

Vaguely NY Pizza

Dough, per 2 pizzas:

3/4 cup / 180ml hot water

1/2 tsp / 3g active dry yeast

3/4 tbsp / 11.25ml olive oil

3/4 tsp / 5g salt

1 1/2 cup / 275g ap flour (+/- 1/4 cup / 25g)

Sauce, per 4 pizzas:

800ml can whole peeled tomatoes (san marzano or similar)

2tbsp olive oil

maybe 1/2tbsp sea salt

ground pepper and oregano to taste

Cheese, per 2 pizzas:

~275g whole milk low moisture mozzarella

(mozzarella-cheddar-etc blends work fine too as long as they are =>75% mozzarella)

Supplies:

parchment paper

pizza stone, pizza steel, or flat baking pan

olive oil

Initial dough prep and first proof:

whisk water, yeast, olive oil, salt together and let stand for 5 minutes

mix in flour and knead dough until tacky but not sticky (add flour if needed), then knead until smooth

coat in olive oil, then either place in a bowl and cover, or wrap in plastic. place in the refrigerator to proof for at least 12 hours.

Sauce:

Mix all ingredients together in a bowl.

Mash tomatoes with a potato masher, a large slotted spoon, or just use your hands, until only small chunks remain.

If sauce seems thin, transfer to a saucepan and cook over medium-low heat until thicker.

Pour any extra sauce into airtight containers and freeze for reuse.

Dough prep and bake:

remove dough from bowl, press out most of the air, and form into a ball. (optionally: divide into equal sized pieces and form smaller balls.)

Place your pizza stone/steel or upside down baking pan on the highest rack of the oven where there is about 5cm of space between the pan and the heating element. Preheat oven to 500F or as

high as it can go if under 500.

Place dough ball(s) in an oiled dish and allow to come to room temperature while the oven preheats, 45-90 minutes.

Cut a piece of parchment paper smaller than the cooking surface. Stretch the dough onto the parchment paper and add sauce and toppings.

Slide the parchment paper with the pizza on it onto the pan.

For a pizza stone or steel, bake for 7 minutes, then switch to broil for 1 minute more. Keep the oven on broil an additional minute before you load the next pizza. This helps reheat the stone before you switch back to bake mode.

For a baking sheet, bake the pizza on parchment paper on the sheet for 8 minutes, then broil (still at 450F) for 1-2 minutes.

Times may need to be adjusted between ovens.

Final step:

Eat pizza

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