

Neapolitan Pizza (2 10-Inch Pies)

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DAY 1

Pizza dough

- ___ g yeast (**0.9 g**)
- ___ g sugar (**4.3 g**)
- ___ g warm water (**203 g**)
- ___ g flour (type: ___) (**294 g**) (If using all-purpose flour, add 6% more)
- ___ g sea salt (**4.3 g**)
- ___ g extra virgin olive oil (**13 g**)

1. Stir yeast, sugar, and water in large bowl. Add flour. Mix until only a little loose flour remains. Wait 1 minute. Add salt and oil. Mix briefly. Let sit 3 minutes.

2. Knead for 8 minutes on countertop without adding any additional flour. Place dough in bowl, cover, and let sit for 20 minutes at room temperature. Divide dough ball into two equal portions. Form dough balls with flour-dusted hands. Let rise for 60 minutes at room temperature. Put in refrigerator overnight to rise.

DAY 2

Pizza sauce (~6-8 pizzas)

- 1 can 15 oz diced tomatoes, unsalted
- 1 can 6 oz tomato paste
- ___ g oregano (**1 g**)
- ___ g basil (**0.5 g**)
- ___ T olive oil (**1 T**)
- ___ g sea salt (**4 g**)
- ___ g pepper (**0.6 g**)
- ___ g sugar (**10 g**)

Pizza toppings

- ___ g mozzarella cheese, (60 g each pizza) (dry cheese: cut into small chunks; wet cheese: cut into julienne strips)
- ___ g parmesan grated (~10 g each pizza)
- Extra virgin olive oil, basil leaves
- Mushroom, pepperoni, arugula, prosciutto, parmesan shaved, black olives, grape tomatoes, spinach

1. Reform dough balls with flour-dusted hands to remove air. Put back into refrigerator. Remove dough balls from refrigerator 2-3 hours before cooking.

2. Preheat oven to max possible heat with pizza stone inside for one hour. Prepare sauce, cheese, and desired toppings.

3. Coat both sides of dough ball with bread flour or 50/50 mixture of bread flour and semolina. Carefully stretch ball until 10 inches wide. Sprinkle as much flour as needed to prevent sticking to countertop. Add toppings. Transfer pizza to flour-coated pizza peel and then into the oven.

4. Cook for 6-8 minutes, rotating halfway through. Remove from oven and drizzle with olive oil, especially the crust. Finish with basil leaves. Let cool for 2 minutes before eating.