

Pizza



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Grilled Pizza Dough

Yield: Makes six 6-1/2-ounce dough balls

Ingredients

- 5 cups (22 ½ ounces) unbleached all-purpose flour
- 1 Tbs sugar
- 2 tsp table salt or 3-1/2 teaspoons kosher salt
- 1 tsp instant yeast
- 3 ½ Tbs olive oil
- 1 ¾ cups room-temperature water



Procedure

- 1 With a large metal spoon, stir together the flour, sugar, salt, yeast 1 ½ tablespoons of the olive oil, and the water in a 4-quart bowl or the bowl of an electric stand mixer until combined. If mixing with an electric mixer, fit it with the dough hook and mix on low speed for about 4 minutes, or until the dough forms a coarse ball and clears the sides and the bottom of the bowl. Add more flour or water by the tablespoonful as needed. Let the dough rest for 15 minutes, then mix again on medium-low speed for an additional 2 to 4 minutes, or until the dough is smooth, supple and tacky but not sticky. If mixing by hand, repeatedly dip one of your hands or the spoon into room-temperature water and use it much like a dough hook, working the dough vigorously as you rotate the bowl with your other hand. Continue mixing for about 4 minutes, or until the dough forms a coarse ball adding more flour or water by the tablespoonful as needed. Let the dough rest for 15 minutes, then transfer to a lightly floured counter. Dust the top with flour to absorb the surface moisture, then knead the dough by hand for 2 to 4 minutes, or until the dough is smooth, supple and tacky but not sticky.
- 2 Immediately divide the dough into 6 equal pieces. Gently round each piece into a ball and brush or rub each ball with olive oil. Place each ball inside its own zippered freezer bag. Using the remaining 2 tablespoons olive oil, drizzle 1 teaspoon olive oil over the ball in each bag and seal the bags closed. Let the balls sit at room temperature for about 30 minutes, then refrigerate the balls for at least 3 hours or preferably overnight.
- 3 Remove the dough balls from the refrigerator 2 hours before you plan to roll them out to take off the chill and to relax the gluten. At this point, you can hold any balls you don't want to use right away in the refrigerator for up to 3 days, or you can freeze them for up to 3 months.



Source

Source: Peter Reinhart's American Pie

Grilled Pizza On A Gas Grill

Adapted from Peter Reinhart's American Pie.


Yield: 6 pies

Ingredients

- 6 balls Grilled Pizza Dough
- marinara sauce
- low-moisture mozzarella, fresh mozzarella, or Monterey Jack, shredded
- Parmigiano-Reggiano, Asiago or pecorino Romano cheese, grated
- Boursin, mascarpone, or fresh goat cheese
- your choice of meats - pepperoni, sausage, bacon, etc.
- your choice of vegetables - tomatoes, peppers, mushrooms, onion, etc.
- your choice of olives - green and/or ripe, sliced
- fresh basil, parsley or oregano, chopped (for garnish)



Procedure

- 1 Remove the dough from the refrigerator and unwrap it 2 hours before making the pizza and place on a baking sheet with 2 tablespoons of olive oil per ball of dough. If the dough balls are coming directly from the freezer, allow 4 hours.
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- 2 About 15 minutes before you begin grilling the pizzas, use your palm to press each dough ball into a rough circle about 4 inches in diameter, or as far as it will go comfortably without springing back.
 - 3 Heat the grill so that one area is very hot and another area is low heat.
 - 4 While the grill is heating up, prepare your grilling station. You will need to have at least one spatula, a pair of tongs, a basting brush, and a ladle for the sauce ready. Keep your sauce, cheeses, other toppings and a small bowl of olive oil by the side of the grill for easy access. Finally make sure you have an empty baking sheet close by for the finished product.
 - 5 Brush two Tbs of oil on a second baking sheet and place one round of dough on it. Press it with your hand to flatten it further. It should slide on the surface and spread out. Continue to press or use a rolling pin to extend it, until it is a thin circle or oblong about 1/8 inch thick and about 12 to 15 inches in diameter.
 - 6 When the dough is ready for the grill, mist the grill with cooking spray to assure that nothing will stick. Carefully slide the dough onto the hot side of the grill. You will have to jiggle the pan so that the dough comes off nicely and lays flat. Watch the dough carefully making sure it doesn't burn by lifting it with tongs and peeking under.
 - 7 Now you must work quickly. When you see the dough begin to char, flip it over and place it over the low heat. Immediately brush the surface with olive oil and begin putting on the toppings. Place the cheeses on first, and only use about one-half the amount you would use on an oven baked pizza. Next ladle on some of the sauce, not too much. Next, add your other toppings but do so sparingly. Close the lid on the grill, and cook for 3 to 6 more minutes. The pizza is done when the cheeses are melted and the underside has brown spots or slight charring.
 - 8 Using a spatula transfer the pizza to a clean baking sheet, garnish with chopped fresh herbs, cut with a pizza cutter and serve.

Home Made Pizza On A Steel

Yield: makes 4 dough balls

Ingredients

- 1 cup Warm Water (100 - 110 degrees)
- 2 1/4 tsp Active Dry Yeast
- 1/2 tsp Granulated Sugar
- 2 Tbs Olive Oil
- 1 1/2 tsp Table Salt
- 3 cups King Arthur Unbleached All Purpose Flour (divided use)
Cornmeal, for dusting parchment paper
Your Favorite Toppings - sauce, meat, vegetables, cheese



Procedure

- 1 First thing you must do is put your steel on the top rack of an oven with a top broiler. Turn the temperature all the way up on the bake setting and allow the steel to pre-heat for at least one hour. Be sure to have the holes for the handle facing the front of the oven. (See Tip #1 below).
- 2 Stir together the water, yeast and sugar and let sit until bubbles appear, about 10 minutes.
- 3 Add the olive oil, salt and one cup of the flour to the liquid mixture and stir until smooth.
- 4 Add another cup of flour to the mixture and stir well.
- 5 Adding a little at a time, up to one more cup of flour (depending on humidity), kneading it until you get a nice soft ball. You don't want it to be stiff, but it should be firm enough to hold its shape and not be sticky.
- 6 Lightly coat a large bowl with olive oil and roll the ball of dough in the bowl to coat all sides. Cover the bowl with plastic wrap and let the dough rest for about 45 minutes to rise.
- 7 After rising, divide the dough into four equal pieces. Lightly flour your counter top and roll each piece out to fit the size of the steel. (See Tip #2 below.)
- 8 Cut round pieces of parchment paper to the size of the steel. Place the parchment on a cookie sheet or cutting board. Sprinkle the parchment with cornmeal and center the dough on top.
- 9 Change your oven setting from bake to broil.
- 10 Add your favorite toppings to your pizza, then slide it (parchment included) onto your pre-heated steel.



- 11 Set the timer for four minutes and then watch closely until it is done to your liking.

12 Carefully remove the steel from the oven using the handle (or use tongs to pull it out onto a cookie sheet, if your steel does not have a handle) and slide the pizza onto a board for cutting. Return the steel to the oven, ready to receive the next pizza.



13 When you have finished cooking all of your pizzas, allow the steel to cool to room temperature in your oven.

14 NOTE: The steel has been pre-seasoned and should be treated like a cast-iron skillet. But if it should begin to show rust you will need to re-season it. To re-season, remove any rust (sanding it is okay), then wash it well in soapy water and towel dry. Immediately, coat both sides with olive oil and bake it in your oven at the highest setting for about an hour. Let cool in the oven.

Recipe Tips

#1. Disable your smoke detector when you begin pre-heating your oven and the steel.

#2. Plastic wrap laid on top of the dough will help make it roll out evenly.

Pizza Americana Dough

Follow the procedures in Home Made Pizza On A Steel to use this dough for your pizza.

Yield: Makes four 10-ounce dough balls

Ingredients

22 1/2 oz King Arthur bread flour
3 Tbs sugar
2 tsp table salt
2 tsp instant yeast
1/4 cup olive oil
1 cup whole milk
6 oz room-temperature water (70 degrees F)



Procedure

- 1 Stir together all the ingredients in the bowl of a stand mixer until combined. Then, using the dough hook, mix on low speed for about 4 minutes, or until all the flour gathers to form a coarse ball. Let the dough rest for 5 minutes, then mix again on medium-low speed for an additional 2 minutes, or until the dough clears the sides of the bowl and sticks just a little to the bottom. (I usually have to mix longer than 2 minutes.) If the dough is too soft and sticky to hold its shape, mix in more flour by the tablespoonful; if it is too stiff or dry, mix in more water by the tablespoonful. The dough should pass the windowpane test.
- 2 Immediately divide the dough into 4 equal pieces. Round each piece into a ball and brush or rub each ball with olive oil. Place each ball inside its own zippered freezer bag. Let the balls sit at room temperature for 15 minutes, then put them in the refrigerator overnight or freeze any pieces you won't be using the next day. (Or, if you are making the pizzas on the same day, let the dough balls sit at room temperature in the bags for 1 hour, remove them from the bags, punch them down, reshape them into balls, return them to the bags, and refrigerate for at least 2 hours.)
- 3 The next day (or later the same day if refrigerated for only 2 hours), remove the balls from the refrigerator 2 hours before you plan to roll them out to take off the chill and to relax the gluten. At this point, you can hold any balls you don't want to use right away in the refrigerator for another day, or you can freeze them for up to 3 months.

Source

Source: adapted Peter Reinhart's American Pie

Thin Crust Pita Pizza

Makes four personal size pizzas.

Servings: 2

Ingredients

The Sauce:

- 1 1/2 tsp olive oil
- 1 clove garlic, minced
- 1 Tbs shallots, minced
- 6 oz Hunts tomato paste
- 3/4 cup water
- 1/4 tsp dried oregano
- 1/8 tsp dried basil
- 1/8 tsp salt
- 1/8 tsp ground black pepper
- 1/16 tsp garlic powder
- 1/16 tsp onion powder
- 1/16 tsp msg

Pitas, sliced into 4 rounds

Toppings:

- Shredded cheese of choice
- Pepperoni slices, fried and drained to crisp
- Hot Italian sausage, crumbled (drained)
- Onion, diced (raw or sautéed)
- Mushrooms, sliced
- Black Olives, sliced
- Jalapeno slices

Procedure

- 1 The Sauce: Sauté the shallots and garlic in hot oil in heavy saucepan. Add tomato paste and water, stirring til smooth. Add dry ingredients to sauce and simmer 35-40 minutes, stirring occasionally.
- 2 Preheat oven to 400 degrees and preheat pizza stone.
- 3 Spread pizza sauce over pita rounds almost to edges. Top with cheese and other toppings of your choice.
- 4 Bake in oven until cheese melts and toppings reach desired 'doneness'.

Recipe Tips

Joseph's Lavash can be substituted for the pita bread.