTIONS

- Any type of fresh mozzarella can be used instead of fior di latte mozzarella cheese.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the sauce and cheese 2 h before topping the pizza.

3 Shape the dough into a 30 cm / 12 in disc (see page 201).

4 Distribute half of the cheese over the dough, leaving a 2.5 cm / 1 in border.

5 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the cheese, leaving a 2.5 cm / 1 in border.

6 Slice the garlic clove directly over the sauce using a garlic slicer (see page 2:13). Distribute the slices evenly.

7 Distribute the remaining cheese evenly over the pizza.

8 Distribute the oregano evenly over the cheese.

9 Drizzle the olive oil in a spiral over the pizza.

10 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

11 Load into the oven with a quick pull-away motion.

12 Once the dough starts to brown, start spinning the pizza.

13 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 205). When the dough looks two-thirds baked, bring the pizza close to the mouth of the oven, and finish baking it there, spinning it frequently. It is done when the sauce and cheese don't slosh around the pizza.

14 Check the doneness of the bottom of the pizza.

15 Remove the pizza and place on a serving tray.

16 Serve the pizza whole or cut into 6 triangles.

This pizza requires a thicker sauce than our standard marinara so that it doesn't get soupy.

Increasing the amount of sauce will not work well with a Detroit-style pizza; you can double the cheese but place half of it under the sauce and half of it on top.

GENOVESE PIZZA

INSPIRED BY PIETRO PARISI

French onion sauce–braised beef short rib

This recipe was inspired by an amazing pizza we had in Italy made by Pietro Parisi, aka il Cuoco Contadino, or the Farmer Chef. His restaurant, Era Ora, is located in Palma Campania, about 25 kilometers east of Naples. We liked this one so much we wanted to take a shot at replicating it.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 54	370 g	n/a	100
French Onion Sauce see page 149	300 g	1½ cups	81.08
Braised Short Ribs, shredded see next page	170 g	n/a	45.95
Reserved short rib braising liquid, warm see next page	30 g	2 Tbsp	8.11

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

You can add Swiss cheese, Emmental, or Gruyère if you wish; use the amount in the iconic recipe of your pizza of choice.

ASSEMBLY

1 Preheat the oven.

2 Temper the dough 1½–2 h before shaping the pizza.

3 Shape the dough into a 35 cm / 14 in disc (see page 212).

4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.

5 Distribute the meat evenly over the sauce.

6 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

7 Load into the oven with a quick pull-away motion.

8 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 218). Check the doneness of the bottom of the pizza.

9 Remove the pizza and place on a serving tray.

10 Drizzle the braising liquid over the pizza.

11 Cut into 6–8 triangles.

For Detroit-style pizza, you can intermingle the cheese (225 g Wisconsin brick cheese and 110 g pizza cheese; see page 234) with the caramelized onion and short ribs; you can optionally apply hot tomato sauce over the pizza once it is baked.

BRAISED SHORT RIBS

Total Time: Active: 5–10 min / Inactive: 10½–12½ h—Yield: ~500 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Canola oil	as needed		
Bone-in beef short ribs, cut into approximately 10 cm by 5 cm / 4 in by 2 in pieces	1.1 kg	n/a	100
Fine salt	as needed		
Beef Stock see page 138	700 g	3 cups	63.64

PROCEDURE

1 Preheat the oven to 120° C / 250° F.

2 Heat a thin layer of oil in a nonstick pan over medium-high heat until smoking. While the oil is heating, season the short ribs with salt.

3 Working in batches if necessary to avoid crowding, pan-sear the short ribs until golden brown on all sides.

4 Transfer the short ribs to an oven-safe dish, bone side up, and add the beef stock. Cover the dish tightly with aluminum foil, and transfer to the oven. Cook until the meat is tender, 10–12 h.

5 Remove the short ribs from the liquid. Discard the bones and any connective tissue, and finely shred the meat.

6 Pass the braising liquid though a fine-mesh sieve into a pot.

7 Reduce over high heat, skimming occasionally, until the liquid has reduced to about 500 g (1½ cups).

8 Pour half of the liquid over the reserved meat and the other half into a small container.

9 If not using immediately, chill both over ice and reserve in refrigeration until needed. Allow the meat to come to room temperature before using to top a pizza.

IL PORCO PIZZA

INSPIRED BY DAN RICHER

ricotta–Swiss cheese–cheddar cheese–braised pork trotter–sweated onion–garlic confit–potato confit

Pig trotters are a very underused (and maybe unpopular) part of the pig, but they are very meaty, flavorful, and full of collagen. We take advantage of the collagen that is released while the trotters are cooking. Once that collagen-rich liquid cools down, it gels (this is a source of gelatin) and it can be cubed or cut into small pieces, which we spread over the pizza just after we bake it. This yields a very flavorful gel that slowly melts and melds into the hot pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 54	370 g	n/a	100
Ricotta see page 164	110 g	½ cup	29.73
Heavy cream	30 g	2 Tbsp	8.11
Cheddar cheese, shredded	90 g	¾ cup	24.32
Swiss cheese, shredded	90 g	¾ cup	24.32
Braised Pork Trotters see next page	100 g	n/a	27.03
Potato confit see page 171	50 g	⅓ cup	13.51
Sweated onions see page 199	20 g	2 Tbsp	5.41
Pork trotter braising liquid cubes see next page	15 g	2 Tbsp	4.05
Garlic confit see page 171	10 g	2 ea	2.7

SUBSTITUTIONS

- You can use pulled pork instead of the pork trotters.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the dough 1½–2 h before shaping the pizza.

3 Combine the ricotta and heavy cream. Mix well until lump free, and set aside at room temperature for up to 2 h.

4 Shape the dough into a 35 cm / 14 in disc (see page 212).

5 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the ricotta sauce evenly over the dough, leaving a 2.5 cm / 1 in border.

6 Distribute the cheddar and Swiss cheeses evenly over the sauce.

7 Distribute the pork, potato, and onions evenly over the cheese.

8 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

9 Load into the oven with a quick pull-away motion.

10 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 218). Check the doneness of the bottom of the pizza.

11 Remove the pizza and place on a serving tray.

12 Top with the braising liquid cubes and garlic. Allow the gel to melt for a few seconds.

13 Cut into 6–8 triangles.

BRAISED PORK TROTTERS

Total Time: Active: 15–20 min / Inactive: 5–6 h — Yield: ~300 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Honey	30 g	2 Tbsp	3.33
Sugar	30 g	2 Tbsp + 1 tsp	3.33
Pork trotters, split	900 g	n/a	100
White onion, thinly sliced	100 g	¾ cup	11.11
Carrot, thinly sliced	100 g	1 cup	11.11
Leek, thinly sliced	100 g	1⅓ cups	11.11
Garlic cloves, peeled	14 g	2 ea	1.55
Peppercorns	2.5 g	1 tsp	0.28
Coriander seeds	3 g	2 tsp	0.33
Water	as needed		
Fine salt	as needed		

PROCEDURE

1 Preheat the oven to 220° C / 425° F.

2 Heat the honey and sugar in a large, oven-safe pot until bubbling. Add the trotters to the pot, and place in the oven.

3 Roast, turning occasionally, until the trotters are golden brown, about 20 min.

4 Remove the pot from the oven, and turn the temperature down to 150° C / 300° F.

5 Add the vegetables and aromatics to the pot, and cover with water.

6 Cover the pot tightly, and return to the oven to roast until the pig trotters are fork tender, 4–5 h.

7 Remove the trotters from the pot. Remove the meat from inside the trotters, cut into bite-size pieces, if necessary, and set aside.

8 Pass the braising liquid though a fine-mesh sieve into a pot.

9 Reduce over high heat, skimming occasionally, until the liquid has reduced to about 500 g (1½ cups).

10 Pour half of the liquid over the reserved meat and the other half into a small container, ideally with straight sides. Cool both over an ice bath.

11 Dice the gelled liquid into 1 cm / 0.4 in cubes and reserve under refrigeration.

12 Prior to assembling a pizza, remove 100 g of the meat from the liquid and season with salt to taste.

PIZZA ROSSA

INSPIRED BY CHRIS BIANCO

Parmigiano-Reggiano cheese—rosemary—red onion—pistachios—extra-virgin olive oil

This unassuming pizza is possibly one of the best we have tasted from Chris Bianco, of Pizzeria Bianco in Phoenix, Arizona. It looks deceptively simple, but all of the ingredients together create a very special pizza that we can't get enough of. When we asked Chris to show us how to make this pizza, he demonstrated his well-honed skills at eyeballing just the right amount of each ingredient.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 54	370 g	n/a	100
Parmigiano-Reggiano cheese, finely grated	85 g	¾ cup + 1½ Tbsp	22.97
Fresh rosemary, minced	2 g	1½ tsp	0.54
Red onion, thinly sliced	25 g	¼ cup	6.76
Pistachios, coarsely chopped	30 g	¼ cup	8.11
Extra-virgin olive oil	15 g	1 Tbsp	4.05

SUBSTITUTIONS

- The ingredients are pretty simple to acquire, but white onion is fine to use instead of red, as well as other grating hard cheeses such as Grana Padano instead of Parmigiano-Reggiano.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the dough 1½–2 h before shaping the pizza.

3 Shape the dough into a 35 cm / 14 in disc (see page 212).

4 Distribute the cheese evenly over the dough, leaving a 2.5 cm / 1 in border.

5 Distribute the rosemary and then the onions evenly over the cheese.

6 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

7 Load into the oven with a quick pull-away motion.

8 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 218). Poke any bubbles to deflate them. Distribute the pistachios evenly over the pizza just before finishing baking.

9 Check the doneness of the bottom of the pizza.

10 Remove the pizza and place on a serving tray.

11 Drizzle the olive oil over the pizza.

12 Cut into 6–8 triangles.

For Detroit-style pizza, add the Parmigiano-Reggiano cheese to the standard cheese (225 g Wisconsin brick cheese and 110 g pizza cheese; see page 234) that goes on this pizza.

For al taglio pizza, use a prebaked crust (see page 250) as the base to assemble this pizza.

For pizza rossa focaccia, use 1 kg dough and follow the general directions on page 238. Replace the toppings with 70 g (¾ cup) Parmigiano-Reggiano and 1 g (¾ tsp) minced fresh rosemary. Keep the rest of the toppings the same.

CAL-ITALIA PIZZA

INSPIRED BY TONY GEMIGNANI

Asiago cheese–pizza cheese–Gorgonzola cheese–fig jam–prosciutto–balsamic vinegar glaze

When we asked Tony Gemignani which one of his pizzas he identifies his style most with, he didn't hesitate with his answer: the Cal-Italia. It is a fantastic combination of sweet, salty, and funky, with a lot of the toppings we associate with California, where most of his pizzerias are located.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 54	370 g	n/a	100
Asiago cheese, finely grated	55 g	½ cup + 2 Tbsp	14.86
Pizza cheese, shredded	170 g	2 cups	45.95
Gorgonzola cheese, crumbled	45 g	¼ cup + 1 Tbsp	12.16
Fig jam	50 g	2 Tbsp + 1 tsp	13.51
Prosciutto, thinly sliced and torn into bite-size pieces	85 g	n/a	22.97
Balsamic vinegar glaze	5 g	¾ tsp	1.35

SUBSTITUTIONS

- You can use any other blue cheese instead of the Gorgonzola.
- Instead of prosciutto, try Serrano ham or go all out with Jabugo ham.
- Parmigiano-Reggiano cheese works well instead of Asiago.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the dough 1½–2 h before shaping the pizza.

3 Shape the dough into a 35 cm / 14 in disc (see page 212).

4 Distribute the Asiago cheese evenly over the dough, leaving a 2.5 cm / 1 in border. Distribute the pizza cheese evenly over the Asiago.

5 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

6 Load into the oven with a quick pull-away motion.

7 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 218). Poke any bubbles to deflate them. Distribute the Gorgonzola cheese evenly over the pizza just before finishing baking.

8 Check the doneness of the bottom of the pizza.

9 Remove the pizza and place on a serving tray.

10 Place small dollops of the fig jam around the pizza. Place the prosciutto on the pizza. Drizzle the balsamic vinegar glaze on top.

11 Cut into 6–8 triangles.

For al taglio pizza, use a prebaked crust (see page 250) as the base to assemble this pizza. Add Asiago cheese before reheating, then add the rest of the toppings after the pizza comes out of the oven. Keep the topping amounts the same with the exception of the fig jam (use 160 g / ½ cup) and the balsamic vinegar glaze (use 16 g / 2½ tsp).

TRIPLE ZUCCHINI PIZZA

INSPIRED BY SIMONE LOMBARDI

pressure-caramelized zucchini sauce–roasted zucchini and yellow squash–pizza cheese–brown butter–Parmigiano-Reggiano cheese–sage–baby squash blossom

If you have ever grown zucchini (or any kind of squash), you know that you might end up with far more than you know what to do with. In this pizza, inspired by the pizzaiolo at a pizzeria in Milan called Dry, you can use them a few ways, from a delicious pressure-caramelized squash sauce to roasted squash as a topping and the blossoms as a garnish.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
New York Square Pizza Dough see page 64	700 g	n/a	100
Pressure-Caramelized Zucchini Sauce see page 148	225 g	¾ cup + 3 Tbsp	32.14
Pizza cheese, shredded	325 g	3⅔ cups	46.43
Roasted Zucchini and Yellow Squash see next page	210 g	2 cups	30
Parmigiano-Reggiano cheese	30 g	⅓ cup	4.29
Brown Butter, melted see next page	10 g	2 tsp	1.43
Dried sage	0.2 g	¼ tsp	0.02
Baby squash blossoms, steamed	50 g	8 ea	7.14
Extra-virgin olive oil	5 g	1 tsp	0.72
Fine salt	0.2 g	¼ tsp	0.02
Freshly ground black pepper	0.2 g	⅛ tsp	0.02

For Detroit-style pizza, you can apply the pressure-caramelized zucchini sauce after baking. You can also apply it on the dough first and then top with the cheese; we found that this sauce doesn't cause a noticeable gum line.

For al taglio pizza, prebake the dough with the zucchini sauce.

For Neapolitan pizza, place the roasted squash on the sauce and then top with the cheese. Place the squash blossoms on the pizza before baking and drizzle with olive oil.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Prebake the dough according to the New York Square Pizza Baking Times and Temperatures table (see page 247).

3 Allow the baked crust to cool down on a cooling rack. The prebaked crust can be wrapped and frozen for up to 3 mo.

4 Flip the prebaked crust over so that the flat side is facing up, and place it on the same pan it was baked in.

5 Use an offset spatula, sauce spoon, or concave silicone spatula to spread the sauce evenly over the surface, covering it completely.

6 Distribute the pizza cheese evenly over the sauce.

7 Distribute the roasted squash evenly over the pizza cheese. Try to put it on in areas of the pizza where you know you won't be slicing the pizza once it is baked.

8 Bake according to the New York Square Pizza Baking Times and Temperatures table (see page 247).

9 Remove the pizza and place on a serving tray.

10 Shave the Parmigiano-Reggiano cheese over the pizza, making sure to evenly space the garnish.

11 Drizzle the brown butter evenly over the pizza.

12 Crush and sprinkle the dried sage evenly over the pizza.

13 Place the squash blossoms on the pizza, evenly spacing them in a 4 by 2 grid so each slice gets a blossom.

14 Drizzle the olive oil over the squash blossoms.

15 Season the squash blossoms with salt and pepper.

16 Cut into 8 rectangles (4-by-2 grid) or 12 rectangles (4-by-3 grid).

ROASTED ZUCCHINI AND YELLOW SQUASH

Total Time: Active: 5–7 min / Inactive: 30 min—Yield: ~210 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Zucchini, sliced 6 mm / ¼ in thick	400 g	1 qt	100
Yellow squash, sliced 6 mm / ¼ in thick	400 g	1 qt	100
Extra-virgin olive oil	20 g	1 Tbsp + 1 tsp	5
Fine salt	8 g	1½ tsp	2

PROCEDURE

1 Preheat the oven to 230° C / 450° F.

2 Toss the zucchini and yellow squash with the oil and salt.

3 Spread in a single layer on a sheet tray.

4 Roast until tender, about 30 min.

5 Cool to room temperature before using.

6 Store for up to 3 d in refrigeration.

HOW TO Make Clarified Butter and Brown Butter

High-powered blenders, and emulsifiers like egg and soy lecithin, allow you to make a fine emulsion and stabilize it. Clarified butter (called ghee in Indian cuisine) is one of those rare cases in which chefs intentionally break an emulsion—in this case, the emulsion of water, fat, and milk solids that we know and love as butter. When fully heated, these components separate, and you can isolate the pure, clarified butterfat.

Once clarified, butter tolerates higher temperatures without burning. It also keeps longer. If you cook butter thoroughly enough during the clarification process, the milk solids can caramelize and lend their flavors and colors to the clarified butter, yielding the dark, nutty brown or black of beurre noisette and beurre noir, respectively.

1 Melt unsalted butter slowly in a saucepan over gentle heat.

2 Wait for the butter to start to bubble—a sign that the emulsion has broken. Set the pan aside to let the layers settle.

3 To make ghee, skip to step 5. For brown butter, skip to step 6. For black butter, skip to step 7. For clarified butter, spoon off the froth from the top.

Adding nonfat milk powder while you cook brown or black butter effectively increases the amount of milk solids, which in turn creates more flavor and deeper color.

4 Clarify the butter by filtering it through a very fine sieve or through cheesecloth.

5 To make ghee, continue to warm the melted butter from step 2 over low heat for 45 min. As the milk proteins oxidize and solidify, the flavor will deepen, but the butter will not brown. Sieve the ghee as in step 4 immediately, or let it rest overnight to develop even more flavor.

6 To make brown butter, seal 100 g of melted butter from step 2 with 30 g of nonfat milk powder in a canning jar, place the jar in a pressure cooker filled with 1 cm / ⅜ in water, and then pressure-cook at a gauge pressure of 1 bar / 15 psi for 30 min. Sieve the butter as in step 4.

7 To make black butter, stir 30 g of nonfat milk powder into 100 g of melted butter from step 2, and heat the mixture until the solids brown and darken but do not scorch. Sieve the butter as in step 4.

SPICY CALABRESE PIZZA

New York / artisan pizza tomato sauce–fior di latte mozzarella cheese–spicy Calabrese sausage–basil

Spicy Calabrese sausage is the key topping on this pizza. It is spicy in the way that pepperoni can be spicy, but it is a higher-end type of charcuterie that fits with the artisan crust very well. You can opt to use pepperoni if you prefer.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
New York / Artisan Pizza Tomato Sauce see page 113	145 g	⅔ cup	39.19
Fior di Latte Mozzarella, cut and drained see page 152	180 g	1¼ cups	48.65
Artisan Pizza Dough see page 54	370 g	n/a	100
Spicy Calabrese sausage, thinly sliced	110 g	n/a	29.73
Fresh basil leaves, cut into a chiffonade	5 g	6–8 ea	1.35

SUBSTITUTIONS

- You can use any form of fresh mozzarella cheese instead of fior di latte mozzarella.

For New York square pizza, use the recommended amount of dough and cheese on page 246. Keep the sauce amount at 145 g and use 140 g spicy Calabrese sausage along with 1 g (1–2 ea) fresh basil leaves.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1. Preheat the oven.
2. Temper the sauce and cheese 2 h before topping the pizza. Temper the dough 1½–2 h before shaping the pizza.
3. Shape the dough into a 35 cm / 14 in disc (see page 212).
4. Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.
5. Distribute the cheese evenly over the sauce.
6. Distribute the sausage evenly over the cheese.
7. Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.
8. Load into the oven with a quick pull-away motion.
9. Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 218). Check the doneness of the bottom of the pizza.
10. Remove the pizza and place on a serving tray.
11. Top with the basil.
12. Cut into 6–8 triangles.

SUNDAY IN NAPLES PIZZA

white tomato sauce–ricotta–smoked mozzarella cheese–basil–garlic–Corbarino and Piennolo tomatoes–oregano–extra-virgin olive oil

For this pizza, we wanted to use ingredients that are closely identified with Naples but that are a little different from those used on the standard marinara or margherita. This white(ish) tomato sauce (see page 115) is an infusion of garlic, basil, and yellow tomatoes into heavy cream. We use these same ingredients to top the pizza, along with smoked mozzarella, ricotta, and oregano.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Ricotta see page 164	55 g	¼ cup	22
White Tomato Sauce see page 115	25 g	2 Tbsp	10
Neapolitan Pizza Dough see page 38	250 g	n/a	100
Garlic cloves	5 g	1 ea	2
Smoked mozzarella cheese, thinly sliced	85 g	4 ea	34
Corbarino tomatoes, jarred	25 g	2–3 ea	10
Piennolo tomatoes, jarred	25 g	2–3 ea	10
Fresh basil leaves, small (optional)	2 g	4 ea	0.8
Dried oregano	0.2 g	¼ tsp	0.08
Extra-virgin olive oil	5 g	1 tsp	2

SUBSTITUTIONS

- Instead of the Corbarino and Piennolo tomatoes, you can use fresh cherry tomatoes; use varying colors.
- You can replace the smoked mozzarella cheese with smoked provolone cheese.

This combination of toppings can be applied to all other styles of pizza. Keep in mind, however, that the white tomato sauce is very thin, which won't work well for pizzas that are baked for longer. For those pizzas, you'll want to use mascarpone, crème fraîche, or Greek yogurt instead of heavy cream for the white tomato sauce.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the ricotta and sauce 2 h before topping the pizza.

3 Shape the dough into a 30 cm / 12 in disc (see page 201).

4 Spread the ricotta evenly over the dough, leaving a 2.5 cm / 1 in border.

5 Drizzle the sauce over the ricotta.

6 Slice the garlic directly over the ricotta and sauce using a garlic slicer (see page 2:13). Distribute the slices evenly.

7 Distribute the mozzarella cheese evenly across the surface.

8 Place the tomatoes alongside the cheese, not on top of the cheese. Place the basil leaves near the mozzarella cheese.

9 Sprinkle the oregano all over the pizza.

10 Drizzle the olive oil in a spiral all over the pizza.

11 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

12 Load into the oven with a quick pull-away motion.

13 Once the dough starts to brown, start spinning the pizza.

14 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 205) until the rim has evenly leoparded throughout and the sauce has evaporated sufficiently. Check the doneness of the bottom of the pizza.

15 Remove the pizza and place on a serving tray.

16 Serve the pizza whole or cut into 6 triangles.

ROAST BEEF PIZZA

shaved ribeye roast—roasted king trumpet mushroom—pizza cheese—Stilton cheese—crushed hazelnuts—balsamic vinegar glaze

This pizza features a wonderful combination of toppings that have contrasting temperatures and could just as easily find themselves inside a sandwich. We include a great recipe for cooking your own roast beef sous vide to keep it from overcooking, but you can use store-bought roast beef.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
High-Hydration Al Taglio Pizza Dough see page 68	700 g	n/a	100
Pizza cheese, shredded	80 g	¾ cup + 2 Tbsp	11.43
Roasted King Trumpet Mushrooms see next page	165 g	1½ cups	23.57
Ribeye Roast, sliced see next page	190 g	n/a	27.14
Stilton cheese, crumbled	95 g	⅔ cup	13.57
Hazelnuts, toasted and roughly crushed	30 g	¼ cup	4.29
Balsamic vinegar glaze	15 g	2¼ tsp	2.14

SUBSTITUTIONS

- Most mushrooms will work in place of the king trumpet mushrooms.
- Any blue cheese can be used in place of the Stilton.
- Try saba (reduced grape must) instead of the balsamic vinegar glaze.

For all pizzas (except New York square pizza, which is prebaked), apply the cheese and mushrooms before baking and the remaining toppings after the pizza comes out of the oven.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Prebake the dough according to the Al Taglio Pizza Baking Times and Temperatures table (see page 251).

3 Distribute the pizza cheese evenly over the surface of the crust, covering it almost to the edge of the baked crust.

4 Distribute the mushrooms evenly over the pizza cheese.

5 Return the pizza to the oven used to bake the crust to brown and melt the cheese, about 5 min. If you prefer the cheese melted but not brown, pull it out after it has fully melted.

6 Slide the pizza off the pan and onto a cooling rack.

7 Place the slices of roast beef in two evenly-spaced rows down the length of the pizza.

8 Distribute the Stilton and then the hazelnuts evenly over the pizza.

9 Drizzle the balsamic vinegar glaze evenly over the entire pizza in thin diagonal lines.

10 Cut into 8 rectangles (4-by-2 grid), and serve immediately.

ROASTED KING TRUMPET MUSHROOMS

Total time: Active: 1–2 min / Inactive: 1 h—Yield: ~215 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
King trumpet mushrooms, trimmed and halved	420 g	10 ea	100
Extra-virgin olive oil	15 g	1 Tbsp + ¼ tsp	3.57
Fine salt	2 g	½ tsp	0.47
Freshly ground black pepper	0.5 g	¼ tsp	0.12

PROCEDURE

1 Preheat the oven to 190° C / 375° F.

2 Toss the mushrooms, olive oil, salt, and pepper to thoroughly coat.

3 Spread the mushrooms on a sheet pan in a single layer.

4 Roast until tender, about 1 h, stirring intermittently.

5 Cool to room temperature before using.

RIBEYE ROAST

Total time: Active: 5–10 min / Inactive: 2–3 h—Yield: ~400 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Garlic cloves, peeled	12 g	2 ea	2.64
Extra-virgin olive oil	10 g	2 tsp	2.2
Fine salt	10 g	1¾ tsp	2.2
Black peppercorns	6 g	1 Tbsp	1.32
Fresh rosemary leaves	2 g	1½ tsp	0.44
Fresh thyme leaves	2 g	1½ tsp	0.44
Boneless ribeye roast, trimmed of excess fat	455 g	n/a	100

This will make much more than you need, but it will be hard to find a smaller cut of meat; use the rest for another pizza or for sandwiches.

PROCEDURE

1 Grind the garlic cloves, olive oil, salt, peppercorns, rosemary, and thyme in a coffee grinder or mortar and pestle until the mixture has a consistency similar to moist sand.

2 Preheat a water bath with an immersion circulator to 60° C / 140° F.

3 Smear the herb paste on every surface of the ribeye roast.

4 Vacuum seal the ribeye roast, then insert a temperature probe into the deepest part of the roast, making a watertight seal with insulating tape or duct tape.

5 Cook the ribeye roast sous vide to an internal temperature of 56° C / 133° F, 1½–2 h.

6 Cool completely inside the vacuum bag.

7 Preheat a combi oven to 260° C / 500° F.

8 Remove the ribeye roast from the vacuum bag and place on a wire rack inside a sheet pan.

9 Cook for 5 min with full fan.

10 Cool to room temperature.

11 Slice the roast beef 2 mm / 0.08 in thick with an electric slicer, and reserve.

RADICCHIO PIZZA

garlic confit aioli–pizza cheese–sautéed radicchio–endive–walnuts–lemon zest

The bitterness of radicchio and endive is the key flavor profile of this pizza. This is tempered by the rich walnuts and creamy aioli, with just a hint of lemon zest. The aroma of this pizza during and after baking is one of the most enticing scents that we experienced while developing recipes for this book.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 54	370 g	n/a	100
Garlic confit aioli see page 135	145 g	⅔ cup	39.19
Pizza cheese, shredded	180 g	2 cups	48.65
Radicchio wedges, sautéed see page 170	100 g	1 cup	27.03
Endive, thinly sliced	40 g	⅔ cup	10.81
Walnuts, toasted and coarsely chopped	15 g	2 Tbsp	4.05
Lemon zest, grated	1 g	1 tsp	0.27

SUBSTITUTIONS

- Adding a little bit of heavy cream, mascarpone, or ricotta on top of the radicchio before baking adds a delicious level of richness to this pizza.
- You can use another bitter vegetable, such as escarole or frisée, instead of the radicchio.

For al taglio pizza, follow the multiplier table on page 367, but keep the cheese amount at 180 g (2 cups) and increase the endive amount to 55 g (1 cup).

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the dough 1½–2 h before shaping the pizza.

3 Shape the dough into a 35 cm / 14 in disc (see page 212).

4 Use an offset spatula, sauce spoon, or concave silicone spatula to spread the aioli evenly over the dough, leaving a 2.5 cm / 1 in border.

5 Distribute the cheese evenly over the aioli.

6 Distribute the radicchio evenly over the cheese.

7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

8 Load into the oven with a quick pull-away motion.

9 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 218). Check the doneness of the bottom of the pizza.

10 Remove the pizza and place on a serving tray.

11 Top with the endive and walnuts. Zest the lemon directly over the pizza.

12 Cut into 6–8 triangles.

MUSHROOM PIZZA

roasted mushroom mix–mascarpone cheese–ricotta–pizza cheese–shaved black truffle

A cousin to the Mushroom and Comté Pizza (see page 316) is this al taglio counterpart; it's no less delicious. We wouldn't judge you if you decided to shave even more truffles than the recipe calls for all over this pizza just before serving it.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
High-Hydration Al Taglio Pizza Dough see page 68	700 g	n/a	100
Mascarpone cheese	200 g	¾ cup + 2 Tbsp	28.57
Pizza cheese, shredded	200 g	2¼ cups	28.57
Roasted Mushroom Mix see below	200 g	3 cups	28.57
Ricotta see page 164	200 g	¾ cup + 2 Tbsp	28.57
Black truffle, shaved	8 g	1 Tbsp	0.14

SUBSTITUTIONS

- Instead of the mascarpone cheese, you could use the pressure-caramelized mushroom sauce from the Mushroom and Comté Pizza on page 316.
- The recipe calls for the mushrooms we like on this pizza, but practically any kind of mushroom would work, like button mushrooms, shiitake mushrooms, black trumpet mushrooms, and oyster mushrooms; just use the total amount we suggest.
- Instead of shaving truffles on top, you can drizzle truffle oil over the pizza just before you put it back in the oven.

ASSEMBLY

1 Preheat the oven.

2 Prebake the dough according to the Al Taglio Pizza Baking Times and Temperatures table (see page 251).

3 Temper the mascarpone cheese for up to 2 h before baking. Spread the cheese evenly over the surface of the crust, covering it almost to the edge of the baked crust.

4 Distribute the pizza cheese evenly over the mascarpone.

5 Distribute the mushrooms evenly over the pizza cheese.

6 Return the pizza to the oven used to bake the crust to brown and melt the cheese, about 8 min. If you prefer the cheese melted but not brown, pull it out after it has fully melted.

7 Slide the pizza off the pan and onto a cooling rack.

8 Place dollops of ricotta evenly over the mushroom mix.

9 Distribute the truffles evenly over the pizza.

10 Cut into 8 rectangles (4-by-2 grid), and serve immediately.

For all pizzas (except New York square pizza, which is prebaked), apply the mascarpone, pizza cheese, and mushrooms before baking and the ricotta and truffles after the pizza comes out of the oven.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ROASTED MUSHROOM MIX

Total time: Active: 1–2 min / Inactive: 1 h–Yield: ~330 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Cremini mushrooms, cut into quarters	265 g	3½ cups	100
Hen of the woods mushrooms, torn into 2.5 cm / 1 in pieces	260 g	1 qt	98.11
Chanterelle mushrooms, torn into 2.5 cm / 1 in pieces	240 g	1 qt	90.57
Wood ear mushrooms, rehydrated and torn into 2.5 cm / 1 in pieces	100 g	1¾ cups	37.73
Extra-virgin olive oil	25 g	3 Tbsp	9.43
Garlic cloves, crushed	15 g	2 ea	5.66
Fine salt	2.5 g	½ tsp	0.94
Fresh thyme sprig	1.5 g	4 ea	0.57

PROCEDURE

1 Preheat the oven to 190°C / 375°F.

2 Toss the mushrooms, olive oil, garlic, salt, and thyme to thoroughly coat.

3 Spread the mushrooms on a sheet pan in a single, even layer.

4 Roast until tender, about 1 h, stirring intermittently.

5 Cool to room temperature before using.

CACIO E PEPE PIZZA

cacio e pepe sauce–cooked spaghetti–fresh mozzarella cheese–heavy cream–basil

We first saw and tasted this pizza at one of Stefano Callegari's pizzerias in Rome (see page 1:177). He uses an unusual technique that we had to see to believe. He bakes his pizza dough with nothing but ice cubes on it. The intention is that they melt, leaving a depression at the center of the pizza, as if it had toppings, except they vanished; and in a sense, they did. Most of the water from the ice evaporates, and whatever puddle is left he tips out of the baked pizza crust. Then he tops it with a ton of pecorino Romano cheese, black pepper, and extra-virgin olive oil. We created a very different version that uses cooked spaghetti as a topping, and we enjoy it tremendously.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fresh mozzarella cheese, sliced from a loaf, 6 mm / ¼ in thick	85 g	½ cup	34
Fresh mozzarella pearls	50 g	¼ cup	20
Cacio e Pepe Sauce see page 144	65 g	¼ cup + 1 Tbsp	26
Neapolitan Pizza Dough see page 38	250 g	n/a	100
Cooked spaghetti	105 g	1 cup + 2 Tbsp	42
Heavy cream	50 g	3 Tbsp + 1 tsp	20
Fresh basil leaves, medium	2 g	3–4 ea	0.8
Extra-virgin olive oil	5 g	1 tsp	2

SUBSTITUTIONS

- You can use other forms of fresh mozzarella cheese on this pizza.
- Almost any other type of pasta would work in place of the spaghetti. Wide noodles, like lasagna, aren't ideal; smaller pasta shapes would work but may fall off the pizza as you eat it.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the cheese and sauce 2 h before topping the pizza.

3 Shape the dough into a 30 cm / 12 in disc (see page 201).

4 Line the dough with the slices of fresh mozzarella, leaving a 2.5 cm / 1 in border.

5 Combine the spaghetti with the cacio e pepe sauce and heavy cream in a bowl using a pair of tongs. If the mixture is too stiff, add more heavy cream until it reaches a sauce-like consistency.

6 Spread out the pasta over cheese. Press it as flat as possible; make sure the spaghetti strands aren't poking up too much because they might burn while they bake.

7 Stud the pasta with the mozzarella pearls.

8 Tuck the basil leaves into the pasta. Don't leave them on top or they will burn.

9 Drizzle the olive oil in a spiral all over the pizza.

10 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

11 Load into the oven with a quick pull-away motion.

12 Once the dough starts to brown, start spinning the pizza.

13 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 205) until the rim has evenly leopparded throughout and the sauce has evaporated sufficiently. Check the doneness of the bottom of the pizza.

14 Remove the pizza and place on a serving tray.

15 Serve the pizza whole or cut into 6 triangles.

This can be a difficult topping combination to apply to other pizza styles since they take much longer to bake, which could cause the pasta to dry out and become crunchy. We suggest lining the pizza dough with the same sliced fresh mozzarella, top it with the cacio e pepe spaghetti, and then cover that with shredded pizza cheese to create a heat barrier for the spaghetti. Apply just enough pizza cheese to cover the spaghetti in a single layer of cheese.

You may need to reduce the amount of spaghetti for thin-crust and Brazilian thin-crust pizzas. Make a spaghetti layer that is as thin as possible, since a thick layer will make these crispy-crust pizzas soggy and heavy.

For New York square pizza, you can prebake the pizza dough as normal, then apply the spaghetti with cacio e pepe sauce and top with pizza cheese slices.

For Detroit-style pizza, we suggest prebaking the dough, topping it with the spaghetti and cacio e pepe sauce, and then covering it with the shredded Wisconsin brick and pizza cheese mix in the same amount as the master Detroit-style recipe calls for (225 g Wisconsin brick cheese and 110 g pizza cheese; see page 234).

For al taglio pizza, prebake the dough completely and then follow the same steps described above for Detroit-style, but cover it with a combination of sliced fresh mozzarella and shredded pizza cheese before returning it to the oven to melt the cheese.

RACLETTE PIZZA

crème fraîche–roasted fingerling potato–raclette cheese–browned onion–parsley

Raclette is the name of a type of cheese as well as a preparation in which the exposed surface of the raclette cheese is heated with an infrared broiler. This melts and somewhat browns the surface of the cheese, and then it is typically scraped onto boiled potatoes or bread. It makes complete sense to us to translate this into pizza form.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Thin-Crust Pizza Dough see page 26	370 g	n/a	100
Crème fraîche	170 g	¾ cup	45.95
Raclette cheese, coarsely grated	270 g	3¾ cups	72.97
Fingerling potatoes, halved thinly sliced, and roasted see page 169	150 g	1½ cups	40.54
Browned Onions see below	100 g	⅓ cup + 2 Tbsp	27.03
Fresh flat-leaf parsley, finely chopped	2.5 g	1 Tbsp	0.68

SUBSTITUTIONS

- Instead of crème fraîche, you can use sour cream, mascarpone, or Greek yogurt.
- Try caramelized shallots instead of caramelized onions.
- Any variety of Swiss-style cheese, such as Emmental or Gruyère, will work in place of the raclette.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 If the dough is cold-proofed, temper it 1½–2 h before shaping.

3 Shape the dough into a 50 cm / 20 in disc on a well-floured surface using a rolling pin (page 190). Dock the dough.

4 Use an offset spatula, sauce spoon, or concave silicone spatula to spread the crème fraîche evenly over the dough, leaving a 1.25 cm / ½ in border.

5 Distribute the cheese evenly over the sauce.

6 Distribute the potatoes and onions evenly over the cheese.

7 Slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.

8 Load into the oven with a quick pull-away motion.

9 Bake according to the Thin-Crust Pizza Baking Times and Temperatures table (see page 192). Check the doneness of the bottom of the pizza.

10 Remove the pizza and place on a serving tray.

11 Sprinkle the parsley over the pizza.

12 Cut into 6–8 triangles.

For Detroit-style pizza, use half raclette cheese and half Detroit-style pizza cheese mix (see page 234), or use half raclette and half pizza cheese.

BROWNED ONIONS

Yield: 200 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Butter	144–160 g	¾ cup–⅞ cup	18–20
Yellow or white onions, thinly sliced	800 g	8¾ cups	100

The caramelizing process can take a long time, depending on the size of the batch. A small batch can take 30 min while a large batch can take over an hour or more. If you notice the onions are starting to char, add some water to the pot and continue to cook.

If you refrigerate the onions, warm them up slightly before using.

PROCEDURE

1 Melt the butter over medium-high heat in a sauté pan that can easily accommodate all the onions.

2 When the butter begins to bubble, add the onions and stir well to coat completely.

3 Turn down the heat.

4 Stir the onions so they cook evenly, about every 10 min.

5 Once the onions have turned a deep brown and are soft, remove them from the heat. Cool to room temperature.

6 Store for 5 d in refrigeration.

DELICATA SQUASH PIZZA

pressure-caramelized delicata squash sauce–crispy bacon–fresh mozzarella cheese–pistachio pesto–mortadella–toasted pistachios

This pizza combines the sweet and salty flavors of delicata squash, bacon, and mortadella with the textural crunch of pistachios. It's important to add the mortadella after baking because it can be adversely affected by time in a hot oven. We love delicata squash because you don't have to peel it before eating, but if you can't find it, try peeled butternut squash, acorn squash, or sugar pumpkin instead.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
High-Hydration Al Taglio Pizza Dough see page 68	700 g	n/a	100
Pressure-Caramelized Vegetable Sauce* see page 148	200 g	¾ cup + 1 Tbsp	28.57
Fresh mozzarella cheese, cut into 6 mm / ¼ in thick slices	250 g	1¼ cups	35.71
Pistachio Pesto see page 229	130 g	⅔ cup	18.57
Bacon, cut into 2.5 cm / 1 in pieces and rendered until crispy	25 g	n/a	3.57
Mortadella, sliced 6 mm / ¼ in thick	95 g	8 ea	13.57
Pistachios, toasted and roughly chopped	25 g	3 Tbsp + 1 tsp	3.57

**Use delicata squash as the main ingredient in the recipe on page 148.*

For all pizzas (except New York square pizza, which is prebaked), apply the squash sauce, mozzarella, pesto, and bacon before baking and the mortadella and pistachios after the pizza comes out of the oven.

Typically we call for meats by weight only, but it's important to have 8 slices of mortadella so that each piece of pizza gets a slice.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Prebake the dough according to the Al Taglio Pizza Baking Times and Temperatures table (see page 251).

3 Temper the vegetable sauce and cheese 2 h before topping the pizza.

4 Use an offset spatula, sauce spoon, or concave silicone spatula to spread the vegetable sauce evenly over the surface of the crust, covering it almost to the edge of the baked crust.

5 Distribute the cheese evenly over the sauce.

6 Spoon dollops of the pesto evenly around the cheese.

7 Distribute the pieces of bacon evenly over the pizza.

8 Return the pizza to the oven used to bake the crust to brown and melt the cheese, about 8 min. If you prefer the cheese melted but not brown, pull it out after it has fully melted.

9 Slide the pizza off the pan and onto a cooling rack.

10 Fold each slice of mortadella into quarters and place 8 slices, evenly spaced in two rows, onto the pizza.

11 Sprinkle the pistachios evenly over the pizza.

12 Cut into 8 rectangles (4-by-2 grid), and serve immediately.

MUSHROOM SHINGLE PIZZA

pressure-caramelized butternut squash sauce–truffle cheese–button mushroom–pumpkin seed oil

While we carefully shingled the raw mushrooms over our pizza to create a pattern, it doesn't mean you have to. You can just place them on the pizza in a single layer without too much overlap. We use our method for pressure caramelizing, in this case butternut squash, to create an intensely flavored sauce.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Pressure-Caramelized Vegetable Sauce* see page 148	170 g	⅔ cup + 1 Tbsp	45.95
Thin-Crust Pizza Dough see page 26	370 g	n/a	100
Button mushrooms, stems removed and caps peeled	185 g	10 ea	50
Truffle cheese, shredded or thinly sliced	270 g	3 cups	72.97
Pumpkin seed oil	15 g	1 Tbsp + ¼ tsp	4.05

**Use butternut squash as the main ingredient in the recipe on page 148.*

SUBSTITUTIONS

- Other large-cap mushrooms, such as portobello, porcini, king trumpet, and cèpes, not only would work just as well, but they would be delicious.
- If you can't find pumpkin seed oil, use extra-virgin olive oil or pistachio oil.

For rectangular or square pizzas, shingle the mushroom slices in rows instead of concentric circles.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the sauce 2 h before topping. If the dough is cold-proofed, temper it 1½–2 h before shaping.

3 Shave the mushrooms 0.5–1 mm / 0.02–0.04 in thick on a mandoline and reserve.

4 Shape the dough into a 50 cm / 20 in disc on a well-floured surface using a rolling pin (page 190). Dock the dough.

5 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 1.25 cm / ½ in border.

6 Distribute the cheese evenly over the sauce.

7 Slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.

8 Load into the oven with a quick pull-away motion.

9 Bake according to the Thin-Crust Pizza Baking Times and Temperatures table (see page 192). Check the doneness of the bottom of the pizza.

10 Remove the pizza and place on a serving tray.

11 Arrange the mushrooms in a slightly overlapping circular pattern covering all of the cheese. Drizzle the pumpkin seed oil over the sliced mushrooms.

12 Cut into 6–8 triangles.

SPRING HAS SPRUNG PIZZA

roasted asparagus–morel–shaved asparagus–ricotta–pizza cheese–soft egg–pecorino Romano cheese

There is a good chance you may have seen this combination of ingredients as an appetizer on a restaurant menu somewhere. The reasons are many, not only because the asparagus and morels are in season in the spring, but more importantly, because all of these flavors go together so well. It is a true and tested format that also works well on pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 54	370 g	n/a	100
Ricotta see page 164	145 g	⅔ cup	39.19
Egg	50 g	1 ea	13.51
Pizza cheese, shredded	180 g	2 cups	48.65
Morel mushrooms, sautéed see page 170	90 g	1 cup	24.32
Asparagus, roasted see page 169	90 g	1 cup	24.32
Asparagus, thinly shaved	25 g	½ cup	6.76
Pecorino Romano cheese	15 g	2 Tbsp	4.05

SUBSTITUTIONS

- If you substitute anything on this pizza, use something that is also in season in spring, such as cooked fava beans or peas.
- You can use more than one egg for larger pizzas or smaller quail eggs over the entirety of the pizza.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the dough and ricotta 1½–2 h before shaping the pizza.

3 Crack the egg into a small bowl and set aside at room temperature.

4 Shape the dough into a 35 cm / 14 in disc (see page 212).

5 Use an offset spatula, sauce spoon, or concave silicone spatula to spread the ricotta evenly over the dough, leaving a 2.5 cm / 1 in border.

6 Distribute the pizza cheese evenly over the ricotta.

7 Distribute the morels and roasted asparagus evenly over the cheese, leaving a small space in the middle with no toppings.

8 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

9 Load into the oven with a quick pull-away motion.

10 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 218). Remove the pizza halfway through baking, and rotate it. Place the egg in the center of the pizza and continue baking.

11 Check the doneness of the bottom of the pizza.

12 Remove the pizza and place on a serving tray.

13 Distribute the shaved asparagus and pecorino Romano evenly over the pizza.

14 Cut into 6–8 triangles.

For New York square pizza, follow the multiplier table on page 367 for the egg and pizza cheese. Increase the ricotta to 225 g (1 cup) and use the amounts above for the morels, asparagus, and pecorino Romano.

ALLIUM PIZZA

garlic chive béchamel–cheddar cheese–sweet onion–leek–pickled red onion–charred onion petals–balsamic vinegar glaze

Come early spring, there are so many varieties of alliums that it can be overwhelming, except if you put them all together on a pizza. Some of these can go straight on the pizza raw; you can also sweat them lightly or even caramelize them ahead of time. This way you can get a wide range of flavors and textures from the alliums.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Cheddar cheese, shredded	340 g	2¾ cups	68
Detroit-Style Pizza Dough see page 75	500 g	n/a	100
Charred pearl onions, cut in half lengthwise see page 170	35 g	7 ea	7
Garlic Chive Béchamel, warm see page 129	150 g	⅔ cup	30
Sweet onion, sweated see page 199	85 g	¼ cup + 2 Tbsp	17
Leek, thinly sliced and sweated see page 199	70 g	⅔ cup	14
Pickled red onion	30 g	¼ cup	6
Balsamic vinegar glaze	10 g	1½ tsp	2

SUBSTITUTIONS

- You can use the standard cheeses that go on Detroit-style pizza (a mix of shredded pizza cheese and Wisconsin brick cheese) instead of the cheddar cheese.
- There are many varieties of alliums available in season that you can add or use in place of those in this pizza, such as garlic scapes, ramps, and spring onions.

To make the pickled red onions, bring 100 g (⅓ cup + 1½ Tbsp) water, 200 g (¾ cup + 2 Tbsp) white wine vinegar, 10 g (1¾ tsp) fine salt, 10 g (2½ tsp) sugar, 2 black peppercorns (optional), and 1 thyme sprig (optional) to a boil over high heat. Add 200 g (1¾ cups) thinly sliced red onions and cook until wilted, about 5 min. Cool over an ice bath. Store for up to 2 wk in refrigeration.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Distribute the cheese evenly over the pre-shaped dough. It should cover the dough all the way to the border and come in contact with the pan.

3 Place the pan in the oven. Bake according to the Detroit-Style Pizza Baking Times and Temperatures table (see page 235).

4 Meanwhile, to make the pearl onion petals, remove the inner two or three layers of each charred onion half. The outside part is what you'll use.

5 Remove the pizza from the pan and place on a serving tray.

6 Use an offset spatula, sauce spoon, or concave silicone spatula to spread the béchamel on the pizza.

7 Distribute the sweet onion, leek, and red onion evenly over the pizza.

8 Place the charred pearl onion petals on the pizza, evenly spaced out in an upright position. Fill each petal with the balsamic glaze.

9 Cut into 6 rectangles (2-by-3 grid).

DON'T HOLD THE MUSTARD PIZZA

short rib pastrami—pickled mustard seed—sour cream—Gruyère cheese—wasabi—rye crisp

Our recipe for pastrami is one of the signature dishes we serve when we host chefs and other professionals for dinner at our Lab. If we were a restaurant, it might be the one dish that we could never take off the menu because it's so popular. We make the pastrami out of short ribs, which have more fat and therefore produce juicier pastrami than the leaner cuts that are typically used. If you are vegan or vegetarian, you can use the spice mix from the pastrami recipe to make tofu pastrami. This pizza is inspired by the classic New York pastrami sandwich: sauerkraut, mustard, Swiss cheese, and rye bread. It made the most sense to put this on a New York square or a New York pizza, but it will work on any other style.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
New York Square Pizza Dough see page 64	700 g	n/a	100
Sour cream	200 g	¾ cup + 2 Tbsp	28.57
Gruyère cheese, shredded	300 g	2¾ cups	42.86
Sauerkraut see next page	150 g	1 cup	21.43
Short Rib Pastrami, sliced 1.25 cm / ½ in thick and cut into 2.5 cm / 1 in squares see page 312	220 g	n/a	31.43
Pressure-Cooked Pickled Mustard Seeds see next page	40 g	2½ Tbsp	5.71
Parmesan cheese, grated	10 g	1½ Tbsp	1.43
Fresh wasabi root, grated	5 g	2¼ tsp	0.71
Rye bread crisps	10 g	10 ea	1.42
Petite red ribbon sorrel	0.5 g	24 leaves	0.07

SUBSTITUTIONS

- You can use store-bought pastrami. Roll up whole slices into fleurettes.
- You can use store-bought sauerkraut rather than make your own.
- Try using whole-grain mustard instead of the pressure-cooked pickled mustard seeds.
- Instead of fresh wasabi root, you can use grated fresh horseradish or prepared horseradish sauce.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Prebake the dough according to the New York Square Pizza Baking Times and Temperatures table (see page 247).

3 Allow the baked crust to cool down on a cooling rack. The prebaked crust can be wrapped and frozen for up to 3 mo.

4 Flip the prebaked crust over so that the flat side is facing up, and place it on the same pan it was baked in.

5 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sour cream evenly over the surface, covering it completely.

6 Distribute the cheese evenly over the sauce.

7 Distribute the sauerkraut evenly over the cheese.

8 Bake according to the New York Square Pizza Baking Times and Temperatures table (see page 247).

9 Remove the pizza and place on a serving tray.

10 Distribute the pastrami evenly over the sauerkraut. Try to put it on in areas of the pizza where you know you won't be slicing the pizza.

11 Spoon dollops of mustard seeds between the squares of pastrami.

12 Sprinkle grated Parmesan cheese evenly over everything.

13 Grate fresh wasabi evenly over everything.

14 Place rye bread crisps, evenly spaced, around the squares of pastrami.

15 Place leaves of petite red ribbon sorrel, evenly spaced, around the rye bread crisps.

16 Cut into 8 rectangles (4-by-2 grid) or 12 rectangles (4-by-3 grid).

If you aren't purchasing rye crisps, use any dense rye bread to make the rye crisps (actual rye bread, not rye-flavored sandwich bread). We like to freeze it so we can slice it very thinly (2 mm / 0.08 in) on a meat slicer. We then dry the slices in a dehydrator set on the lowest temperature; alternatively, you can dry the slices in an oven set to the lowest possible temperature. Place the slices on a wire rack set in a sheet pan, load them into the oven, then turn off the oven. Leave them to dry out for at least an hour, or until the oven cools down completely.

SAUERKRAUT

Total time: Active: 1–2 min / Inactive: 2–4 wk—Yield: ~600 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Savoy cabbage, ribs discarded and leaves cut into fine ribbons	2 kg	7 qt	100
Fine salt	30 g	2½ tsp	1.5

SUBSTITUTIONS

- Green cabbage, red cabbage, rutabaga, or turnips may be substituted for the Savoy cabbage.

PROCEDURE

1 Toss the cut leaves with the salt.

2 Pack the salted leaves into a crock or other deep, opaque container.

3 Cover the mouth of the container with cheesecloth, and top with a clean rock or other heavy, sanitized object.

4 Store at 18–24°C / 64–75°F for 2–4 wk, or until the pH is below 4.0. The cabbage must become fully submerged in its own juices. This should occur by the third day; if not, add 1% salt brine to cover.

5 Vacuum seal, and refrigerate the sauerkraut with the brine until needed.

6 Store for up to 3 mo in refrigeration.

PRESSURE-COOKED PICKLED MUSTARD SEEDS

Total time: Active: 5–10 min / Inactive: 13 h—Yield: ~475 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Yellow mustard seeds	100 g	⅔ cup	100
Apple cider vinegar	200 g	¾ cup + 2 Tbsp	200
Water	140 g	⅔ cup	140
Sugar	80 g	¼ cup + 3½ Tbsp	80
Fine salt	10 g	1¾ tsp	10

If using an instapot, follow steps 1–4. Set the instapot to Sauté. Follow steps 5 and 6. Switch the instapot to Pressure Cook mode. Select 12 psi (High) and set the time for 25 min. Lock the lid onto the pot and pressure-cook the mustard seeds. When the instapot has depressurized, proceed with the remaining steps.

PROCEDURE

1 Cover the mustard seeds with cold water, and refrigerate for 12 h.

2 Strain.

3 Cover the mustard seeds with fresh cold water in a small pot, bring to a boil, and then strain.

4 Repeat step 3 four more times in order to make them softer.

5 Combine the vinegar, water, sugar, and salt in the base of a pressure cooker, and stir until dissolved.

6 Bring to a simmer over medium-high heat, then add the strained seeds.

7 Pressure-cook at a gauge pressure of 1 bar / 15 psi for 25 min. Start timing as soon as full pressure has been reached.

8 Let the cooker cool, or run tepid water over the rim, to depressurize it.

9 Strain the seeds, reserving the brine for storing the seeds, and serve warm or cold.

10 Store for up to 6 mo in refrigeration.

SHORT RIB PASTRAMI

Total time: Active: 5–10 min / Inactive: 9 d 4¼ h—Yield: ~475 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Short ribs, bone-in	1 kg	n/a	100
Water	2.25 kg	2 qt + 1¾ cups	225
Brown sugar	145 g	¾ cup + 1 Tbsp	14.5
Fine salt	150 g	½ cup + 2¾ tsp	15
Insta-Cure No. 1	15 g	2½ Tbsp	1.5
Black peppercorns	74.5 g	¾ cup + 3 Tbsp	7.45
Coriander seeds, toasted	45.5 g	⅓ cup + 1½ tsp	45.5
Crushed red pepper flakes	6.75 g	1 Tbsp	0.68
Mustard powder	2.5 g	1¼ tsp	0.25
Pink peppercorns	2 g	1¼ tsp	0.2
Cinnamon stick, toasted and crushed	1 g	½ ea	0.1
Fennel seeds	1 g	½ tsp	0.1
Whole cloves	0.5 g	¼ tsp	0.05
Bay leaf	0.2 g	1 ea	0.02
Sugar	75 g	⅓ cup + 1½ Tbsp	7.5
Garlic powder	10 g	3¼ tsp	1
Juniper berries	10 g	1 Tbsp + 2 tsp	1

PROCEDURE

1 Trim off any silverskin and excess fat from the short ribs.

2 Boil 500 g (2 cups + 2 Tbsp) water with the brown sugar, 75 g (¼ cup + 1½ tsp) salt, and Insta-Cure until dissolved.

3 Remove the brine from the heat, add the remaining 1.75 kg (7½ cups + 2 Tbsp) water, and let cool.

4 Add 2.5 g (1¼ tsp) black peppercorns, 3.5 g (1¾ tsp) coriander seeds, 0.25 g (1/8 tsp) red pepper flakes, mustard powder, pink peppercorns, cinnamon stick, fennel seeds, cloves, and bay leaf to the cooled brine.

5 Vacuum seal the short ribs with the cooled brine.

6 Refrigerate for 6 d.

7 Remove the short ribs from the brine, and reserve the brine.

8 Pat dry the short ribs.

9 In a spice grinder, coarsely grind together the sugar, garlic powder, juniper berries, and remaining salt, black peppercorns, coriander seeds, and red pepper flakes to make the spice rub.

10 Rub the ribs with 50 g (about 3 Tbsp or 5% of their weight) of the spice rub.

11 Smoke the ribs for 4 h at 77° C / 171° F.

12 Boil the reserved brine, and skim off the surface foam.

13 Strain and cool the brine.

14 Preheat a water bath with an immersion circulator to 62° C / 143.6° F.

15 Vacuum seal the smoked ribs with 1 kg (4⅓ cups) of the cooled brine, and cook sous vide for 3 d.

16 If using immediately, rest for 15 min at room temperature, and slice. If not using immediately, chill over ice and reserve in refrigeration until needed. Allow the meat to come to room temperature before using to top a pizza.

MODERNIST HAWAIIAN PIZZA

quick New York pizza tomato sauce– Kalua pork–grilled pineapple wedges–pizza cheese

We were asked multiple times whether we were going to include Hawaiian pizza since putting pineapple on pizza is such a divisive subject. While we include a traditional recipe on page 272, here we wanted to do it our way. Most pizzerias use canned pineapples, which we didn't want to do (although feel free to if that's your preference). We also swapped out the Canadian bacon for Hawaiian-style Kalua pork.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Quick New York Pizza Tomato Sauce see page 111	400 g	1⅔ cups	40
New York Pizza Dough with Pineapple Puree see page 96	1 kg	n/a	100
Pizza cheese, shredded	485 g	5⅓ cups	48.5
Kalua Pork, shredded see next page	245 g	n/a	24.5
Grilled Pineapple Wedges see next page	80 g	½ cup	8

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the sauce 2 h before topping the pizza. Temper the dough 1½–2 h before shaping the pizza.

3 Shape the dough into a 50 cm / 20 in disc (see page 212).

4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.

5 Distribute the cheese evenly over the sauce, making sure it covers the sauce all the way to the rim.

6 Distribute the pork and pineapple evenly over the cheese.

7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

8 Load into the oven with a quick pull-away motion.

9 Bake according to the New York Pizza Baking Times and Temperatures table (see page 214). Check the doneness of the bottom of the pizza.

10 Remove the pizza and place on a serving tray.

11 Cut into 8, 10, or 12 triangles.

GRILLED PINEAPPLE WEDGES

Total time: Active: 10–15 min / Inactive: 10–15 min—Yield: ~300 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Fresh pineapple	1.5 kg	1 ea	100
Neutral oil	as needed		

PROCEDURE

1 Build a fire in a charcoal grill or preheat a gas grill to 260° C / 500° F.

2 Remove the top and skin from the pineapple. Slice into 6 mm / ¼ in rounds.

3 Brush the slices on both sides with oil and place on the hot grill.

4 Cook until charred, 5–7 min per side. Rotate the slices 90° halfway through cooking each side to create even grill marks.

5 Allow to cool to room temperature.

6 Use a ring cutter to remove the core from each slice, then cut each ring into eight wedges.

7 Store for 3 d in refrigeration. Allow to come to room temperature before using to garnish a pizza.

KALUA PORK

Total time: Active: 10–15 min / Inactive: 5 h—Yield: ~600 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Pork shoulder, boneless	700 g	n/a	100
Fine salt	17 g	1 Tbsp	2.43
Banana leaves	300 g	2 ea	42.86
Water	675 g	3 cups	96.43
Liquid smoke	2.5 g	1 tsp	0.36

PROCEDURE

1 Preheat the oven to 175° C / 350° F.

2 Cut 6 mm / ¼ in deep slits 2.5 cm / 1 in apart all over the pork shoulder. Rub with 12 g (2⅛ tsp) salt.

3 Wrap the pork shoulder in the banana leaves, tying it tightly with kitchen twine to secure it and maintain an even shape.

4 Place the wrapped pork in an oven-safe dish.

5 Add 450 g (2 cups) of the water. The water should come about halfway up the sides of the wrapped pork. Cover tightly with aluminum foil.

6 Cook until tender, about 5 h.

7 Remove the pan from the oven and remove the pork from the banana leaves. Place the pork in a clean container and discard the cooking liquid.

8 Combine the remaining water with the liquid smoke and remaining salt in a small pot and bring to a simmer.

9 Finely shred the meat and pour the liquid smoke mixture over it, mixing thoroughly. If not using immediately, chill over ice and reserve in refrigeration until needed. Allow the meat to come to room temperature before using to top a pizza.

10 Store for 3 d in refrigeration.

OCTOPUS, TOFU, AND LOTUS ROOT PIZZA

octopus–ponzu–soft tofu–shichimi togarashi–bonito flakes–lotus root chips

We developed this pizza when experimenting with how to thicken thin liquids like soy sauce, Worcestershire sauce, and ponzu to make them function as pizza sauces (see page 2:249). The resulting sauces work well not only on pizza but also as dips for vegetables. Keep in mind that ponzu is so flavorful and salty that it cannot be applied in the same quantities as tomato sauce. We pair the more neutral-flavored soft tofu spread on as a sauce with the strongly flavored ponzu drizzled on as a finishing sauce.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 54	370 g	n/a	100
Soft tofu, pureed until smooth	130 g	½ cup	35.14
Sashimi-grade cooked octopus, thinly sliced	130 g	n/a	35.14
Ponzu sauce, thickened see page 124	35 g	3 Tbsp	9.46
Shichimi togarashi	1 g	½ tsp	0.27
Bonito flakes	1 g	⅓ cup	0.27
Lotus root chips see note below	45 g	15–20 ea	12.16

SUBSTITUTIONS

- You can use thickened soy sauce instead of thickened ponzu sauce.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

Octopus can overcook very easily, especially when it is thinly sliced. For pizzas that are baked for longer or at higher temperature, you can coat the octopus in oil and partially cover it with the tofu sauce to try to prevent it from overcooking.

ASSEMBLY

1 Preheat the oven.

2 Temper the dough and the tofu puree 1½–2 h before shaping the pizza.

3 Shape the dough into a 35 cm / 14 in disc (see page 212).

4 Use an offset spatula, sauce spoon, or concave silicone spatula to spread the tofu evenly over the dough, leaving a 2.5 cm / 1 in border.

5 Distribute the octopus evenly over the tofu.

6 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

7 Load into the oven with a quick pull-away motion.

8 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 218). Check the doneness of the bottom of the pizza.

9 Remove the pizza and place on a serving tray. Drizzle the ponzu sauce over the pizza.

10 Dust the shichimi togarashi over the pizza.

11 Distribute the bonito flakes and lotus root chips evenly over the pizza.

12 Cut into 6–8 triangles.

To make lotus root chips, cut lotus root on a mandoline into 2 mm / 0.08 in thick slices. Deep-fry in 175° C / 350° F oil until light brown and crispy. Drain the chips on paper towels and season with salt.

For al taglio pizza, prebake the dough completely. Apply the tofu sauce, 140 g octopus, and 27 g (9–12 ea) lotus root chips after baking.

For Detroit-style pizza, you can alternate the soft tofu sauce with the cheese (225 g Wisconsin brick cheese and 110 g pizza cheese; see page 234) before topping with the octopus and baking. We don't recommend topping this pizza with the hot Detroit-style pizza tomato sauce.

MUSHROOM AND COMTÉ PIZZA

pressure-caramelized shiitake mushroom sauce–mascarpone –Comté cheese–roasted mushroom–Parmigiano-Reggiano cheese–black truffle

This is hands down one of our absolute favorite recipes in this book. The flavors and textures of the finished pizza are simply the best expression of mushrooms that we could produce. One of the most important components is the pressure-caramelized shiitake puree that we use as a sauce. Not only does it concentrate the flavor of the mushroom, its caramelization is deeply enhanced by the method we use to make it (see page 148). Oh yes, and then there are the truffles.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Pressure-Caramelized Vegetable Sauce* see page 148	150 g	⅔ cup	40.54
Mascarpone cheese	20 g	1½ Tbsp	5.41
Thin-Crust Pizza Dough see page 26	370 g	n/a	100
Comté cheese, grated	270 g	3 cups	73
Chanterelle mushrooms, roasted see page 169	125 g	1 cup	33.78
Black trumpet mushrooms, roasted see page 169	125 g	1½ cups	33.78
Parmigiano-Reggiano cheese, shaved	30 g	⅓ cup	8.11
Black truffle, thinly sliced	7 g	2 Tbsp	1.89

**Use shiitake mushrooms as the main ingredient in the recipe on page 148.*

SUBSTITUTIONS

- You can use a white sauce or thick dairy, such as Greek yogurt or ricotta, instead of the mushroom sauce.
- Instead of sliced black truffles, you could drizzle the pizza with truffle oil after baking.
- Any type of mushrooms or mix of mushrooms will work on this pizza.

For al taglio pizza, use 170 g (½ cup) pressure-caramelized mushroom sauce, 30 g (2¼ Tbsp) mascarpone cheese, 270 g (3 cups) Comté cheese, 500 g (4 cups) roasted chanterelle mushrooms, 50 g (⅔ cup) roasted black trumpet mushrooms, 25 g (¼ cup) grated Parmigiano-Reggiano cheese, and 10 g (2¾ Thsp) sliced black truffles.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Stir together the mushroom sauce and the mascarpone cheese.

3 Temper the sauce 2 h before topping. If the dough is cold-proofed, temper it 1½–2 h before shaping.

4 Shape the dough into a 50 cm / 20 in disc on a well-floured surface using a rolling pin (page 190). Dock the dough.

5 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 1.25cm / ½ in border.

6 Distribute the Comté cheese evenly over the sauce.

7 Distribute the roasted mushrooms evenly over the cheese.

8 Slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.

9 Load into the oven with a quick pull-away motion.

10 Bake according to the Thin-Crust Pizza Baking Times and Temperatures table (see page 192). Check the doneness of the bottom of the pizza.

11 Remove the pizza and place on a serving tray.

12 Distribute the Parmigiano-Reggiano cheese and black truffles evenly over the pizza.

13 Cut into 6–8 triangles.

ROTISSERIE CHICKEN PIZZA

rotisserie chicken–chicken jus–pizza cheese–frisée–green goddess dressing–crispy chicken skin

For this pizza, we made a very flavorful chicken jus the center of attention. Jus is not something you usually associate with pizza because often it is very liquid and doesn't have the "cling" you need for it to stay put on a pizza. We developed a recipe for thickened chicken jus on page 139.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
High-Hydration Al Taglio Pizza Dough see page 68	700 g	n/a	100
Rotisserie chicken, store-bought	450 g	n/a	64.29
Pizza cheese, shredded	80 g	¾ cup + 2 Tbsp	11.43
Chicken Jus Sauce, thickened see page 139	100 g	½ cup	14.29
Frisée	40 g	2¼ cups	5.71
Green Goddess Dressing see next page	60 g	¼ cup	2.14
Crispy Chicken Skin see next page	40 g	8 ea	5.71

Substitute the rotisserie chicken for a homemade roasted chicken, or use fried chicken for a different experience. If using fried chicken you can leave out the crispy skin called for on the next page.

SUBSTITUTIONS

- If you don't want to make green goddess dressing, you can buy it at the store or even use ranch dressing.
- You can use store-bought or homemade gravy instead of the chicken jus.
- Pork rinds would make a great replacement for the chicken skin.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Prebake the dough according to the Al Taglio Pizza Baking Times and Temperatures table (see page 251).

3 Remove the skin and bones from the rotisserie chicken and shred the meat; reserve the skin to make the Crispy Chicken Skin (see next page).

4 Distribute the pizza cheese evenly over the surface of the crust, covering it almost to the edge of the baked crust.

5 Warm the chicken jus just enough to be fluid, and transfer to a mixing bowl.

6 Toss the shredded chicken in the jus until evenly coated.

7 Distribute the chicken evenly over the cheese.

8 Return the pizza to the oven used to bake the crust to brown and melt the cheese, about 5 min. If you prefer the cheese melted but not brown, pull it out after it has fully melted.

9 Meanwhile, dress the frisée with the green goddess dressing.

10 Slide the pizza off the pan and onto a cooling rack.

11 Distribute the frisée evenly over the pizza.

12 Break the chicken skin into roughly even pieces and place over the frisée, evenly spaced.

13 Cut into 8 rectangles (4-by-2 grid), and serve immediately.

For all pizzas (except New York square pizza, which is prebaked), apply the pizza cheese and shredded chicken before baking and the frisée and chicken skin after the pizza comes out of the oven.

For thin-crust, Brazilian thin-crust, Neapolitan, New York, and artisan pizzas, make sure the chicken is well coated in jus and surrounded by cheese to keep it from drying out and overcooking in the oven.

CRISPY CHICKEN SKIN

Total time: Active: 5–7 min / Inactive: 30 min—Yield: ~30 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Rotisserie chicken skin*	65 g	6 ea	100

**Carefully remove the skin from the rotisserie chicken in as large of pieces as possible.*

PROCEDURE

1 Lay the skin down flat on a sheet pan lined with a silicone mat.

2 Place another silicone mat over the chicken skin, and place two more sheet pans on top of the second silicone mat.

3 Place a heavy ovenproof weight or cast-iron pan on top of the sheet pans to weigh them down.

4 Bake the chicken skin in a 175°C / 350°F oven for 30 min.

5 Carefully peel away the silicone mat, and blot the excess fat from the chicken skins with paper towels.

6 Break the larger chicken skin pieces into even shards when topping the pizza.

GREEN GODDESS DRESSING

Total time: Active: 1–2 min —Yield: ~330 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Mayonnaise see page 133	115 g	½ cup	100
Canola oil	100 g	½ cup	86.96
Spinach leaves	40 g	1 cup	34.78
Lemon juice	30 g	2 Tbsp	26.08
Fresh flat-leaf parsley leaves	30 g	1 cup	26.08
Champagne vinegar	15 g	1 Tbsp	13.04
Fresh tarragon leaves	8 g	2 Tbsp	6.96
Fresh chives, minced	8 g	3 Tbsp	6.96
Anchovy fillets	5 g	2 ea	4.35
Garlic, chopped	3 g	1½ tsp	2.61
Fine salt	3 g	½ tsp	2.61

You can use store-bought mayonnaise for this instead of homemade mayonnaise and the result will still be delicious.

PROCEDURE

1 Combine the mayonnaise, oil, spinach, lemon juice, parsley, vinegar, tarragon, chives, anchovies, garlic, and salt in a blender and blend until smooth.

2 Store for up to 1 wk in refrigeration. Do not freeze.

ONION TATIN PIZZA

onion cream—Comté cheese—braised cipollini onion

A tarte Tatin is a dessert made by cooking apples for a long time over low heat, which results in a deeply browned apple that is completely cooked and soft but still holds its shape. That dish was the inspiration for this pizza, but we replaced the apples with onions to make it savory (and, of course, assembled the pizza with the dough on the bottom). The onions we used (cipollini) are very sweet and also very flat, which makes them ideal for this. We used Comté cheese because it is sharp, rich, and deeply flavorful, contrasting beautifully with the sweetness of the onions.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 54	370 g	n/a	100
Onion Cream see next page	145 g	⅔ cup	39.19
Comté cheese, shredded	180 g	2 cups	48.65
Braised Cipollini Onions see next page	700 g	20 ea	189.19

SUBSTITUTIONS

- You can use Swiss cheese, raclette cheese, or cheddar cheese instead of the Comté cheese.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the dough and onion cream 1½–2 h before shaping the pizza.

3 Shape the dough into a 35 cm / 14 in disc (see page 212).

4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.

5 Distribute the cheese evenly over the sauce.

6 Arrange the braised onions on top, tightly, to form a single layer.

7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

8 Load into the oven with a quick pull-away motion.

9 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 218). Check the doneness of the bottom of the pizza.

10 Remove the pizza and place on a serving tray.

11 Cut into 6–8 triangles.

BRAISED CIPOLLINI ONIONS

Total time: Active: 5–10 min / Inactive: 12 h—Yield: ~700 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Cipollini onions	800 g	20 ea	100
Water	150 g	⅔ cup	18.75
Fine salt	7 g	1¼ tsp	0.88

If you cannot find cipollini onions, use white onions or yellow onions and cut them into 1.25 cm / ½ in discs. Keep the concentric rings together.

A still oven is best to braise the cipollini onions. If you only have a convection oven, reduce the cooking time by half.

PROCEDURE

1 Preheat the oven to 120° C / 250° F.

2 Trim the tops and bottoms off the onions and then peel them. Cut them in half crosswise.

3 Place the onion halves in a single layer in an oven-safe pan and pour in the water; if needed add more to come roughly two-thirds up the sides of the onions. Sprinkle the salt over the onions. Cover tightly with aluminum foil.

4 Bake until tender and browned, about 12 h.

5 Remove the pan from the oven and uncover. Chill the onions over an ice bath, then transfer to a tray lined with paper towels to drain.

6 Store for up to 3 d in refrigeration. Do not freeze. Allow to come to room temperature before using as a garnish.

ONION CREAM

Total time: Active: 1–2 min / Inactive: 12½ h—Yield: ~145 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Sweet onion, thinly sliced	100 g	¾ cup + 2 Tbsp	33.33
Heavy cream	300 g	1⅓ cups	100
Fine salt	as needed		

PROCEDURE

1 Combine the onions and cream in a nonreactive container and refrigerate overnight.

2 Strain the liquid through a fine-mesh sieve and reduce over medium heat, whisking occasionally, until the liquid has reduced to 145 g (⅔ cup). Season with salt and chill over an ice bath.

3 Store for up to 3 d in refrigeration. Do not freeze. Allow to come to room temperature before using.

GAZPACHO PIZZA

gazpacho sauce—cucumber—croutons—tomato water gel—pearl onion petals—chive batons

Cold soup on pizza? Why not, especially if it is al taglio, which can be served cold or slightly warmed. If you can imagine eating soup on a pizza without making a mess, this is the best way to do it.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
High-Hydration Al Taglio Pizza Dough see page 68	700 g	n/a	100
Gazpacho Sauce see below	200 g	¾ cup + 2 Tbsp	28.57
Cucumber, seeded and cut into 3 mm / ⅛ in dice	40 g	¾ cup	5.71
Tomato Water Gel see next page	60 g	½ cup	8.57
Croutons see next page	20 g	½ cup	2.88
White pearl onion petals	20 g	⅓ cup	2.88
Fresh chives, cut into 2.5 cm / 1 in pieces	1 g	1 Tbsp	0.14

These sorts of raw toppings can work only on a prebaked dough, which is why we recommend it for the al taglio pizza. You can use a New York square pizza or focaccia as well. For other pizzas, you will have to prebake the crust first. We suggest that you use a very small amount of tomato sauce to keep the center from ballooning when the pizza bakes (see page 1:369), or dock it inside the rim crust really well.

To make the white pearl onion petals, peel the onions and cut them in half lengthwise. Remove the inner two or three layers of the onion. The outside part is what you'll use. You'll need to start with about twice the amount of onions as you'll need for the finished pizza.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Prebake the dough according to the Al Taglio Pizza Baking Times and Temperatures table (see page 251).

3 Spread the sauce evenly over the surface of the crust, covering it almost to the edge of the baked crust.

4 Distribute the cucumbers evenly over the sauce.

5 Distribute the tomato water gel evenly over the cucumbers.

6 Distribute the croutons evenly over the tomato water gel.

7 Distribute the pearl onion petals evenly over the croutons.

8 Distribute the chives evenly over the pearl onion petals.

9 Cut into 8 rectangles (4-by-2 grid), and serve immediately.

GAZPACHO SAUCE

Total time: Active: 3-5 min / Inactive: 12 h—Yield: ~660 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Plum tomato concasse see page 112	905 g	10 ea	100
Cucumber, peeled, seeded, and chopped	225 g	1½ cups	24.86
Red bell pepper, cored, seeded, and chopped	85 g	¾ cup	9.39
Sherry vinegar	15 g	1 Tbsp	1.66
Garlic clove	7 g	1 ea	0.77
Extra-virgin olive oil	165 g	¾ cup	18.23
Fine salt	8 g	1½ tsp	0.88

PROCEDURE

1 Puree the tomatoes in a blender until smooth.

2 Strain the tomatoes overnight in a cheesecloth-lined sieve.

3 Reserve the tomato water drained from the tomatoes for the tomato water gel.

4 Blend the tomato pulp, cucumber, red bell pepper, sherry vinegar, and garlic until smooth.

5 Stir in the olive oil and salt.

6 Store for up to 3 d in refrigeration. Do not freeze.

CROUTONS

Total time: Active: 1–2 min / Inactive: 30 min—Yield: ~60 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
White bread, crust removed and cut into 1.25 cm/ ½ in cubes	90 g	2⅔ cups	100
Extra-virgin olive oil	15 g	1 Tbsp + ¼ tsp	2
Fine salt	1 g	1/8 tsp	1
Freshly ground black pepper	0.5 g	¼ tsp	0.5

PROCEDURE

1 Preheat the oven to 175°C / 350°F.

2 In a mixing bowl, toss the bread cubes, olive oil, salt, and pepper until the bread is thoroughly coated.

3 Spread out into a single layer on a sheet pan.

4 Bake until crispy and golden brown, about 30 min, stirring once or twice.

5 Cool to room temperature before using.

TOMATO WATER GEL

Total time: Active: 2–3 min / Inactive: 3 h—Yield: ~410 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Tomato water, reserved from Gazpacho Sauce see previous page	415 g	2 cups	100
Fine salt	4 g	1 tsp	0.96
Agar	4 g	½ tsp	0.96

PROCEDURE

1 Whisk the tomato water and salt in a pot until dissolved.

2 Sprinkle the agar over the tomato water, and whisk until fully dissolved.

3 Bring to a boil, and simmer for 1 min.

4 Pour into a separate container and cool in the refrigerator until fully set, about 3 h.

5 Using a fork, drag the tines over the surface of the gel to break it up into tiny pieces.

6 Store for up to 3 d in refrigeration. Do not freeze.

STRAWBERRY MARINARA PIZZA

strawberry marinara sauce–Wisconsin brick cheese–pizza cheese–burrata cheese–ricotta salata cheese–lemon zest–basil oil

The botanical similarities between strawberries and tomatoes originally gave us the idea to make a marinara sauce with strawberries. We developed this sauce to be thick enough to be spooned onto a Detroit-style pizza. Should you want a thinner sauce to apply to other styles of pizza, simply stir in tomato juice, strawberry juice, or water to adjust its consistency.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Wisconsin brick cheese, shredded	225 g	3 cups	45
Pizza cheese, shredded	115 g	1¼ cups	23
Detroit-Style Pizza Dough see page 75	500 g	n/a	100
Strawberry Marinara Sauce see page 114	120 g	½ cup	24
Burrata, torn into 6 pieces and liquid filling reserved	100 g	n/a	20
Ricotta salata cheese, finely grated	8 g	2 Tbsp	1.6
Lemon zest, finely grated	1 g	1 tsp	0.2
Basil Oil see page 288	2.5 g	½ tsp	0.5

SUBSTITUTIONS

- You can use fresh mozzarella cheese instead of burrata cheese.
- Any other very hard cheese, such as Grana Padano cheese, will work in place of the ricotta salata cheese.

For Neapolitan pizza, omit the Wisconsin brick cheese and pizza cheese. Spread the sauce evenly over the shaped dough, leaving a 2.5 cm / 1 in rim. Tear and evenly place the burrata on top of the sauce. Bake according to the Neapolitan Pizza Baking Times and Temperatures table on page 205. Finish the pizza by distributing the ricotta salata, lemon zest, and basil oil over the pizza.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Combine the brick and pizza cheese and toss to mix evenly.

3 Distribute the cheese evenly over the pre-shaped dough. It should cover the dough all the way to the border and come in contact with the pan.

4 Place the pan in the oven. Bake according to the Detroit-Style Pizza Baking Times and Temperatures table (see page 235).

5 Meanwhile, heat the sauce in a saucepot to at least 74°C / 165°F, stirring frequently to keep it from scorching at the bottom of the pot. Cover the pot and keep the sauce hot over low heat.

6 Remove the pizza from the pan and place on a serving tray.

7 Use a spoon to place 6 dollops of sauce on the pizza.

8 Place the solid pieces of burrata on top of each spoonful of sauce, then spoon the liquid filling from the burrata on top of the pizza.

9 Distribute the ricotta salata, lemon zest, and basil oil evenly over the pizza.

10 Cut into 6 rectangles (2-by-3 grid).

CAPRESE PIZZA

heirloom tomato–fresh mozzarella pearls– basil–flaky salt–black pepper

Caprese is a very traditional (and delicious) Italian salad that combines fresh tomatoes, basil, extra-virgin olive oil, and fresh mozzarella. It has made its way onto pizza in various forms, so we decided to showcase it on our al taglio pizza. To punch it up, we use a variety of heirloom tomatoes. It is crucial that they be as ripe as you can get them. Since they are raw, there is nothing to hide their flaws in texture or flavor.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
High-Hydration Al Taglio Pizza Dough see page 68	700 g	n/a	100
Multicolor heirloom tomato, sliced 6 mm/ ¼ in thick	560 g	16 ea	80
Flaky sea salt	2 g	¾ tsp	0.28
Freshly ground black pepper	0.5 g	¼ tsp	0.07
Extra-virgin olive oil	5 g	1½ tsp	0.71
Fresh mozzarella pearls	85 g	½ cup	12.14
Fresh basil leaves, small	2–3 g	16 ea	0.28–0.43

SUBSTITUTIONS

- You can use any ripe tomatoes instead of heirloom tomatoes.
- Tiny mozzarella pearls look beautiful on this pizza. If you can't find them, use other small fresh mozzarella balls, such as ciliegine or bocconcini. Tear them into small pieces or cut them into small slices.

These sorts of raw toppings can work only on a prebaked dough, which is why we recommend it for the al taglio pizza. You can also use a New York square pizza or focaccia.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Prebake the dough according to the Al Taglio Pizza Baking Times and Temperatures table (see page 251).

3 Place the tomato slices in two rows down the length of the baked crust, alternating the colors.

4 Season the tomatoes with the salt, black pepper, and olive oil.

5 Place the fresh mozzarella pearls over the tomatoes, spacing them evenly.

6 Place the tiny green basil leaves around the fresh mozzarella pearls, evenly spaced.

7 Cut into 8 rectangles (4-by-2 grid), and serve immediately.

BAGNA CAUDA PIZZA

bagna cauda sauce—sous vide clam

Bagna cauda, meaning "hot bath" or "hot dip" in Piedmontese dialect, is a sauce is made with garlic and anchovies as the base flavor profile and is often served warm as a dip for vegetables. We've thickened this flavorful sauce to work on pizza.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 54	370 g	n/a	100
Bagna Cauda Sauce see page 142	140 g	½ cup + 1 Tbsp	37.84
Manila or littleneck clams, shucked	110 g	n/a	29.73
Butter	15 g	1 Tbsp	4.05

SUBSTITUTIONS

- You can use canned clams instead of cooking the clams sous vide.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the dough and sauce 1½–2 h before shaping the pizza.

3 Preheat a water bath with an immersion circulator to 45° C / 113° F.

4 Vacuum seal the clams and butter, and cook sous vide for 10 min.

5 Shape the dough into a 35 cm / 14 in disc (see page 212).

6 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.

7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

8 Load into the oven with a quick pull-away motion.

9 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 218). Check the doneness of the bottom of the pizza.

10 Remove the pizza and place on a serving tray. Drain the cooked clams on paper towels and place on the pizza.

11 Cut into 6–8 triangles.

This combination of toppings is not recommended for pizzas that will sit on display at room temperature. It should be used only for pizzas that are served soon after baking because clams don't reheat well (they'll overcook).

For al taglio pizza, use 150 g shucked clams, 20 g (1 Tbsp + 1 tsp) butter, 190 g (1⅓ cups) bagna cauda sauce, and 3 g (2¾ tsp) minced chives. You can add chives or parsley to any of the pizza styles.

CARAMELIZED CARROT PIZZA

pressure-caramelized carrot sauce–roasted carrot–pizza cheese–coconut chutney foam

A form of pressure-caramelized carrot puree has made an appearance in nearly all of our books because it is simply so good (it's one of our signature dishes that we serve visiting guests at our Lab dinners). The pressure-caramelizing method on page 148 works well on many foods but especially on carrots because it amplifies their sweetness and gives it depth. The combination of carrots and coconut foam is quite possibly one of our favorites.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Artisan Pizza Dough see page 54	370 g	n/a	100
Pressure-Caramelized Vegetable Sauce* see page 148	145 g	⅔ cup	39.19
Pizza cheese, shredded	180 g	2 cups	48.65
Carrots, roasted see page 169	140 g	1 cup	37.84
Coconut Chutney Foam see below	85 g	⅓ cup	22.97

*Use carrots as the main ingredient in the recipe on page 148.

SUBSTITUTIONS

- You can pressure-caramelize turnip, parsnip, salsify, sunchoke, or butternut squash instead of carrots.

For New York square pizza, follow the multiplier table on page 367 for the carrot puree and pizza cheese. Use the amount of coconut chutney foam at left and 325 g (2⅓ cups) roasted carrots.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the dough and sauce 1½–2 h before shaping the pizza.

3 Shape the dough into a 35 cm / 14 in disc (see page 212).

4 Use an offset spatula, sauce spoon, or concave silicone spatula to spread the carrot sauce evenly over the dough, leaving a 2.5 cm / 1 in border.

5 Distribute the cheese evenly over the sauce.

6 Distribute the roasted carrots evenly over the cheese.

7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

8 Load into the oven with a quick pull-away motion.

9 Bake according to the Artisan Pizza Baking Times and Temperatures table (see page 218). Check the doneness of the bottom of the pizza.

10 Remove the pizza and place on a serving tray. Dispense the coconut chutney foam from the siphon onto the pizza.

11 Cut into 6–8 triangles.

COCONUT CHUTNEY FOAM

Total time: Active 10–15 min / Inactive: 15–20 min–Yield: 400 g

INGREDIENT	QUANTITY	VOLUME	SCALING %
Fresh cilantro leaves	8 g	3 Tbsp	4
Fresh mint leaves	4 g	1½ Tbsp	2
Fresh green chili pepper, thinly sliced	2 g	¾ tsp	1
Coconut cream	200 g	¾ cup + 2 Tbsp	100
Coconut milk (stabilizer free)	200 g	¾ cup + 2 Tbsp	100
Fine salt	as needed		
Low-acyl gellan gum (Kelcogel F, CP Kelco brand)	3.4 g	2 tsp	1.7 *
Sodium citrate	0.6 g	1/10 tsp	0.3
Water, cold	20 g	1 Tbsp + 1 tsp	10

*(0.8% of total weight of coconut cream, herb puree, and water)

PROCEDURE

1 Puree the cilantro, mint, and chili in a food processor to a fine paste.

2 Pass through a fine sieve.

3 Mix with the coconut cream and coconut milk.

4 Season with salt.

5 Combine the gellan with the sodium citrate.

6 Disperse the gellan mixture in the water.

7 Whisk the gellan water into the coconut herb cream.

8 Bring to a simmer while blending with an immersion blender to fully hydrate.

9 Remove from the heat, and pour the foam base into a bowl.

10 Refrigerate until fully set, about 10 min.

11 Blend set gel to a fine puree.

12 Place in a 1 L whipping siphon, and charge with one cartridge of N_2O.

13 Warm and hold the siphon in a 60°C / 140°F water bath.

ONE IN TEN IS SPICY PIZZA

padrón pepper–pizza cheese–garlic confit aioli–almonds–Manchego cheese

If you were eating a large batch of padrón peppers, you'd find that about one in ten is spicy, which turns it into a game of spicy pepper roulette. There is no way of knowing which one is spicy by looking at it, so you just have to take your chances. Keep in mind, however, that they aren't extremely spicy, like a habanero pepper or a ghost pepper. They just have a little kick to them.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Thin-Crust Pizza Dough see page 26	370 g	n/a	100
Garlic confit aioli see page 135	150 g	⅔ cup	40.54
Pizza cheese, shredded	270 g	3 cups	72.97
Padrón pepper, charred see page 170	45 g	11 ea	12.16
Blanched almonds, toasted and halved	50 g	⅓ cup + 1 Tbsp	13.51
Manchego cheese, shaved	30 g	⅔ cup	8.11

SUBSTITUTIONS

- You can use shishito peppers instead of padrón peppers.
- If you don't want to use the garlic confit aioli, you can make any of our aioli recipes (see page 135) or use store-bought aioli.
- Parmigiano-Reggiano cheese works well in place of the Manchego.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven. If cold-proofing the dough, temper 1½–2 h before shaping.

2 Shape the dough into a 50 cm / 20 in disc on a well-floured surface using a rolling pin (page 190). Dock the dough.

3 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the aioli evenly over the dough, leaving a 1.25 cm / ½ in border.

4 Distribute the pizza cheese evenly over the sauce.

5 Distribute the peppers evenly over the cheese.

6 Slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel.

7 Load into the oven with a quick pull-away motion.

8 Bake according to the Thin-Crust Pizza Baking Times and Temperatures table (see page 192). Check the doneness of the bottom of the pizza.

9 Remove the pizza from the pan and place on a serving tray.

10 Scatter the almonds over the surface of the pizza and top with the shaved Manchego.

11 Cut into 6–8 triangles.

GET YOUR GOAT PIZZA

arugula mayonnaise–pizza cheese – goat cheese–fava bean–lemon zest–fried squash blossom–olive oil

These toppings would work very well on any style of pizza, but we chose al taglio because all but the pizza cheese and fava beans are added after baking. The key is to fry the squash blossoms just before you need them; frying them too far ahead will inevitably make them soggy. Fry them to order while you are reheating the slice. The spirit of this flavor profile of ingredients is based on the produce available at the start of spring.

INGREDIENTS	WEIGHT	VOLUME	SCALING %
High-Hydration Al Taglio Pizza Dough see page 68	700 g	n/a	100
Pizza cheese, shredded	80 g	¾ cup + 2 Tbsp	11.43
Fava beans, blanched, shocked, and peeled	100 g	½ cup	14.29
Arugula Mayonnaise see page 134	20 g	1½ Tbsp	2.86
Goat cheese, crumbled	85 g	¾ cup	12.14
Fried Squash Blossoms see next page	195 g	8 ea	27.85
Lemon zest, grated	0.1 g	⅛ tsp	0.01
Extra-virgin olive oil	2 g	½ tsp	0.29

SUBSTITUTIONS

- Other seasonal ingredients that you can add or substitute are peas and asparagus.
- Try fried artichoke hearts if you can't find squash blossoms.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Prebake the dough according to the Al Taglio Pizza Baking Times and Temperatures table (see page 251).

3 Distribute the pizza cheese evenly over the surface of the crust, covering it almost to the edge of the baked crust.

4 Distribute the fava beans evenly over the pizza cheese.

5 Return the pizza to the oven used to bake the crust to brown and melt the cheese, about 5 min. If you prefer the cheese melted but not brown, pull it out after it has fully melted.

6 Slide the pizza off the pan and onto a cooling rack.

7 Drizzle the arugula mayonnaise in a diagonal pattern over the length of the pizza.

8 Distribute the goat cheese evenly over the pizza.

9 Place the fried squash blossoms in two rows down the length of the pizza, evenly spaced, with four on each side.

10 Zest the lemon directly over the pizza.

11 Drizzle the olive oil over the entire pizza.

12 Cut into 8 rectangles (4-by-2 grid), and serve immediately.

For all pizzas (except New York square pizza, which is prebaked), apply the pizza cheese and fava beans before baking and the remaining ingredients after the pizza comes out of the oven.

FRIED SQUASH BLOSSOMS

Total time: Active: 1–2 min / Inactive: 3–5 min—Yield: ~195 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Neutral oil	as needed		
Squash blossom, stems trimmed	50 g	8 ea	100
Tempura Batter see below	205 g	1 cup	410
Fine salt	as needed		

PROCEDURE

1 Fill a pot no more than halfway with oil, and heat to 190° C / 375° F.

2 Put the squash blossoms in a mixing bowl.

3 Dispense the tempura batter from the siphon over the squash blossoms.

4 Using tongs, gently but thoroughly coat the squash blossoms with tempura batter on all sides.

5 Fry the squash blossoms until golden brown, about 1 min, while you are reheating the pizza.

6 Drain on a wire rack, season with salt, then serve immediately.

TEMPURA BATTER

Total time: Active: 1–2 min / Inactive: 7–10 min—Yield: ~205 g

INGREDIENTS	WEIGHT	VOLUME	SCALING %
All-purpose flour, 10%–11.5% protein	45 g	⅓ cup	69.23
Rice flour	45 g	⅓ cup	69.23
Sake	65 g	¼ cup	100
Vodka	50 g	3½ Tbsp	76.92
Malt syrup	5.2 g	¾ tsp	8
Baking powder	1.3 g	¼ tsp	2

PROCEDURE

1 Whisk together the flours.

2 Blend the sake, vodka, malt syrup, and baking powder together.

3 Whisk the liquid into the dry mixture.

4 Pour the batter into a 1 L whipping siphon. Charge the siphon with two CO_2 cartridges.

5 Reserve until needed.

FRICO PIZZA SLICES

When we were testing the many different ways of refreshing pizza (see page 3:312), we came up with the idea of taking an already baked slice of pizza and wrapping it in crispy cheese as it is reheated in the oven or a pan (see page 3:318). This could be likened to a Detroit-style slice, except that the crispy cheese that you find on the rim of the pizza actually surrounds the entire slice.

The table below is a choose-your-own-adventure table in which you can pick your pan-baked pizza and match it with any cheese, then optionally add a topping after the frico. Choose one, none, or as many as you'd like. We suggest always having a sauce "glue" to attach other toppings to the slice, such as ricotta or a thick tomato sauce.

Pizza style slice	Type of frico cheese (70 to 80 g; shredded)	Sauce ("glue") applied after baking	Cheese applied after baking	Toppings applied after baking
New York Square Pizza (see page 246)	Manchego cheese*	Thick tomato sauce, such as Detroit-Style Pizza Tomato Sauce (see page 111)	Crumbled cheese (blue cheeses of any type, goat cheese)	Balsamic vinegar glaze
	Gouda cheese*			Honey (regular or spicy)
Al Taglio Pizza (see page 250)	Parmigiano-Reggiano cheese	Ricotta (see page 164)		Arugula, baby kale, frisée, escarole
Focaccia (see page 238)	Gruyère cheese	Burrata (see page 159)		Fresh tomatoes (sliced large ripe tomatoes, or halved or quartered cherry tomatoes)
Detroit-Style Pizza (see page 234)	Wisconsin brick cheese	Mascarpone cheese		Cured meats (mortadella, Serrano ham, prosciutto, salami, lardo)
		Crème fraîche		Crispy bacon (crumbled slices or lardons)
		Pesto (see page 122)		Smoked/cured fish or other seafood (salmon, sturgeon, trout, oysters, mussels)
		Caponata		Roasted vegetables: eggplant, root vegetables, broccolini, alliums, peppers (see page 169)
		Chopped olive salad		Garlic confit (see page 171)
		Sous Vide Hollandaise (see page 131)		Crispy skins: pork, duck, chicken (see page 318)
		Sabayon Sauce (see page 132)		Fried zucchini blossoms, spelt, potatoes (chips, fries, tater tots), onions, bread crumbs

**These are our favorite cheeses for making a frico slice.*

This method works with most pizzas. Our absolute favorite is with any pizza baked in a pan—al taglio or New York square—and with focaccia as well. Detroit-style also works, but the slice does not need to be wrapped in the cheese as it already has cheese on top and on the sides. Triangular slices from oven floor–baked pizzas (thin-crust, Brazilian thin-crust, Neapolitan, New York, artisan) also work, but in general, the pan-baked pizzas work much better for reheating; this is mostly thanks to the fact that they are thicker than oven floor–baked pizzas.

For the hollandaise and sabayon, you can serve the slice as is or broil or brown it after applying.

Dress any lettuces or salad greens with a vinaigrette just before serving.

HOW TO Make a Frico Slice Using an Oven

1 Shred the cheese using the smallest holes of a box grater.

2 Spread out in a thin, even layer on the surface of a 30 cm / 12 in nonstick sauté pan.

3 Place the pan in a 175° C / 350° F convection oven (lowest fan speed). Bake until the cheese melts, about 8 min.

4 Place the pizza slice on the cheese. Bake until the cheese browns, about 8 min.

5 Wrap the slice in the cheese frico using a spatula and flip over. Allow the slice to brown on the other side, 2–3 min.

6 Serve immediately.

HOW TO Make a Frico Slice on the Stove Top

While this method is preferred for oven floor–baked pizzas (thin-crust, Brazilian thin-crust, Neapolitan, New York, and artisan), it works just as well for pan-baked pizzas, though it might take them a little longer to get completely warmed to the core. Simply turn the heat down to low toward the end of the process to ensure the pizza gets hot throughout and the cheese doesn't burn.

1 Shred the cheese using the smallest holes of a box grater.

2 Spread out in a thin, even layer on the surface of a 30 cm / 12 in nonstick sauté pan.

3 Place the pan on an induction burner on medium heat. When the cheese begins to caramelize, 2–3 min, place the pizza slice on the cheese and cover the pan with a lid.

4 Allow to heat through, about 3 min.

5 Remove the lid and take the pan off the heat. Allow to cool for 30–45 s, until the cheese is no longer fluid but still pliable. Wrap around the slice.

6 Flip the slice over and turn the heat down to low. Continue to heat for an additional minute or two.

If you have a professional plancha or a cast-iron griddle, you can spread the cheese over the plancha in a thin, even layer. When the cheese begins to crisp around the edges, place the slice of pizza over it, wrap it in the cheese, and then flip it over. Turn it over as needed to get an even golden brown color.

INFUSED MOZZARELLA NEAPOLITAN PIZZAS

We developed a handful of flavored mozzarellas that are not only beautiful but also delicious. We created these cheeses during a series of mozzarella experiments and used them as a jumping-off point for these flavor profiles. We like them best on Neapolitan pizzas because the style showcases fresh mozzarella so well.

PAPRIKA-INFUSED MOZZARELLA PIZZA

mascarpone cheese–paprika-infused fior di latte mozzarella cheese–fingerling potato–Spanish chorizo–parsley

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Mascarpone cheese	100 g	½ cup	40
Paprika-Infused Fior di Latte Mozzarella, cut and drained see page 162	80 g	¾ cup	32
Neapolitan Pizza Dough see page 38	250 g	n/a	100
Fingerling potato, sliced 2–3 mm / 0.08–0.12 in thick, roasted see page 169	30 g	10–12 ea	12
Spanish chorizo, sliced 0.5–1 mm / 0.02–0.04 in thick	25 g	7 ea	10
Fresh flat-leaf parsley leaves	1 g	6–7 ea	0.4

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the cheeses 2 h before topping the pizza.

3 Shape the dough into a 30 cm / 12 in disc (see page 201).

4 Use an offset spatula, sauce spoon, or concave silicone spatula to spread the mascarpone evenly over the dough, leaving a 2.5 cm / 1 in border.

5 Distribute the mozzarella evenly over the mascarpone.

6 Distribute the potatoes and chorizo evenly over the mozzarella.

7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

8 Load into the oven with a quick pull-away motion.

9 Once the dough starts to brown, start spinning the pizza.

10 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 205) until the rim has evenly leoparded throughout. Check the doneness of the bottom of the pizza.

11 Remove the pizza and place on a serving tray. Garnish with the parsley leaves.

12 Serve the pizza whole or cut into 6 triangles.

SAFFRON-INFUSED MOZZARELLA PIZZA

heavy cream–saffron-infused fior di latte mozzarella cheese–shishito pepper–milk aioli–fried smelt

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Saffron-Infused Fior di Latte Mozzarella, cut and drained see page 163	80 g	¾ cup	32
Neapolitan Pizza Dough see page 38	250 g	n/a	100
Heavy cream	30 g	2 Tbsp	12
Shishito peppers, charred see page 170	30 g	4–5 ea	12
Milk Aioli see page 135	30 g	2 Tbsp	12
Smelt, fried see note	10 g	6–8 ea	4

To fry the smelt, season it with salt and coat it in Wondra flour. Deep-fry in 175° C / 350° F oil until it is golden brown, 1–2 min.

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the cheese 2 h before topping the pizza.

3 Shape the dough into a 30 cm / 12 in disc (see page 201).

4 Drizzle the heavy cream evenly over the dough, leaving a 2.5 cm / 1 in border.

5 Distribute the cheese evenly over the dough.

6 Distribute the peppers evenly over the cheese.

7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

8 Load into the oven with a quick pull-away motion.

9 Once the dough starts to brown, start spinning the pizza.

10 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 205) until the rim has evenly leoparded throughout and the sauce has evaporated sufficiently. Check the doneness of the bottom of the pizza.

11 Remove the pizza and place on a serving tray. Pipe or spoon the aioli evenly over the pizza, and garnish with the smelt.

12 Serve the pizza whole or cut into 6 triangles.

BASIL-INFUSED MOZZARELLA PIZZA

classic Neapolitan pizza tomato sauce–basil-infused fior di latte mozzarella cheese–ricotta–heirloom tomato–basil–olive oil

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Classic Neapolitan Pizza Tomato Sauce see page 111	80 g	⅓ cup	32
Basil-Infused Fior di Latte Mozzarella, cut and drained see page 162	80 g	¾ cup	32
Ricotta see page 164	60 g	¼ cup	24
Neapolitan Pizza Dough see page 38	250 g	n/a	100
Heirloom tomato, sliced 2–3 mm / 0.08–0.12 in thick	80 g	5–6 ea	32
Fresh basil leaves	5 g	6–7 ea	1.2
Extra-virgin olive oil	5 g	1 tsp	2

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the sauce and cheeses 2 h before topping the pizza.

3 Shape the dough into a 30 cm / 12 in disc (see page 201).

4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.

5 Distribute the tomatoes evenly over the sauce. Place the basil leaves near the tomatoes so they don't burn.

6 Distribute the mozzarella and ricotta evenly over the tomatoes.

7 Drizzle the olive oil in a spiral over the pizza.

8 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

9 Load into the oven with a quick pull-away motion.

10 Once the dough starts to brown, start spinning the pizza.

11 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 205) until the rim has evenly leopparded throughout and the sauce has evaporated sufficiently. Check the doneness of the bottom of the pizza.

12 Remove the pizza and place on a serving tray.

13 Serve the pizza whole or cut into 6 triangles.

OLIVE OIL-INFUSED MOZZARELLA PIZZA

classic Neapolitan Pizza tomato sauce–olive oil-infused fior di latte mozzarella cheese–basil–olive oil–oregano

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Classic Neapolitan Pizza Tomato Sauce see page 111	80 g	⅓ cup	32
Olive Oil-Infused Fior di Latte Mozzarella, cut and drained see page 163	100 g	1 cup + 2 Tbsp	40
Neapolitan Pizza Dough see page 38	250 g	n/a	100
Fresh basil leaves	3 g	6–7 ea	1.2
Extra-virgin olive oil	25 g	1 Tbsp + 2½ tsp	10
Dried oregano	1 g	½ tsp	0.4

To convert this pizza into a different size or style, see The Math for Converting to Different Pizza Styles on page 356.

ASSEMBLY

1 Preheat the oven.

2 Temper the sauce and cheese 2 h before topping the pizza.

3 Shape the dough into a 30 cm / 12 in disc (see page 201).

4 Use the bottom of a ladle, sauce spoon, or concave silicone spatula to spread the sauce evenly over the dough, leaving a 2.5 cm / 1 in border.

5 Distribute the cheese evenly over the sauce. Place the basil leaves near the pieces of cheese so they don't burn.

6 Drizzle the olive oil in a spiral over the pizza.

7 Slide the dough onto a peel or slide the peel at about a 5° angle under the dough, using quick, jerking back-and-forth motions, until it is completely on the peel. Reshape the dough into a circle, if necessary.

8 Load into the oven with a quick pull-away motion.

9 Once the dough starts to brown, start spinning the pizza.

10 Bake according to the Neapolitan Pizza Baking Times and Temperatures table (see page 205) until the rim has evenly leoparded throughout and the sauce has evaporated sufficiently. Check the doneness of the bottom of the pizza.

11 Remove the pizza and place on a serving tray. Sprinkle the oregano over the pizza.

12 Serve the pizza whole or cut into 6 triangles.

HOT-HOLDING WHOLE PIZZAS IN A PIZZERIA

Pizza style	Holding device	Temperature after 1 h holding (unless otherwise noted)	Recommended holding time	Rating
Thin-crust pizza or Brazilian thin-crust pizza	4-bulb heat lamp	70° C / 160° F after 40 min	40 min	★
	Heat lamp with heated perforated pan	70° C / 160° F after 40 min	1 h 1 h 20 min	★★ ★
	Combi at 80° C / 175° F with 10% steam	57° C / 134° F after 40 min	n/a	0
Deep-dish pizza (32 cm by 5 cm deep / 12½ in by 2 in deep)	4-bulb heat lamp	67° C / 153° F	1 h	★
	Heat lamp with heated perforated pan	98° C / 208° F	1 h 20 min	★
	Combi at 80° C / 175° F with 10% steam	70° C / 160° F	1 h	★
Deep-dish pizza (21 cm by 5 cm deep / 8½ in by 2 in deep)	4-bulb heat lamp	62° C / 144° F	1 h	★
	Heat lamp with heated perforated pan	93° C / 199° F	1 h 20 min	★
	Combi at 80° C / 175° F with 10% steam	69° C / 156 °F	1 h	★
Deep -dish pizza (18 cm by 5 cm deep / 7 in by 2 in deep)	4-bulb heat lamp	59° C / 139° F	n/a	0
	Heat lamp with heated perforated pan	94° C / 202° F	1 h	★★
	Combi at 80° C / 175° F with 10% steam	67° C / 153° F	n/a	0
New York pizza or artisan pizza	4-bulb heat lamp	68° C / 154° F after 40 min	n/a	0
	Heat lamp with heated perforated pan	67° C / 152° F after 40 min	40 min	★
	Combi at 80° C / 175° F with 10% steam	62° C / 144° F after 40 min	n/a	0
New York square pizza	4-bulb heat lamp	72° C / 162° F	n/a	0
	Heat lamp with heated perforated pan	87° C / 189° F after 40 min	40 min	★★
	Combi at 80° C / 175° F with 10% steam	59° C / 139° F	n/a	0
Al taglio pizza (with toppings)	4-bulb heat lamp	67° C / 152° F after 40 min	40 min	★
	Heat lamp with heated perforated pan	73° C / 164° F after 40 min	40 min	★★
	Combi at 80° C / 175° F with 10% steam	70° C / 160° F	1 h	★★
Detroit-style pizza	4-bulb heat lamp	67° C / 153° F after 40 min	40 min	★★
	Heat lamp with heated perforated pan	71° C / 159° F	1 h	★★
	Combi at 80° C / 175° F with 10% steam	67° C / 152° F	1 h	★

No stars = Unsatisfactory (better to eat the pizza cold)
★ = Good results (minimal effort and applications)
★★ = Very good results (worth the extra effort and applications)
★★★ = Exceptional results (worth the extra effort and applications)

REHEATING WHOLE PIZZAS AT HOME

Pizza style	Heating device	Heating protocol	Baking stone/steel/tray	Reheating time from room temperature	Rating
Thin-crust pizza or Brazilian thin-crust pizza	home/still oven with a broiler	preheat broiler on high, then switch to 260°C / 500°F	baking steel or stone	2 min	★★★
	home/still oven	260°C / 500°F	baking steel or stone	2½ min	★★★
Deep-dish pizza (32 cm by 5 cm deep / 12½ in by 2 in deep)	home/still oven with a broiler	preheat broiler on high, then switch to 205°C / 400°F	baking steel or stone	22 min*	★
	home/still oven	205°C / 400°F	baking steel or stone	20 min	★★
Deep-dish pizza (21 cm by 5 cm deep / 8½ in by 2 in deep)	home/still oven with a broiler	preheat broiler on high, then switch to 205°C / 400°F	baking steel or stone	15 min	★
	home/still oven	205°C / 400°F	baking steel or stone	18 min	★★
Neapolitan pizza	home/still oven with a broiler	preheat broiler on high, then switch to 205°C / 400°F	baking steel or stone	3 min	★★
	home/still oven	205°C / 400°F	baking steel or stone	4 min	★★
New York pizza or artisan pizza	home/still oven with a broiler	preheat broiler on high, then switch to 205°C / 400°F	baking steel or stone	2 min 45 s	★★
	home/still oven	205°C / 400°F	baking steel or stone	4 min	★★
New York square pizza	home/still oven with a broiler	preheat broiler on high, then switch to 205°C / 400°F	baking steel or stone	3 min	★★★
	home/still oven	205°C / 400°F	baking steel or stone	3 min	★★
Al taglio pizza	home/still oven with a broiler	preheat broiler on high, then switch to 205°C / 400°F	baking steel or stone	2 min	★★★
	home/still oven	205°C / 400°F	baking steel or stone	3 min	★★★
Detroit-style pizza	home/still oven with a broiler	preheat broiler on high, then switch to 205°C / 400°F	baking steel or stone	5 min	★★★
	home/still oven	205°C / 400°F	baking steel or stone	5 min	★★★

**This could take less time to reheat if it is slightly warmer than room temperature.*

No stars = Unsatisfactory (better to eat the pizza cold)
★ = Good results (minimal effort and applications)
★★ = Very good results (worth the extra effort and applications)
★★★ = Exceptional results (worth the extra effort and applications)

REHEATING PIZZA SLICES OR PARTIAL PIZZAS AT HOME

Pizza style	Heating device	Heating protocol	Baking stone/steel/tray	Reheating time from room temperature	Rating
Thin-crust pizza or Brazilian thin-crust pizza	toaster oven	220° C / 425° F	tray insert	4–5 min	★★
	home/still oven with a broiler	preheat broiler on high, then switch to 205° C / 400° F	baking steel/stone	2 min	★★★
	home/still oven	205° C / 400° F	baking steel/stone	3 min	★★★
Deep-dish pizza (18 cm by 5 cm deep / 7 in by 2 in deep)	toaster oven	220° C / 425° F	tray insert	16 min	★★
	home/still oven with a broiler	preheat broiler on high, then switch to 205° C / 400° F	baking steel/stone	12 min	★
	home/still oven	205° C / 400° F	baking steel/stone	15 min	★
Neapolitan pizza	toaster oven	220° C / 425° F	tray insert (spray with oil)	2 min	★
	home/still oven with a broiler	preheat broiler on high, then switch to 205° C / 400° F	baking steel/stone	2 min	★
	home/still oven	205° C / 400° F	baking steel/stone	3 min	★★
New York pizza or artisan pizza	toaster oven	220° C / 425° F	tray insert	3 min	★★
	home/still oven with a broiler	preheat broiler on high, then switch to 205° C / 400° F	baking steel/stone	1½ min	★★
	home/still oven	205° C / 400° F	baking steel/stone	3 min	★★
New York square pizza	toaster oven	220° C / 425° F	tray insert	3½ min	★★★
	home/still oven with a broiler	preheat broiler on high, then switch to 205° C / 400° F	baking steel/stone	3 min 45 s	★★★
	home/still oven	205° C / 400° F	baking steel/stone	4 min 15 s	★★★
Al taglio pizza	toaster oven	220° C / 425° F	tray insert	1 min 45 s	★★
	home/still oven with a broiler	preheat broiler on high, then switch to 205° C / 400° F	baking steel/stone	3 min	★★
	home/still oven	205° C / 400° F	baking steel/stone	3½ min	★★★
Detroit-style pizza	toaster oven	220° C / 425° F	tray insert	3½ min	★★★
	home/still oven with a broiler	preheat broiler on high, then switch to 205° C / 400° F	baking steel/stone	4 min	★★
	home/still oven	205° C / 400° F	baking steel/stone	5 min	★★★

**Reheating in a cold oven means that you put the pizza in the oven as it preheats as opposed to a hot oven, which is fully preheated.*

Reheating time from refrigeration	Rating	Reheating time from frozen*	Rating
5–6 min	★★	6–7 min (preheated oven)	★★ (preheated or cold)
		6–7 min (cold oven)	
2½ min	★★	3 min	★★★
5 min	★★★	6 min (preheated oven)	★★
		15 min (cold oven)	0
20 min	★	35 min (cold oven)	0
		35 min (preheated oven)	0
20 min	★	27 min	★
20 min	0	30 min (preheated oven)	0 (preheated oven)
		1 hour (cold oven)	0 (cold oven)
3½ min	0	6 min (cold oven)	0
		5½ min (preheated oven)	★
3 min	★	5 min	★
4 min	★	20 min (cold oven)	0
		9 min (preheated oven)	★
4 min	0	5 min (preheated oven)	★★
		6 min (cold oven)	★
3 min	★★★	4½ min	★★
3½ min	★★★	6 min (preheated oven)	★★
		16 min (cold oven)	0
5 min	★	8½ min (cold oven)	★
		8½ min (preheated oven)	★★
4 min	★★	8 min	★★
5 min	★★	20 min (cold oven)	0
		10 min (preheated oven)	★★★
4 min	★★	5 min (cold oven)	★★
		5 min (preheated oven)	★★
3½ min	★★	4½ min	★★
4 min	★	20 min (cold oven)	0
		6½ min (preheated oven)	★★★
5 min	★	9½ min (cold oven)	★★★
		9½ min (preheated oven)	★★★
4 min	★★★	10 min	★
7 min	★★	20 min (cold oven)	★
		10½ min (preheated oven)	★

No stars = Unsatisfactory (better to eat the pizza cold)
★= Good results (minimal effort and applications)
★★= Very good results (worth the extra effort and applications)
★★★= Exceptional results (worth the extra effort and applications)

ENHANCING LEFTOVER PIZZA AT HOME

Pizza style	Ingredient	Amount	Reheating method	Reheating time	Notes
New York pizza	Olive oil	10 g (2 tsp)	Heat pan on stove to 160° C / 320° F over medium heat. Place the oil in pan, then the pizza slice, and cover.	3½ min	This method gave us the best result for this style with a crispy bottom and a tender crust.
	Olive oil Bread crumbs Parmigiano-Reggiano, grated	1.5 g (¼ tsp) 2.5 g (1 tsp) 2.5 g (1¼ tsp)	Preheat the toaster oven to 175° C / 350° F. Place the pizza slice on a tray and drizzle olive oil over the top. Sprinkle the bread crumbs and cheese on top.	7 min	This produced a nice golden-brown slice with a slight toasty Parmesan taste.
	Pizza cheese, shredded	10 g (1¾ Tbsp)	Preheat the toaster oven to 175° C / 350° F. Place the pizza slice on a tray and add the cheese.	7 min	We achieved the best cheese pull with this method. The cheese was still emulsified but not browned.
New York square pizza	Olive oil	10 g (2 tsp)	Preheat pan on stove to 175° C / 350° F over medium heat. Place the oil in pan, then the pizza slice, and cover.	8 min	The fat helps crisp the slice and heat it evenly.
	Bread crumbs Parmigiano-Reggiano	3 g (1¼ tsp) 2 g (1 tsp)	Preheat oven to high broil (260° C / 500° F). Place the pizza slice on a piece of foil and sprinkle the bread crumbs and cheese on top.	3 min	The taste and texture is better with the Parmesan.
	Pizza cheese	20 g (¼ cup)	Preheat a combi oven to 120° C / 250° F with steam. Place pizza slice on a pan and add the cheese.	12 min	This method refreshes the slice well and produces the best result for this style.
Al taglio pizza	Olive oil	10 g (2 tsp)	Preheat pan on stove to 175° C / 350° F over medium heat. Place the oil in pan, then the pizza slice, and cover.	5 min	The fat helps to heat the slice well.
	Olive oil Bread crumbs Parmigiano-Reggiano	10 g (2 tsp) 3 g (1¼ tsp) 2 g (1 tsp)	Preheat oven to high broil (260° C / 500° F). Place the pizza slice on a piece of foil and drizzle olive oil over the top. Sprinkle the bread crumbs and cheese on top.	4 min	This method produced the best result for this style that was tasty and crispier on top.
	Pizza cheese	20 g (¼ cup)	Preheat oven to high broil (260° C / 500° F). Place the pizza slice on a piece of foil and add the cheese.	4 min	Both these methods produce a great result for this style that refresh the slice quite well.
	Pizza cheese	20 g (¼ cup)	Preheat a combi oven to 120° C / 250° F with steam. Place the pizza slice on a pan and add the cheese.	6 min	

HOW TO Make a Pizzadilla in a Pan on the Stove Top

1. Preheat a 35 cm / 14 in pan to 190°C / 375°F over medium to medium-high heat.
2. Fold a room-temperature (about 21°C / 70°F) whole Neapolitan pizza in half so the crust edges are lined up and the toppings are in the interior.
3. Flatten the crust well with your hands or a spatula.
4. Spray both sides of the folded pizza with a light coat of oil. Place it in the pan.
5. Press down firmly on the crust using a wide, flat spatula as the pizza reheats.
6. Flip the pizza every minute for a total of 4–5 min, until the pizza is golden brown and crispy on the outside.
7. Gently remove from the pan, cut (if desired), and serve.

If you want to use a griddle, preheat it to 205°C / 400°F. We did not observe char marks when we used this equipment.

HOW TO Make a Pizzadilla with a Panini Press

1. Preheat the panini press to high.
2. Fold a room-temperature (about 21°C / 70°F) whole Neapolitan pizza in half so the crust edges are lined up and the toppings are in the interior.
3. Flatten the crust well with your hands or a spatula.
4. Spray both sides of the folded pizza with a light coat of oil. Place it in the hot panini press and close it.
5. Press the panini lid down to compress the pizza as much as possible and let toast for 6–8 min.
6. Gently remove from the press, cut (if desired), and serve.

REHEATING WHOLE PIZZAS IN A PIZZERIA

Pizza style	Heating device	Heating protocol	Reheating time from room temperature	Rating	Reheating time from refrigeration
Thin-crust pizza or Brazilian thin-crust pizza	deck oven	205° C / 400° F	4 min	0	6 min
	deck oven	285° C / 550° F	1 min 45 s	★★	2 min
Deep-dish pizza (32 cm by 5 cm deep / 12½ in by 2 in deep)	deck oven	175° C / 350° F	30 min	0	45 min
	deck oven	250° C / 485° F	17 min	★	27 min
Deep-dish pizza (21 cm by 5 cm deep /8½ in by 2 in deep)	deck oven	175° C / 350° F	25 min	0	40 min
	deck oven	250° C / 485° F	15 min	★	23 min
Neapolitan pizza	deck oven	205° C / 400° F	n/a (it is faster to bake a fresh pizza than to reheat a pre-baked one properly)	n/a	6 min
	deck oven	260° C / 500° F			3½ min
New York pizza or artisan pizza	deck oven	205° C / 400° F	5 min	★	8½ min
	deck oven	315° C / 600° F	2 min	★★★	2½ min
New York square pizza	deck oven	205° C / 400° F	7 min	★★	8 min (bake directly on the oven floor)
	deck oven	260° C / 500° F	4 min	★★★	5 min (bake directly on the oven floor)
Al taglio pizza	deck oven	205° C / 400° F	7 min	★	8 min
	deck oven	315° C / 600° F	4 min	★★★	5 min
Detroit-style pizza	deck oven	205° C / 400° F	8 min	★★	9 min
	deck oven	275° C / 525° F	5 min	★★★	7 min

No stars = Unsatisfactory (better to eat the pizza cold)
★= Good results (minimal effort and applications)
★★= Very good results (worth the extra effort and applications)
★★★= Exceptional results (worth the extra effort and applications)

Rating	Reheating time from frozen	Rating
0	10 min	★ (from frozen)
★★★	5 min	★★★ (from frozen)
0	1 h 15 min	0 (from frozen)
★	40 min (frozen)	★ (from frozen)
	27 min (thawed)	★★ (thawed first)
0	1 h	0 (from frozen)
★	35 min (frozen)	★ (from rozen)
	23 min (thawed)	★★ (thawed first)
0	13 min (frozen)	0 (from frozen)
	6 min (thawed)	★ (thawed first)
★	11 min (frozen)	0 (from frozen)
	3½ min (thawed)	★ (thawed first)
0	16–18 min	0 (from frozen)
★★★	5 min	★ (from frozen)
★★	8 min	★ (thawed first)
★★	5 min	★★★ (thawed first)
★	8 min	0 (thawed first)
★★★	5 min	★★★ (thawed first)
★	9 min	★★ (thawed first)
★★	7 min	★★ (thawed first)

The frozen pizzas that were given 0 stars were generally good when reheated but the reheating took a long time, which resulted in their rating.

REHEATING PIZZA SLICES OR PARTIAL PIZZAS IN A PIZZERIA

Pizza style	Heating device	Heating protocol	Reheating time from room temperature	Rating	Reheating time from refrigeration
Thin-crust pizza or Brazilian thin-crust pizza	deck oven	205° C / 400° F	5 min	0	6 min
	deck oven	285° C / 550° F	1½ min	★★★	2 min
	impinger oven	355–370° C / 670–700° F	2 min	★★★	2 min 15 s
Deep-dish pizza (18 cm by 5 cm deep / 7 in by 2 in deep)	deck oven	175° C / 350° F	20 min	0	30 min
	deck oven	250° C / 485° F	12 min	★★	17 min
New York pizza and artisan pizza	deck oven	205° C / 400° F	3 min	★	4 min
	deck oven	315° C / 600° F	45 s	★★★	1 min 15 s
	impinger oven	290–315° C / 550–600° F	1½ min	★	2 min
New York square pizza	deck oven	205° C / 400° F	4 min	★★	6–8 min
	deck oven	260° C / 500° F	3 min	★★★	4 min
	impinger oven	290–315° C / 550–600° F	2 min 15 s	★★★	3 min
Al taglio pizza (no toppings)	deck oven	205° C / 400° F	3 min	★★	5 min
	deck oven	315° C / 600° F	1½ min	★★★	2 min
	impinger oven	290–315° C / 550–600° F	2 min 15 s	★★★	3 min
Al taglio pizza (with toppings)	deck oven	205° C / 400° F	5 min	★★	6 min
	deck oven	315° C / 600° F	2 min	★★★	2 min 15 s
	impinger oven	290–315° C / 550–600° F	2 min 15 s	★★★	2½ min
Detroit-style pizza	deck oven	205° C / 400° F	5 min	★★	6 min
	deck oven	275° C / 525° F	3 min	★★★	4 min
	impinger oven	230–260° C / 450–500° F	2 min 15 s	★★★	3 min 15 s

No stars = Unsatisfactory (better to eat the pizza cold)
★ = Good results (minimal effort and applications)
★★ = Very good results (worth the extra effort and applications)
★★★ = Exceptional results (worth the extra effort and applications)

STRATEGIES FOR STORING PIZZA

Use the table below as a guide for pizza storage. We have more detailed information in the section on Storing Leftover Pizza on page 3:328.

Storage duration	Storage conditions	Storage notes
Short-term storage	room temperature	Keep at room temperature for up to 2 h. The pizza can be kept in its box or in a similar enclosed environment. After 2 h, it must be refrigerated or frozen in an airtight container.
	refrigeration	Store in an airtight container if possible. A pizza box is okay for 1–2 d, but the pizza can dry out. Ideally consume the pizza within 3 d or freeze it.
Long-term storage	freezer	Tightly wrap the pizza with plastic wrap or place in an airtight container. A frozen pizza can last up to 3 mo in the freezer as long as it's in an airtight container.

Rating	Reheating time from frozen	Rating
0	6 min	★★
★★	2½ min (frozen)	★★★ (frozen)
	2 min (thawed)	★★★ (thawed)
★★★	2 min 45 s	★★★
0	35 min	0 (frozen)
★	25 min (frozen)	★ (frozen)
	17 min (thawed)	★★ (thawed)
★	5 min	★★
★★★	4 min	★★★
★★	3 min	★★
★★	6–8 min	★ (thawed)
★★	4 min	★★★ (thawed)
★★	3 min	★★★ (thawed)
★★	5 min	★ (thawed)
★★	2 min	★★★ (thawed)
★★	3 min	★★★ (thawed)
★★	6 min	★★★ (thawed)
★★	2–3 min	★★★ (thawed)
★★	2–3 min	★★★ (thawed)
★★	6 min	★ (thawed)
★★★	4 min	★★★ (thawed)
★★★	3 min 15 s	★★ (thawed)

The closer that you get to a whole pizza when you are reheating partial pizzas, the closer the reheating times might get to the reheating times for whole pizzas, especially for thicker pizzas that have an exposed crust when sliced. For many cases, however, a slice and a partial pizza will reheat in the same way.

HOW TO Freeze Pizza in a Home Freezer

This method is for leftover pizza you may have made at home or ordered for takeout or delivery. It's not going to be the same as it was when freshly baked, but it's perfectly fine to eat. Pre-freezing individual slices before wrapping helps keep the shape of each slice. Just don't forget about them in the freezer or you'll wind up with frost-covered, freezer-burned pizza. Set a timer for 30 minutes or so and then wrap the slices or place them in an airtight container. Label it and write the date. If you're short on freezer space, though, it's fine to skip pre-freezing the slices.

If you're stacking the slices, place two pieces of parchment paper between them (the slices tend to stick together if you use just a single sheet). Stacking works best for thinner slices like New York, artisan, or thin-crust. For the thicker bread-like pizzas, it's best to keep them side by side or, if need be, stacked only two high.

1. Place the leftover pizza slices on a sheet pan lined with a wire rack and freeze for about 30 min, until they're frozen hard.
2. Wrap the frozen pizza slices in plastic wrap or place them in an airtight container.
3. Reserve frozen for up to 3 mo.

HOW TO Freeze Neapolitan Pizza for Retail Purposes

If you're freezing Neapolitan pizza with plans to sell it rather than just eat it later, you'll need to freeze it soon after baking. The idea is to preserve it as closely as possible to a freshly baked pizza. Here we'll lay out the basics, but be aware that if you're freezing pizza for retail purposes, many other steps are required to ensure that your product is HAACP compliant and that a proper cold-chain storage is maintained from production facility to retail shelf.

1. As soon as the pizza comes out of the oven, place it (ideally) in a blast freezer. Another option is a liquid nitrogen cooling tunnel. If possible, bake the pizza without the cheese. Freeze the cheese separately.
2. Once the pizza is frozen, apply the frozen cheese on top.
3. Place the pizza on a cake board the same size as the pizza or slightly larger. Place this setup in a vacuum seal bag and pull an 80%–85% vacuum. If you apply a full vacuum, it may crush the pizza. It's important to freeze the pizza as hard as possible to prevent this.
4. Reserve the pizza in a freezer or ideally a deep freezer (-40°C/-40°F and lower). Use within 2 yr.

Cheese is great on freshly baked pizza, but you can run into problems once it's reheated because the fat tends to separate, and the cheese loses moisture during baking. In our tests with Neapolitan pizza we got the best results when leaving the cheese off the pizza during the initial bake, applying it frozen once the baked pizza had been frozen, and then vacuum sealing. For other pizzas, the best freezing protocols are provided on pages 3:323–3:325.

HOW TO Soak Grains and Seeds

1 Place the grains or seeds and salt in a heat-proof container, preferably a clean plastic tub or glass jar with a lid.

2 Bring the water to a boil, and pour it over the grains. Stir to make sure that no grains or seeds are floating on the surface of the water and that the salt has dissolved. After 30 minutes, stir again. Put the lid on the container.

3 Soak the grains for 12–24 hours in the refrigerator, until all or most of the water has been absorbed and the grain is soft enough to bite into.

HOW TO Sprout a Grain or Seed

A grain can remain dormant for as long as it stays dry. It follows logically, then, that water is the most important trigger for sprouting, followed by temperature, which typically must be above 16°C / 61°F. When sprouting grains and seeds, we rinse them regularly to prevent mold growth and aerate them to provide needed oxygen. After 1–3 days, you should notice what's called the sprout growth or, more commonly, the tail. You can let the sprouting continue for up to 5 days after the sprout emerges.

1 Place the grains or seeds in a clean plastic or glass container, and fill it with enough filtered water to cover the grains or seeds by at least 2.5 cm / 1 in.

2 Soak the grains for the time specified in the table below.

3 Use a strainer to drain the water, then return the grains to the container. Cover the grains with a moist cloth or paper towel, and put a lid on the container.

4 After 12 hours, rinse the grains using a strainer and cool water, then stir with your fingers to aerate them.

5 Rinse the container, then return the grains to it. Place the moist cloth or paper towel on top of the grains, and refresh with more water if they feel dry.

6 Repeat steps 4 and 5 twice a day until the grains begin to sprout.

Type of grain	Soaking time (h)	Sprouting time (d)
Amaranth	6	1
Barley	10–12	2
Buckwheat	8	1
Einkorn	12	2
Emmer	12	2
Fonio	10–12	2
Job's tears	12	2
Millet	6	1
Quinoa	6	1
Rye berries	12	1–2
Wheat berries	12	1–2
Whole oats/groats	10–12	2

Having trouble getting your grain to sprout? It could be because the grain was heat-treated. Heat can reduce pathogens and extend shelf life, but it also will prevent germination.

When the tail gets too long (length will vary from grain to grain), the seed is going through a stage known as late stage establishment (it occurs approximately between days 8 and 12 of sprouting); at this point, the seed has no more food reserves to nourish the plant that's germinating, and it sends a tendril out in search of food and nutrients. There's no harm in eating oversprouted seeds, but elongated sprouts aren't visually appealing in the crumb—they're nicknamed "spider shoots."

HOW TO Cook Grains to al Dente in a Pot on the Stove Top

1 Rinse the grains (with the exception of steel-cut oats) in cold water until the water runs clear.

2 Depending on the grain, you will either add it and the salt to the specified amount of water when it is at a boil, or you will add it to cold water. (All grains that should be started in cold water are marked with an asterisk in the table on pages 350–351.)

3 If the grain is added to boiling water, bring it back to a simmer. If the grain is added to cold water, bring it to a boil, then adjust the heat to a simmer. Cover the pot with the lid. This is when the cooking time starts.

4 Cook the grains for the time indicated in the table. Don't lift the lid or stir the mixture unless otherwise indicated; if you do, steam will escape from the surface, which will cool down the pot's contents and increase the time it takes the grains to cook.

5 Taste for doneness. If the grains are not done, add just enough water to cover the bottom of the pot if needed. Quickly put the lid back on, and place the pot over low heat. Check every 3–5 min for doneness. When the grains are fully cooked, fluff them with a fork, and gently stir.

6 Spread out the hot cooked grains as thinly as possible on a sheet pan lined with plastic wrap or parchment paper set on a cooling rack so they cool down quickly. If you're using the grains within a few hours of cooking, cover with plastic wrap, and let them sit at room temperature; otherwise spoon them into an airtight container, and refrigerate for up to 3 d or freeze for up to 2 mo.

HOW TO Cook Grains to al Dente in a Pressure Cooker

Today's pressure cookers, both stove-top and electric models, are safe to operate (they are engineered with multiple fail-safe features) and produce extraordinary results in a fraction of the time, and that includes grains.

A pressure cooker is a pot with a lockable lid and a valve that controls the internal pressure. Water boiling inside the sealed pot turns into steam that cannot escape, thus increasing the internal pressure within the pot, usually to 1 bar / 15 pounds per square inch (psi) above atmospheric pressure. The higher pressure makes it possible for water to reach an effective cooking temperature as high as 120 °C / 248 °F, which reduces cooking time by half or more for most foods. This fantastic speed, however, comes at a cost: since you can't open the lid until the pressure is released, you can't stir the contents or see how the food is progressing until the end.

There are various types of pressure cookers, but all operate by the same principle. Our listed temperatures and times in the table on pages 350–351 are for a stove-top pressure cooker with a spring valve (not a jiggle top) and an instapot electric pressure cooker. After cooking, the grains will clearly retrograde, transforming from soft to brittle and crumbly as the starches recrystallize, but when they bake inside the pizza crust, the process will be reversed.

1 Rinse the grains (with the exception of steel-cut oats) in cold water until the water runs clear.

2 Make sure the rubber gasket is correctly positioned inside the lid of the pressure cooker.

3 Depending on the grain, you will either add it and the salt to the specified amount of water brought to a boil in the pressure cooker, or you will add it to cold water. (All grains that should be started in cold water are marked with an asterisk in the table on pages 350–351.)

4 If the grain is added to boiling water, bring it back to a simmer. If the grain is added to cold water, bring it to a boil. Lock the pressure cooker lid onto the pot, and adjust the heat to maintain maximum pressure. Avoid boiling the liquid, which is a sure sign that the pressure cooker is overpressurized. You shouldn't see the valve fully pushed up due to accumulated pressure, but you don't want to see steam aggressively escaping from it—a few wisps are okay, but no more than that. This is when the cooking time starts.

5 Cook the grains for the time indicated in the table.

6 Remove the pot from the heat. Don't open the lid.

7 Let the pressure in the pot release naturally. Most cookers have a pin that drops when the pressure has normalized inside the pot. The lid will not open until the pin drops.

8 Unlock and remove the lid, being careful of the steam. Test the grains to determine doneness; if they are fully cooked, fluff with a fork, and gently stir so that the grains separate. If they're not fully cooked, repeat the cooking process; cook only a few minutes longer, however, or the grains may overcook.

9 Spread out the hot cooked grains as thinly as possible on a sheet pan lined with plastic wrap or parchment paper set on a cooling rack so they cool down quickly. If you're using the grains within a few hours of cooking, cover with plastic wrap, and let them sit at room temperature; otherwise spoon them into an airtight container, and refrigerate for up to 3 days, or freeze for up to 2 months.

VARIATION: COOKING GRAINS TO AL DENTE IN AN INSTAPOT

Combine the water, grains, and salt in the base of an instapot and lock the lid, making sure the steam valve is in the closed position. Set to Custom mode. Select 12 bars of pressure and set it to the time indicated in the table on pages 350–351. Lock the lid onto the pot and cook the grains. When the instapot has depressurized, follow the cooling and storing instructions in step 9 above.

COOKING GRAINS TO AL DENTE IN A POT ON THE STOVE TOP AND IN A PRESSURE COOKER

The cooking times that follow are the result of many hours of testing a wide variety of grains. If the grain you want to cook isn't in this table, use the timing for a similarly sized grain as a guide, but you still may need to experiment a bit to get it exactly right. If your grains aren't fully cooked after the specified cook time, put the pot back on the heat for a few minutes longer, until they're fully cooked (you can do this with either type of pressure cooker as well; in both cases, cover the pot but don't lock the lid. For the instapot, you can select Sauté or Keep Warm, depending on how much heat you want to apply to the grains. Adding salt (as a percentage, by weight, of the total amount of grain) boosts the flavor of the grain. All percentages in the table below are based on weight, not volume.

	Stove top			
Grain (100 %)	Water %	Salt %	Time covered (min)	Time uncovered (min)
Amaranth	200	2.4	30-40	n/a
Barley	120	1.6	10	n/a
Black rice	140	2.4	60	n/a
Brown rice*	160	2.4	20 soak, then 40 cook	n/a
Buckwheat*	110	2.8	13	n/a
Bulgur	124	2	20	n/a
Einkorn	136	1.6	25	35
Emmer	136	1.6	30	30
Fonio	300	2	20	n/a
Freekeh	140	2	30, then let water boil away	30-35
Job's tears	120	2	50	n/a
Khorasan (Kamut)	136	1.6	20	40
Millet	200	2.4	30	n/a
Quinoa	200	2.4	10	20
Rye berries	124	1.6	30	30
Sorghum	260	3	4 h	n/a
Steel-cut oats	200	2.4	29	n/a
Teff	150	1.6	20	n/a
Wheat berries	110	2	60	n/a
White long-grain rice (basmati)*	175	2	18	n/a
White medium-grain rice (Arborio)*	116	2.4	20 soak, then 20 cook	n/a
White short-grain rice (sushi)*	112	2.4	20 soak, then 20 cook	n/a
Wild rice	200	2.8	50	n/a

**Start this grain in cold water.*

Pressure cooker			Instapot		
Water %	Salt %	Time at high pressure (min)	Water %	Salt %	Time at high pressure (min)
170	2.4	12	170	1.2	12
100	1.6	8	100	1.6	8
120	2.4	40	120	2.4	40
140	2.4	20 soak, then 25 cook	140	2.4	20 soak, then 25 cook
130	2.8	16	130	2.8	16
115	2	10	115	2	10
108	1.6	30	108	1.6	30
110	1.6	30	110	1.6	30
400	1.5	15	400	2	15
104	2	45	104	2	45
120	2	20	120	2	20
100	1.6	40	100	1.6	40
170	2.4	12	170	2.4	12
180	2.4	8	180	2.4	5
104	1.6	40	104	1.6	40
130	2	20	130	2	20
170	2.4	20	170	2.4	20
140	1.6	20	140	1.6	20
100	2	25	100	2	30
n/a	n/a	n/a	150	2	7
n/a	n/a	n/a	100	2.4	20 soak, then 10 cook
n/a	n/a	n/a	100	2.4	20 soak, then 8 cook
n/a	n/a	n/a	200	2.8	35

HOW TO Pressure-Caramelize Inclusions

INGREDIENTS	WEIGHT	VOLUME	SCALING %
Inclusion(s)	200 g	varies	100
Unsalted butter, melted	60 g	1 cup	30
Sugar	40 g	3½ Tbsp	20
Baking soda	1 g	⅛ tsp	0.5
Water (add this only when caramelizing cooked grains)	100 g	½ cup	50

1 Combine all the ingredients in a bowl and mix well.

2 Divide the mixture evenly between canning jars; close the lids but not too tightly (but not too loosely, either).

3 Place a trivet in a pressure cooker, and put the jars on it.

4 Fill the pressure cooker with enough water to reach halfway up the jars.

5 Bring the water to a simmer over high heat without the lid on the pot.

6 Once the water reaches a simmer, lock the pressure cooker lid onto the pot.

7 Allow the pressure to build up, but don't let the water boil. Once the cooker comes to full pressure, turn the heat down to maintain the pressure at 1 bar / 15 psi. Avoid boiling the liquid, which is a sure sign that the pressure cooker is overpressurized. You shouldn't see the valve fully pushed up due to accumulated pressure, but you don't want to see steam aggressively escaping from it—a few wisps are okay, but no more than that. This is when the cooking time starts.

8 Set your timer for 90 min.

9 Remove the pot from the stove. Let the pressure in the pot release naturally. Most cookers have a pin that drops when the pressure has normalized inside the pot. Do not open the lid until it depressurizes.

10 Unlock and remove the lid, being careful of the steam. Carefully take the canning jars out of the pot using a pair of tongs, a jar lifter, or a clean, dry kitchen towel.

11 Open the lids of the jars, and remove the contents (drain if necessary). Once cool, the caramelized ingredient is ready to add to a dough.

VARIATION: PRESSURE-CARAMELIZING INCLUSIONS IN AN INSTAPOT

Set the instapot to Sauté. Melt the butter in the cooker. Add the main ingredient(s), sugar, baking soda, and water (if using). Stir thoroughly to combine. Switch the instapot to Pressure Cook mode. Select 12 bars of pressure and set the time for 1 h. Lock the lid onto the pot and pressure-caramelize the ingredients. When the instapot has depressurized, cool the contents before adding to the dough.

ADDING PRESSURE-CARAMELIZED INGREDIENTS TO A DOUGH

If you're mixing by hand, spread the caramelized morsels in a single layer over the top of the dough after the first or second fold during bulk fermentation; they'll be mixed into the dough as your folding progresses.

If you're mixing by machine, add them to the dough when it has reached medium gluten development: turn the mixer down to low speed, add the pressure-caramelized ingredients, and mix until they're just combined with the dough. Finish developing the dough through folds during bulk fermentation.

HOW TO Cook Porridge in a Pot on the Stove Top

1 Combine the water, grains, and salt in a pot, and stir well to break up any clumps.

2 Cook over medium heat, stirring frequently with a wooden spoon or silicone spatula to prevent scorching.

3 As the liquid begins to thicken and the grains swell, turn down the heat, and continue to stir; scorching on the bottom becomes more likely as the porridge thickens and the water evaporates.

4 Taste to determine doneness. The grains should be soft, with only tender (not crunchy) textures throughout.

5 Spread out the hot porridge as thinly as possible on a sheet pan lined with plastic wrap or parchment paper set on a cooling rack so it cools down quickly. If you're using the porridge within a few hours of cooking, cover with plastic wrap, and let it sit at room temperature; otherwise spoon it into an airtight container and refrigerate for up to 3 days, or freeze for up to 2 months.

HOW TO Cook Porridge in a Stove-Top Pressure Cooker

1 Combine the water, grains, and salt in a mixing bowl, stir well to break up any clumps, and then pour into canning jars; fill the jars no more than two-thirds full. There is no need to place lids on the jars.

2 Place a trivet in a pressure cooker, and put the jars on top of it.

3 Fill the pressure cooker with enough hot water to cover the top of the trivet and just reach the base of the jars.

4 Lock the pressure cooker lid onto the pot and bring the cooker to full pressure over high heat, then turn the heat down to low, maintaining 1 bar / 15 psi. Avoid boiling the liquid, which is a sure sign that the pressure cooker is overpressurized. You shouldn't see the valve fully pushed up due to accumulated pressure, but you don't want to see steam aggressively escaping from it—a few wisps are okay, but no more than that. This is when the cooking time starts.

5 Start your timer for the time indicated in the table on page 354.

6 Remove the pot from the stove. Let the pressure in the pot release naturally. Most cookers have a pin that drops when the pressure has normalized inside the pot. Do not open the lid until it depressurizes.

7 Unlock and remove the lid, being careful of the steam. Carefully take the canning jars out of the pot using a pair of tongs, a jar lifter, or a clean, dry kitchen towel.

8 Stir the contents of the jars with a fork to break up any clumps that may have formed (hold each jar with a clean kitchen towel so that you do not burn yourself).

9 Allow the porridge to cool completely before mixing it into your dough. Depending on the grain used, you can refrigerate the porridge in an airtight container for up to 3 days, or freeze it for up to 2 months.

We recommend cooking porridge in canning jars set on a trivet or rack when using a stove-top pressure cooker; otherwise, you might wind up with a scorched mess. Because electric pressure cookers regulate temperature better, there is no need for the jars; you can cook your porridge right in the cooker with no worries of scorching.

VARIATION: COOKING PORRIDGE IN AN INSTAPOT

If the grain is whole, pulse the grain in a coffee grinder or food processor until coarsely ground. Combine the water, grain, and salt in an instapot. Set to Custom mode. Select 12 bars of pressure and set it to the time indicated in the table on page 354. When the timer sounds, turn off the cooker and let the pressure release naturally. Stir, cool, and store the porridge as directed in steps 8 and 9 above.

HOW TO Cook Porridge Overnight

If you have enough time, there's a simpler way to cook porridge, over very low heat for a period of hours. We use a slow cooker for this purpose. It's not a precision instrument, but pinpoint accuracy isn't required for this task. For porridge, we suggest putting grains in a slow cooker just before you go to bed; they'll be fully cooked and ready to use when you wake up the next day. We recommend cooking them covered at 93°C / 200°F or on low, depending on your model's controls. Adjust the time and temperature to achieve your desired consistency. The only grains that don't work well in slow cookers are hominy and sorghum. Although we think using a slow cooker is safer and more reliable, another method for slow-cooking porridge is to combine the grains, water, and salt (in the proportions listed in the table on page 354) in a covered oven-safe pot and bake at 93°C / 200°F for 8–9 hours.

1 Preheat your oven to 93°C / 200°F.

2 Combine the water, grains, and salt in an oven-safe pot, and cover it with a lid.

3 Place the covered pot in the oven.

4 Bake for 8–9 hours.

5 Remove the pot from the oven, and let the porridge cool before adding it to the dough.

COOKING PORRIDGE ON THE STOVE TOP OR IN A PRESSURE COOKER

Grains that aren't already cracked must be coarsely ground before using them in porridge. To do so, put the raw grains in a food processor, and pulse for a few seconds. Keep in mind that you're not milling them into flour; you're simply breaking up the grains to expose the endosperm so that the starch will thicken the cooking liquid. Grains such as cornmeal, rolled and steel-cut oats, and cracked wheat (bulgur) are already partially ground and ready to be cooked into a porridge. All percentages in the table below are based on weight, not volume.

	Stove top			Pressure cooker			Instapot		
Grain (100 %)	Water %	Salt %	Time (min)	Water %	Salt %	Time (min)	Water %	Salt %	Time (min)
Amaranth	300	2.4	15–20	400	2.4	35	400	2.8	35
Barley	400	1.6	35	400	1.6	20	400	1.6	20
Black rice	400	2.4	40	400	2.4	45	400	2.4	45
Blue cornmeal	600	2.4	40	600	2.4	40	600	2.4	40
Brown rice	300*	2.4	35	400	2.4	45	400	2.4	45
Buckwheat	400*	2.8	25	400*	2.8	35	400*	2.8	35
Bulgur	550	2	45	600	2	50	600	2	50
Einkorn	500	1.6	25	500	1.6	30	500	2	30
Emmer	500	1.6	30	550	1.6	45	550	1.6	40
Fonio	600	2	10	400	2	10	400	2	10
Freekeh	400	2	25	200	2	20	300	2	20
Job's tears	700	2	40	200	2	25	300	1.6	25
Khorasan (kamut)	700	1.6	45	300	1.6	25	300	1.6	25
Millet	450	2.4	25–30	300	2.4	20	300	2.4	20
Quinoa	n/a	n/a	n/a	n/a	n/a	n/a	300	2	25
Rolled oats	300	2	7½, covered	300	2	3	300	2	20
Rye berries	400	1.6	40–45	400	1.6	45	400	1.6	45
Sorghum	400	3	90	400	3	1	400	3	60
Steel-cut oats	350	2.4	25–30	350	2.4	30	350	2.4	30
Teff	300	1.6	20–25	300	1.6	25	300	1.6	25
Wheat berries	450	2	20	450	2	20	450	2	20
White cornmeal (grits)	700	2.4	40	700	2.4	40	n/a	n/a	n/a
White long-grain rice (basmati)	550	2	15	300*	2	25	400	2	25
White medium-grain rice (Arborio)	500	2.4	20–25	300*	2.4	25	300	2.4	25
White short-grain rice (sushi)	500	2.4	20–25	300*	2.4	25	400	2.4	25
Wild rice	550	2.8	20	n/a	n/a	n/a	n/a	n/a	n/a
Yellow cornmeal (polenta)	700	2	40	700	2	40	700	2	40

**Soak overnight, drain, and cook with fresh water.*

For more on how to cook porridge on the stove top, see page 352; for how to cook it in a pressure cooker, see page 353.

COOKING GRAINS FOR PUREE

The goal of cooking grains for puree is to overcook them. We recommend taking them just beyond the point of fully cooked so that they are slightly mushy and yield easily to pressure when squeezed. To achieve this state, you'll need a generous amount of water. Follow the directions for cooking grains al dente (see pages 348–349) using the measurements and timing in this table. Once the grains burst and lose their shape, they will typically be overcooked. If there is excess water in the pot, drain the grains, reserving the water, and place them in a food processor. Allow the grains to cool for a few minutes, then pulse them. If the blade doesn't catch, add some of the reserved cooking water so that the blade can take hold, and puree the grains to a smooth paste. All percentages in the table below are based on weight, not volume. We don't recommend cooking fonio, freekeh, Khorasan (Kamut), millet, or teff with this method because they can get gummy.

	Stove top				Pressure cooker or instapot		
Grain (100 %)	Water %	Salt %	Time covered	Time uncovered	Water %	Salt %	Time
Amaranth	300	2.4	35 min	n/a	300	2.4	35 min
Barley	530	1.6	20 min	40 min	530	1.6	20 min
Black rice	400	2.4	1½ h	n/a	400	2.4	1½ h
Blue cornmeal	n/a	n/a	n/a	n/a	700	2.4	45 min
Brown rice	300*	2.4	20 min soak, then 70 min cook	n/a	300	2.4	1½ h
Buckwheat	180	2.8	35 min	n/a	180	2.8	35 min
Bulgur wheat	550	2	20 min	25 min	550	2	35 min
Einkorn	400	1.6	1 h	n/a	400	1.6	1 h
Emmer	400	1.6	1 h	n/a	400	1.6	1 h
Job's tears	300	2	1 h	n/a	300	2	1 h
Quinoa	200	2.4	10 min	25–30 min	300	2.4	25 min
Rolled oats	n/a	n/a	n/a	n/a	350	2.4	25 min
Rye berries	500	1.6	1 h	n/a	500	3	1½ h
Sorghum	400	3	2 h	n/a	400	3	1½ h
Steel-cut oats	350	2.4	25–30 min	n/a	350	2.4	35 min
Wheat berries	450	2	35 min	n/a	450	2	35 min
White or yellow cornmeal	700	2	10 min	10 min, stirring constantly	n/a	n/a	n/a
White long-grain rice (basmati)	550*	2	20–25 min	n/a	550	2	25 min
White medium-grain rice (Arborio)	500*	2.4	20–25 min	n/a	500	2.4	25 min
White short-grain rice (sushi)	500*	2.4	20–25 min	n/a	500	2.4	25 min
Wild rice (cracked)	600	2.8	25–30 min	n/a	600	2.8	30 min

**Start with cold water.*

THE MATH FOR CONVERTING TO DIFFERENT PIZZA STYLES

This table allows you to convert the flavor themes in chapter 13 to multiple styles of pizza. There are of course some caveats—for example, a tomato sauce designed for a Neapolitan pizza won't work well on a New York pizza (a very wet sauce could make your pizza have a notable gum line/gel layer). For this reason we have noted instructions on what pizza-by-pizza adjustments you will have to make not just for the sauce, but also for the cheese and other toppings. How they are applied, when they are applied, and how long they are baked will vary from pizza to pizza, and some tweaking will be necessary in order for the flavor themes to work well on each of them.

Conversion Tables Between the Different Styles

Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Thin-crust pizza 40 cm / 16 in	275 g	Thin-crust pizza 50 cm / 20 in	370 g	1.79	1.8	1.85	1.85
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	1.05	1.17	1.22	0.7
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	1.68	2.27	2.22	1.26
		Neapolitan pizza	250 g	1.26	0.67	0.93	1.33
		New York pizza 35 cm / 14 in	400 g	1.68	1.3	0.96	1
		New York pizza 40 cm / 16 in	600 g	2.53	1.93	1.44	1.93
		New York pizza 45 cm / 18 in	800 g	3.37	2.6	1.93	2.59
		New York pizza 50 cm / 20 in	1 kg	4.21	3.23	2.41	3.22
		New York pizza 55 cm / 22 in	1.1 kg	4.63	3.57	2.63	3.56
		New York pizza 60 cm / 24 in	1.2 kg	5.05	3.9	2.89	3.89
		Artisan pizza 35 cm / 14 in	360 g	1.53	1.2	1.26	0.81
		Artisan pizza 40 cm / 16 in	400 g	2.26	1.8	1.89	1.22
		Artisan pizza 45 cm / 18 in	470 g	3.05	2.4	2.52	1.63
		Artisan pizza 50 cm / 20 in	500 g	3.79	3	3.15	2.04
		Artisan pizza 55 cm / 22 in	580 g	4.21	3.3	3.44	2.22
		Artisan pizza 60 cm / 24 in	620 g	4.58	3.6	3.78	2.44
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	2.37	2.83	5.93	5.19
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	2.11	2	4.07	2.59
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	4.21	4	8.15	5.19
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.79	1.13	1.37	1.3
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	1.58	2.27	2.78	2.59

Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Thin-crust pizza 50 cm / 20 in	370 g	Thin-crust pizza 40 cm / 16 in	275 g	0.56	0.56	0.54	0.54
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.59	0.65	0.66	0.38
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.94	1.26	1.2	0.68
		Neapolitan pizza	250 g	0.71	0.37	0.5	0.72
		New York pizza 35 cm / 14 in	400 g	0.94	0.72	0.52	0.7
		New York pizza 40 cm / 16 in	600 g	1.41	1.07	0.78	1.04
		New York pizza 45 cm / 18 in	800 g	1.88	1.44	1.04	1.4
		New York pizza 50 cm / 20 in	1 kg	2.35	1.8	1.3	1.74
		New York pizza 55 cm / 22 in	1.1 kg	2.59	1.98	1.42	1.92
		New York pizza 60 cm / 24 in	1.2 kg	2.82	2.17	1.56	2.1
		Artisan pizza 35 cm / 14 in	360 g	0.85	0.67	0.68	0.44
		Artisan pizza 40 cm / 16 in	400 g	1.26	1	1.02	0.66
		Artisan pizza 45 cm / 18 in	470 g	1.71	1.33	1.36	0.88
		Artisan pizza 50 cm / 20 in	500 g	2.12	1.67	1.7	1.1
		Artisan pizza 55 cm / 22 in	580 g	2.35	1.83	1.86	1.2
		Artisan pizza 60 cm / 24 in	620 g	2.56	2	2.04	1.32
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	1.32	1.57	3.2	2.8
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	1.18	1.11	2.2	1.4
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	2.35	2.22	4.4	2.8
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.44	0.63	0.74	0.7
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.88	1.26	1.5	1.4

Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Brazilian thin-crust pizza 23 cm / 9 in	125 g	Thin-crust pizza 40 cm / 16 in	275 g	0.95	0.86	0.82	1.42
		Thin-crust pizza 50 cm / 20 in	370 g	1.7	1.54	1.52	2.63
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	1.6	1.94	1.82	1.79
		Neapolitan pizza	250 g	1.2	0.57	0.76	1.89
		New York pizza 35 cm / 14 in	400 g	1.6	1.11	0.79	1.84
		New York pizza 40 cm / 16 in	600 g	2.4	1.66	1.18	2.74
		New York pizza 45 cm / 18 in	800 g	3.2	2.23	1.58	3.68
		New York pizza 50 cm / 20 in	1 kg	4	2.77	1.97	4.58
		New York pizza 55 cm / 22 in	1.1 kg	4.4	3.06	2.15	5.05
		New York pizza 60 cm / 24 in	1.2 kg	4.8	3.34	2.36	5.53
		Artisan pizza 35 cm / 14 in	360 g	1.45	1.03	1.03	1.16
		Artisan pizza 40 cm / 16 in	400 g	2.15	1.54	1.55	1.74
		Artisan pizza 45 cm / 18 in	470 g	2.9	2.06	2.06	2.32
		Artisan pizza 50 cm / 20 in	500 g	3.6	2.57	2.58	2.89
		Artisan pizza 55 cm / 22 in	580 g	4	2.83	2.82	3.16
		Artisan pizza 60 cm / 24 in	620 g	4.35	3.09	3.09	3.47
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	2.25	2.43	4.85	7.37
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	2	1.71	3.33	3.68
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	4	3.43	6.67	7.37
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.75	0.97	1.12	1.84
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	1.5	1.94	2.27	3.68

Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Brazilian thin-crust pizza 40 cm / 16 in	250 g	Thin-crust pizza 40 cm / 16 in	275 g	0.59	0.44	0.45	0.79
		Thin-crust pizza 50 cm / 20 in	370 g	1.06	0.79	0.83	1.47
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.63	0.51	0.55	0.56
		Neapolitan pizza	250 g	0.75	0.29	0.42	1.06
		New York pizza 35 cm / 14 in	400 g	1	0.57	0.43	1.03
		New York pizza 40 cm / 16 in	600 g	1.5	0.85	0.65	1.53
		New York pizza 45 cm / 18 in	800 g	2	1.15	0.87	2.06
		New York pizza 50 cm / 20 in	1 kg	2.5	1.43	1.08	2.56
		New York pizza 55 cm / 22 in	1.1 kg	2.75	1.57	1.18	2.82
		New York pizza 60 cm / 24 in	1.2 kg	3	1.72	1.3	3.09
		Artisan pizza 35 cm / 14 in	360 g	0.91	0.53	0.57	0.65
		Artisan pizza 40 cm / 16 in	400 g	1.34	0.79	0.85	0.97
		Artisan pizza 45 cm / 18 in	470 g	1.81	1.06	1.13	1.29
		Artisan pizza 50 cm / 20 in	500 g	2.25	1.32	1.42	1.62
		Artisan pizza 55 cm / 22 in	580 g	2.5	1.46	1.55	1.76
		Artisan pizza 60 cm / 24 in	620 g	2.72	1.59	1.7	1.94
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	1.41	1.25	2.67	4.12
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	1.25	0.88	1.83	2.06
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	2.5	1.76	3.67	4.12
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.47	0.5	0.62	1.03
		Detroit-styl epizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.94	1	1.25	2.06

Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Neapolitan pizza	250 g	Thin-crust pizza 40 cm / 16 in	275 g	0.79	1.5	1.08	0.75
		Thin-crust pizza 50 cm / 20 in	370 g	1.42	2.7	2	1.39
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.83	1.75	1.32	0.53
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	1.33	3.4	2.4	0.94
		New York pizza 35 cm / 14 in	400 g	1.33	1.95	1.04	0.97
		New York pizza 40 cm / 16 in	600 g	2	2.9	1.56	1.44
		New York pizza 45 cm / 18 in	800 g	2.67	3.9	2.08	1.94
		New York pizza 50 cm / 20 in	1 kg	3.33	4.85	2.6	2.42
		New York pizza 55 cm / 22 in	1.1 kg	3.67	5.35	2.84	2.67
		New York pizza 60 cm / 24 in	1.2 kg	4	5.85	3.12	2.92
		Artisan pizza 35 cm / 14 in	360 g	1.21	1.8	1.36	0.61
		Artisan pizza 40 cm / 16 in	400 g	1.79	2.7	2.04	0.92
		Artisan pizza 45 cm / 18 in	470 g	2.42	3.6	2.72	1.22
		Artisan pizza 50 cm / 20 in	500 g	3	4.5	3.4	1.53
		Artisan pizza 55 cm / 22 in	580 g	3.33	4.95	3.72	1.67
		Artisan pizza 60 cm / 24 in	620 g	3.63	5.4	4.08	1.83
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	1.88	4.25	6.4	3.89
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	1.67	3	4.4	1.94
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	3.33	6	8.8	3.89
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.63	1.7	1.48	0.97
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	1.25	3.4	3	1.94

Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
New York pizza 35 cm / 14 in	400 g	Thin-crust pizza 40 cm / 16 in	275 g	0.59	0.77	1.04	0.77
		Thin-crust pizza 50 cm / 20 in	370 g	1.06	1.38	1.92	1.43
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.63	0.9	1.27	0.54
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	1	1.74	2.31	0.97
		Neapolitan pizza	250 g	0.75	0.51	0.96	1.03
		New York pizza 40 cm / 16 in	600 g	1.5	1.49	1.5	1.49
		New York pizza 45 cm / 18 in	800g	2	2	2	2
		New York pizza 50 cm / 20 in	1 kg	2.5	2.49	2.5	2.49
		New York pizza 55 cm / 22 in	1.1 kg	2.75	2.74	2.73	2.74
		New York pizza 60 cm / 24 in	1.2 kg	3	3	3	3
		Artisan pizza 35 cm / 14 in	360 g	0.91	0.92	1.31	0.63
		Artisan pizza 40 cm / 16 in	400 g	1.34	1.38	1.96	0.94
		Artisan pizza 45 cm / 18 in	470 g	1.81	1.85	2.62	1.26
		Artisan pizza 50 cm / 20 in	500 g	2.25	2.31	3.27	1.57
		Artisan pizza 55 cm / 22 in	580 g	2.5	2.54	3.58	1.71
		Artisan pizza 60 cm / 24 in	620 g	2.72	2.77	3.92	1.89
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	1.41	2.18	6.15	4
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	1.25	1.54	4.23	2
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	2.5	3.08	8.46	4
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.47	0.87	1.42	1
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.94	1.74	2.88	2

Main pizza	Dough weight	Conversion Pizza	Dough weight	Mul tiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
New York pizza 40 cm / 16 in	600 g	Thin-crust pizza 40 cm / 16 in	275 g	0.4	0.52	0.69	0.52
		Thin-crust pizza 50 cm / 20 in	370 g	0.71	0.93	1.28	0.96
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.42	0.6	0.85	0.37
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.67	1.17	1.54	0.65
		Neapolitan pizza	250 g	0.5	0.34	0.64	0.69
		New York pizza 35 cm / 14 in	400 g	0.67	0.67	0.67	0.67
		New York pizza 45 cm / 18 in	800g	1.33	1.34	1.33	1.35
		New York pizza 50 cm / 20 in	1 kg	1.67	1.67	1.67	1.67
		New York pizza 55 cm / 22 in	1.1 kg	1.83	1.84	1.82	1.85
		New York pizza 60 cm / 24 in	1.2 kg	2	2.02	2	2.02
		Artisan pizza 35 cm / 14 in	360 g	0.6	0.62	0.87	0.42
		Artisan pizza 40 cm / 16 in	400 g	0.9	0.93	1.31	0.63
		Artisan pizza 45 cm / 18 in	470 g	1.21	1.24	1.74	0.85
		Artisan pizza 50 cm / 20 in	500 g	1.5	1.55	2.18	1.06
		Artisan pizza 55 cm / 22 in	580 g	1.67	1.71	2.38	1.15
		Artisan pizza 60 cm / 24 in	620 g	1.81	1.86	2.62	1.27
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	0.94	1.47	4.1	2.69
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.83	1.03	2.82	1.35
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	1.67	2.07	5.64	2.69
		Detroit-styl epizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.31	0.59	0.95	0.67
		Detroit-styl epizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.63	1.17	1.92	1.35

Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
New York pizza 45 cm / 18 in	800 g	Thin-crust pizza 40 cm / 16 in	275 g	0.3	0.38	0.52	0.39
		Thin-crust pizza 50 cm / 20 in	370 g	0.53	0.69	0.96	0.71
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.31	0.45	0.63	0.27
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.5	0.87	1.15	0.49
		Neapolitan pizza	250 g	0.38	0.26	0.48	0.51
		New York pizza 35 cm / 14 in	400 g	0.5	0.5	0.5	0.5
		New York pizza 40 cm / 16 in	600 g	0.75	0.74	0.75	0.74
		New York pizza 50 cm / 20 in	1 kg	1.25	1.24	1.25	1.24
		New York pizza 55 cm / 22 in	1.1 kg	1.38	1.37	1.37	1.37
		New York pizza 60 cm / 24 in	1.2 kg	1.5	1.5	1.5	1.5
		Artisan pizza 35 cm / 14 in	360 g	0.45	0.46	0.65	0.31
		Artisan pizza 40 cm / 16 in	400 g	0.67	0.69	0.98	0.47
		Artisan pizza 45 cm / 18 in	470 g	0.91	0.92	1.31	0.63
		Artisan pizza 50 cm / 20 in	500 g	1.13	1.15	1.63	0.79
		Artisan pizza 55 cm / 22 in	580 g	1.25	1.27	1.79	0.86
		Artisan pizza 60 cm / 24 in	620 g	1.36	1.38	1.96	0.94
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	0.7	1.09	3.08	2
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.63	0.77	2.12	1
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	1.25	1.54	4.23	2
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.23	0.44	0.71	0.5
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.47	0.87	1.44	1

Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
New York pizza 50 cm / 20 in	1 kg	Thin-crust pizza 40 cm / 16 in	275 g	0.24	0.31	0.42	0.31
		Thin-crust pizza 50 cm / 20 in	370 g	0.43	0.56	0.77	0.57
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.25	0.36	0.51	0.22
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.4	0.7	0.92	0.39
		Neapolitan pizza	250 g	0.3	0.21	0.38	0.41
		New York pizza 35 cm / 14 in	400 g	0.4	0.4	0.4	0.4
		New York pizza 40 cm / 16 in	600 g	0.6	0.6	0.6	0.6
		New York pizza 45 cm / 18 in	800 g	0.8	0.8	0.8	0.8
		New York pizza 55 cm / 22 in	1.1 kg	1.1	1.1	1.09	1.1
		New York pizza 60 cm / 24 in	1.2 kg	1.2	1.21	1.2	1.21
		Artisan pizza 35 cm / 14 in	360 g	0.36	0.37	0.52	0.25
		Artisan pizza 40 cm / 16 in	400 g	0.54	0.56	0.78	0.38
		Artisan pizza 45 cm / 18 in	470 g	0.73	0.74	1.05	0.51
		Artisan pizza 50 cm / 20 in	500 g	0.9	0.93	1.31	0.63
		Artisan pizza 55 cm / 22 in	580 g	1	1.02	1.43	0.69
		Artisan pizza 60 cm / 24 in	620 g	1.09	1.11	1.57	0.76
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	0.19	0.35	0.57	0.4
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.38	0.7	1.15	0.8
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	0.56	0.88	2.46	1.61
		Detroit-styl epizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.5	0.62	1.69	0.8
		Detroit-styl epizza 35 cm by 25 cm / 14 in by 10 in	500 g	1	1.24	3.38	1.61

Main pizza	Dough weight	Conversion pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
New York pizza 55 cm / 22 in	1.1 kg	Thin-crust pizza 40 cm / 16 in	275 g	0.22	0.28	0.38	0.28
		Thin-crust pizza 50 cm / 20 in	370 g	0.39	0.5	0.7	0.52
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.23	0.33	0.46	0.2
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.36	0.64	0.85	0.35
		Neapolitan pizza	250 g	0.27	0.19	0.35	0.38
		New York pizza 35 cm / 14 in	400 g	0.36	0.36	0.37	0.36
		New York pizza 40 cm / 16 in	600 g	0.55	0.54	0.55	0.54
		New York pizza 45 cm / 18 in	800 g	0.73	0.73	0.73	0.73
		New York pizza 50 cm / 20 in	1 kg	0.91	0.91	0.92	0.91
		New York pizza 60 cm / 24 in	1.2 kg	1.09	1.09	1.1	1.09
		Artisan pizza 35 cm / 14 in	360 g	0.33	0.34	0.48	0.23
		Artisan pizza 40 cm / 16 in	400 g	0.49	0.5	0.72	0.34
		Artisan pizza 45 cm / 18 in	470 g	0.66	0.67	0.96	0.46
		Artisan pizza 50 cm / 20 in	500 g	0.82	0.84	1.2	0.57
		Artisan pizza 55 cm / 22 in	580 g	0.91	0.93	1.31	0.63
		Artisan pizza 60 cm / 24 in	620 g	0.99	1.01	1.44	0.69
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	0.51	0.79	2.25	1.46
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.45	0.56	1.55	0.73
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	0.91	1.12	3.1	1.46
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.17	0.32	0.52	0.36
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.34	0.64	1.06	0.73

Main pizza	Dough weight	Conversion pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
New York pizza 60 cm / 24 in	1.2 kg	Thin-crust pizza 40 cm / 16 in	275 g	0.2	0.26	0.35	0.26
		Thin-crust pizza 50 cm / 20 in	370 g	0.35	0.46	0.64	0.48
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.21	0.3	0.42	0.18
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.33	0.58	0.77	0.32
		Neapolitan pizza	250 g	0.25	0.17	0.32	0.34
		New York pizza 35 cm / 14 in	400 g	0.33	0.33	0.33	0.33
		New York pizza 40 cm / 16 in	600 g	0.5	0.5	0.5	0.5
		New York pizza 45 cm / 18 in	800 g	0.67	0.67	0.67	0.67
		New York pizza 50 cm / 20 in	1 kg	0.83	0.83	0.83	0.83
		New York pizza 55 cm / 22 in	1.1 kg	0.92	0.91	0.91	0.91
		Artisan pizza 35 cm / 14 in	360 g	0.3	0.31	0.44	0.21
		Artisan pizza 40 cm / 16 in	400 g	0.45	0.46	0.65	0.31
		Artisan pizza 45 cm / 18 in	470 g	0.6	0.62	0.87	0.42
		Artisan pizza 50 cm / 20 in	500 g	0.75	0.77	1.09	0.52
		Artisan pizza 55 cm / 22 in	580 g	0.83	0.85	1.19	0.57
		Artisan pizza 60 cm / 24 in	620 g	0.91	0.92	1.31	0.63
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	0.47	0.73	2.05	1.33
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.42	0.51	1.41	0.67
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	0.83	1.03	2.82	1.33
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.16	0.29	0.47	0.33
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.31	0.58	0.96	0.67

Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Artisan pizza 35 cm / 14 in	360 g	Thin-crust pizza 40 cm / 16 in	275 g	0.66	0.83	0.79	1.23
		Thin-crust pizza 50 cm / 20 in	370 g	1.17	1.5	1.47	2.27
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.69	0.97	0.97	0.86
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	1.1	1.89	1.76	1.55
		Neapolitan pizza	250 g	0.83	0.56	0.74	1.64
		New York pizza 35 cm / 14 in	400 g	1.1	1.08	0.76	1.59
		New York pizza 40 cm / 16 in	600 g	1.66	1.61	1.15	2.36
		New York pizza 45 cm / 18 in	800 g	2.21	2.17	1.53	3.18
		New York pizza 50 cm / 20 in	1 kg	2.76	2.69	1.91	3.95
		New York pizza 55 cm / 22 in	1.1 kg	3.03	2.97	2.09	4.36
		New York pizza 60 cm / 24 in	1.2 kg	3.31	3.25	2.29	4.77
		Artisan pizza 40 cm / 16 in	400 g	1.48	1.5	1.5	1.5
		Artisan pizza 45 cm / 18 in	470 g	2	2	2	2
		Artisan pizza 50 cm / 20 in	500 g	2.48	2.5	2.5	2.5
		Artisan pizza 55 cm / 22 in	580 g	2.76	2.75	2.74	2.73
		Artisan pizza 60 cm / 24 in	620 g	3	3	3	3
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	1.55	2.36	4.71	6.36
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	1.38	1.67	3.24	3.18
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	2.76	3.33	6.47	6.36
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.52	0.94	1.09	1.59
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	1.03	1.89	2.21	3.18

Main pizza	Dough weight	Conversion pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Artisan pizza 40 cm / 16 in	400 g	Thin-crust pizza 40 cm / 16 in	275 g	0.44	0.56	0.53	0.82
		Thin-crust pizza 50 cm / 20 in	370 g	0.79	1	0.98	1.52
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.47	0.65	0.65	0.58
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.74	1.26	1.18	1.03
		Neapolitan pizza	250 g	0.56	0.37	0.49	1.09
		New York pizza 35 cm / 14 in	400 g	0.74	0.72	0.51	1.06
		New York pizza 40 cm / 16 in	600 g	1.12	1.07	0.76	1.58
		New York pizza 45 cm / 18 in	800 g	1.49	1.44	1.02	2.12
		New York pizza 50 cm / 20 in	1 kg	1.86	1.8	1.27	2.64
		New York pizza 55 cm / 22 in	1.1 kg	2.05	1.98	1.39	2.91
		New York pizza 60 cm / 24 in	1.2 kg	2.23	2.17	1.53	3.18
		Artisan pizza 35 cm / 14 in	360 g	0.67	0.67	0.67	0.67
		Artisan pizza 45 cm / 18 in	470 g	1.35	1.33	1.33	1.33
		Artisan pizza 50 cm / 20 in	500 g	1.67	1.67	1.67	1.67
		Artisan pizza 55 cm / 22 in	580 g	1.86	1.83	1.82	1.82
		Artisan pizza 60 cm / 24 in	620 g	2.02	2	2	2
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	1.05	1.57	3.14	4.24
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.93	1.11	2.16	2.12
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	1.86	2.22	4.31	4.24
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.35	0.63	0.73	1.06
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.7	1.26	1.47	2.12

Main pizza	Dough weight	Conversion pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Artisan pizza 45 cm / 18 in	470 g	Thin-crust pizza 40 cm / 16 in	275 g	0.42	0.4	0.61	0.42
		Thin-crust pizza 50 cm / 20 in	370 g	0.75	0.74	1.14	0.75
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.49	0.49	0.43	0.49
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.94	0.88	0.77	0.94
		Neapolitan pizza	250 g	0.41	0.28	0.37	0.82
		New York pizza 35 cm / 14 in	400 g	0.54	0.38	0.8	0.54
		New York pizza 40 cm / 16 in	600 g	0.81	0.57	1.18	0.81
		New York pizza 45 cm / 18 in	800 g	1.08	0.76	1.59	1.08
		New York pizza 50 cm / 20 in	1 kg	1.35	0.96	1.98	1.35
		New York pizza 55 cm / 22 in	1.1 kg	1.49	1.04	2.18	1.49
		New York pizza 60 cm / 24 in	1.2 kg	1.63	1.15	2.39	1.63
		Artisan pizza 35 cm / 14 in	360 g	0.5	0.5	0.5	0.5
		Artisan pizza 40 cm / 16 in	400 g	0.75	0.75	0.75	0.75
		Artisan pizza 50 cm / 20 in	500 g	1.25	1.25	1.25	1.25
		Artisan pizza 55 cm / 22 in	580 g	1.38	1.37	1.36	1.38
		Artisan pizza 60 cm / 24 in	620 g	1.5	1.5	1.5	1.5
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	1.18	2.35	3.18	1.18
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.83	1.62	1.59	0.83
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	1.67	3.24	3.18	1.67
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.47	0.54	0.8	0.47
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.94	1.1	1.59	0.94

Main pizza	Dough weight	Conversion pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Artisan pizza 50 cm / 20 in	500 g	Thin-crust pizza 40 cm / 16 in	275 g	0.26	0.33	0.32	0.49
		Thin-crust pizza 50 cm / 20 in	370 g	0.47	0.6	0.59	0.91
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.28	0.39	0.39	0.35
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.44	0.76	0.71	0.62
		Neapolitan pizza	250 g	0.33	0.22	0.29	0.65
		New York pizza 35 cm / 14 in	400 g	0.44	0.43	0.31	0.64
		New York pizza 40 cm / 16 in	600 g	0.67	0.64	0.46	0.95
		New York pizza 45 cm / 18 in	800 g	0.89	0.87	0.61	1.27
		New York pizza 50 cm / 20 in	1 kg	1.11	1.08	0.76	1.58
		New York pizza 55 cm / 22 in	1.1 kg	1.22	1.19	0.84	1.75
		New York pizza 60 cm / 24 in	1.2 kg	1.33	1.3	0.92	1.91
		Artisan pizza 35 cm / 14 in	360 g	0.4	0.4	0.4	0.4
		Artisan pizza 40 cm / 16 in	400 g	0.6	0.6	0.6	0.6
		Artisan pizza 45 cm / 18 in	470 g	0.8	0.8	0.8	0.8
		Artisan pizza 55 cm / 22 in	580 g	1.11	1.1	1.09	1.09
		Artisan pizza 60 cm / 24 in	620 g	1.21	1.2	1.2	1.2
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	0.63	0.94	1.88	2.55
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.56	0.67	1.29	1.27
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	1.11	1.33	2.59	2.55
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.21	0.38	0.44	0.64
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.42	0.76	0.88	1.27

Main pizza	Dough weight	Conversion pizza	Dough weight	Mul tiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Artisan pizza 55 cm / 22 in	580 g	Thin-crust pizza 40 cm / 16 in	275 g	0.24	0.3	0.29	0.45
		Thin-crust pizza 50 cm / 20 in	370 g	0.43	0.55	0.54	0.83
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.25	0.35	0.35	0.32
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.4	0.69	0.65	0.57
		Neapolitan pizza	250 g	0.3	0.2	0.27	0.6
		New York pizza 35 cm / 14 in	400 g	0.4	0.39	0.28	0.58
		New York pizza 40 cm / 16 in	600 g	0.6	0.59	0.42	0.87
		New York pizza 45 cm / 18 in	800 g	0.8	0.79	0.56	1.17
		New York pizza 50 cm / 20 in	1 kg	1	0.98	0.7	1.45
		New York pizza 55 cm / 22 in	1.1 kg	1.1	1.08	0.76	1.6
		New York pizza 60 cm / 24 in	1.2 kg	1.2	1.18	0.84	1.75
		Artisan pizza 35 cm / 14 in	360 g	0.36	0.36	0.37	0.37
		Artisan pizza 40 cm / 16 in	400 g	0.54	0.55	0.55	0.55
		Artisan pizza 45 cm / 18 in	470 g	0.73	0.73	0.73	0.73
		Artisan pizza 50 cm / 20 in	500 g	0.9	0.91	0.91	0.92
		Artisan pizza 60 cm / 24 in	620 g	1.09	1.09	1.1	1.1
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	0.56	0.86	1.72	2.33
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.5	0.61	1.18	1.17
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	1	1.21	2.37	2.33
		Detroit-styl epizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.19	0.34	0.4	0.58
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.38	0.69	0.81	1.17

Main pizza	Dough weight	Conversion pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Artisan pizza 60 cm / 24 in	620 g	Thin-crust pizza 40 cm / 16 in	275 g	0.22	0.28	0.26	0.41
		Thin-crust pizza 50 cm / 20 in	370 g	0.39	0.5	0.49	0.76
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.23	0.32	0.32	0.29
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.37	0.63	0.59	0.52
		Neapolitan pizza	250 g	0.28	0.19	0.25	0.55
		New York pizza 35 cm / 14 in	400 g	0.37	0.36	0.25	0.53
		New York pizza 40 cm / 16 in	600 g	0.55	0.54	0.38	0.79
		New York pizza 45 cm / 18 in	800 g	0.74	0.72	0.51	1.06
		New York pizza 50 cm / 20 in	1 kg	0.92	0.9	0.64	1.32
		New York pizza 55 cm / 22 in	1.1 kg	1.01	0.99	0.7	1.45
		New York pizza 60 cm / 24 in	1.2 kg	1.1	1.08	0.76	1.59
		Artisan pizza 35 cm / 14 in	360 g	0.33	0.33	0.33	0.33
		Artisan pizza 40 cm / 16 in	400 g	0.49	0.5	0.5	0.5
		Artisan pizza 45 cm / 18 in	470 g	0.67	0.67	0.67	0.67
		Artisan pizza 50 cm / 20 in	500 g	0.83	0.83	0.83	0.83
		Artisan pizza 55 cm / 22 in	580 g	0.92	0.92	0.91	0.91
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	0.52	0.79	1.57	2.12
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.46	0.56	1.08	1.06
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	0.92	1.11	2.16	2.12
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.17	0.31	0.36	0.53
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.34	0.63	0.74	1.06

Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	Thin-crust pizza 40 cm / 16 in	275 g	0.42	0.35	0.17	0.19
		Thin-crust pizza 50 cm / 20 in	370 g	0.76	0.64	0.31	0.36
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.44	0.41	0.21	0.14
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.71	0.8	0.38	0.24
		Neapolitan pizza	250 g	0.53	0.24	0.16	0.26
		New York pizza 35 cm / 14 in	400 g	0.71	0.46	0.16	0.25
		New York pizza 40 cm / 16 in	600 g	1.07	0.68	0.24	0.37
		New York pizza 45 cm / 18 in	800 g	1.42	0.92	0.33	0.5
		New York pizza 50 cm / 20 in	1 kg	1.78	1.14	0.41	0.62
		New York pizza 55 cm / 22 in	1.1 kg	1.96	1.26	0.44	0.69
		New York pizza 60 cm / 24 in	1.2 kg	2.13	1.38	0.49	0.75
		Artisan pizza 35 cm / 14 in	360 g	0.64	0.42	0.21	0.16
		Artisan pizza 40 cm / 16 in	400 g	0.96	0.64	0.32	0.24
		Artisan pizza 45 cm / 18 in	470 g	1.29	0.85	0.43	0.31
		Artisan pizza 50 cm / 20 in	500 g	1.6	1.06	0.53	0.39
		Artisan pizza 55 cm / 22 in	580 g	1.78	1.16	0.58	0.43
		Artisan pizza 60 cm / 24 in	620 g	1.93	1.27	0.64	0.47
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.89	0.71	0.69	0.5
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	1.78	1.41	1.38	1
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.33	0.4	0.23	0.25
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.67	0.8	0.47	0.5

Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	Thin-crust pizza 40 cm / 16 in	275 g	0.48	0.5	0.25	0.39
		Thin-crust pizza 50 cm / 20 in	370 g	0.85	0.9	0.45	0.71
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.5	0.58	0.3	0.27
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.8	1.13	0.55	0.49
		Neapolitan pizza	250 g	0.6	0.33	0.23	0.51
		New York pizza 35 cm / 14 in	400 g	0.8	0.65	0.24	0.5
		New York pizza 40 cm / 16 in	600 g	1.2	0.97	0.35	0.74
		New York pizza 45 cm / 18 in	800 g	1.6	1.3	0.47	1
		New York pizza 50 cm / 20 in	1 kg	2	1.62	0.59	1.24
		New York pizza 55 cm / 22 in	1.1 kg	2.2	1.78	0.65	1.37
		New York pizza 60 cm / 24 in	1.2 kg	2.4	1.95	0.71	1.5
		Artisan pizza 35 cm / 14 in	360 g	0.73	0.6	0.31	0.31
		Artisan pizza 40 cm / 16 in	400 g	1.08	0.9	0.46	0.47
		Artisan pizza 45 cm / 18 in	470 g	1.45	1.2	0.62	0.63
		Artisan pizza 50 cm / 20 in	500 g	1.8	1.5	0.77	0.79
		Artisan pizza 55 cm / 22 in	580 g	2	1.65	0.85	0.86
		Artisan pizza 60 cm / 24 in	620 g	2.18	1.8	0.93	0.94
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	1.13	1.42	1.45	2
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	2	2	2	2
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.38	0.57	0.34	0.5
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.75	1.13	0.68	1

Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	Thin-crust pizza 40 cm / 16 in	275 g	0.24	0.25	0.12	0.19
		Thin-crust pizza 50 cm / 20 in	370 g	0.43	0.45	0.23	0.36
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.25	0.29	0.15	0.14
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	0.4	0.57	0.27	0.24
		Neapolitan pizza	250 g	0.3	0.17	0.11	0.26
		New York pizza 35 cm / 14 in	400 g	0.4	0.33	0.12	0.25
		New York pizza 40 cm / 16 in	600 g	0.6	0.48	0.18	0.37
		New York pizza 45 cm / 18 in	800 g	0.8	0.65	0.24	0.5
		New York pizza 50 cm / 20 in	1 kg	1	0.81	0.3	0.62
		New York pizza 55 cm / 22 in	1.1 kg	1.1	0.89	0.32	0.69
		New York pizza 60 cm / 24 in	1.2 kg	1.2	0.98	0.35	0.75
		Artisan pizza 35 cm / 14 in	360 g	0.36	0.3	0.15	0.16
		Artisan pizza 40 cm / 16 in	400 g	0.54	0.45	0.23	0.24
		Artisan pizza 45 cm / 18 in	470 g	0.73	0.6	0.31	0.31
		Artisan pizza 50 cm / 20 in	500 g	0.9	0.75	0.39	0.39
		Artisan pizza 55 cm / 22 in	580 g	1	0.83	0.42	0.43
		Artisan pizza 60 cm / 24 in	620 g	1.09	0.9	0.46	0.47
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	0.56	0.71	0.73	1
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	0.5	0.5	0.5	0.5
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.19	0.28	0.17	0.25
		Detroit-styl epizza 35 cm by 25 cm / 14 in by 10 in	500 g	0.38	0.57	0.34	0.5

Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Detroit-styl epizza 25 cm by 20 cm / 10 in by 8 in	330 g	Thin-crust pizza 40 cm / 16 in	275 g	1.27	0.88	0.73	0.77
		Thin-crust pizza 50 cm / 20 in	370 g	2.27	1.59	1.35	1.43
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	1.33	1.03	0.89	0.54
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	2.13	2	1.62	0.97
		Neapolitan pizza	250 g	1.6	0.59	0.68	1.03
		New York pizza 35 cm / 14 in	400 g	2.13	1.15	0.7	1
		New York pizza 40 cm / 16 in	600 g	3.2	1.71	1.05	1.49
		New York pizza 45 cm / 18 in	800 g	4.27	2.29	1.41	2
		New York pizza 50 cm / 20 in	1 kg	5.33	2.85	1.76	2.49
		New York pizza 55 cm / 22 in	1.1 kg	5.87	3.15	1.92	2.74
		New York pizza 60 cm / 24 in	1.2 kg	6.4	3.44	2.11	3
		Artisan pizza 35 cm / 14 in	360 g	1.93	1.06	0.92	0.63
		Artisan pizza 40 cm / 16 in	400 g	2.87	1.59	1.38	0.94
		Artisan pizza 45 cm / 18 in	470 g	3.87	2.12	1.84	1.26
		Artisan pizza 50 cm / 20 in	500 g	4.8	2.65	2.3	1.57
		Artisan pizza 55 cm / 22 in	580 g	5.33	2.91	2.51	1.71
		Artisan pizza 60 cm / 24 in	620 g	5.8	3.18	2.76	1.89
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	3	2.5	4.32	4
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	2.67	1.76	2.97	2
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	5.33	3.53	5.95	4
		Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	2	2	2.03	2

Main pizza	Dough weight	Conversion Pizza	Dough weight	Multiplier (sauce)	Multiplier (cheese)	Multiplier (toppings before baking)	Multiplier (toppings after baking)
Detroit-style pizza 35 cm by 25 cm / 14 in by 10 in	500 g	Thin-crust pizza 40 cm / 16 in	275 g	0.63	0.44	0.36	0.39
		Thin-crust pizza 50 cm / 20 in	370 g	1.13	0.79	0.67	0.71
		Brazilian thin-crust pizza 23 cm / 9 in	125 g	0.67	0.51	0.44	0.27
		Brazilian thin-crust pizza 40 cm / 16 in	250 g	1.07	1	0.8	0.49
		Neapolitan pizza	250 g	0.8	0.29	0.33	0.51
		New York pizza 35 cm / 14 in	400 g	1.07	0.57	0.35	0.5
		New York pizza 40 cm / 16 in	600 g	1.6	0.85	0.52	0.74
		New York pizza 45 cm / 18 in	800 g	2.13	1.15	0.69	1
		New York pizza 50 cm / 20 in	1 kg	2.67	1.43	0.87	1.24
		New York pizza 55 cm / 22 in	1.1 kg	2.93	1.57	0.95	1.37
		New York pizza 60 cm / 24 in	1.2 kg	3.2	1.72	1.04	1.5
		Artisan pizza 35 cm / 14 in	360 g	0.97	0.53	0.45	0.31
		Artisan pizza 40 cm / 16 in	400 g	1.43	0.79	0.68	0.47
		Artisan pizza 45 cm / 18 in	470 g	1.93	1.06	0.91	0.63
		Artisan pizza 50 cm / 20 in	500 g	2.4	1.32	1.13	0.79
		Artisan pizza 55 cm / 22 in	580 g	2.67	1.46	1.24	0.86
		Artisan pizza 60 cm / 24 in	620 g	2.9	1.59	1.36	0.94
		New York square pizza 46 cm by 33 cm / 18 in by 13 in	700 g	1.5	1.25	2.13	2
		Al taglio pizza 60 cm by 20 cm / 24 in by 8 in	700 g	1.33	0.88	1.47	1
		Al taglio pizza 60 cm by 40 cm / 24 in by 16 in	1.4 kg	2.67	1.76	2.93	2
		Detroit-style pizza 25 cm by 20 cm / 10 in by 8 in	330 g	0.5	0.5	0.49	0.5

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