

New York Style Pizza



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Recipe by: Laura Vitale

Makes 4

Prep Time: 30 minutes
Cook Time: 40 minutes

Ingredients

For the Dough:

- 5 Cups of Bread Flour
- 1-1/2 tsp of Instant Yeast
- 1 Tbsp of Granulated Sugar
- 1 Tbsp of Coarse Kosher Salt
- 2 1/4 Cups of Warm Water

For the Sauce:

- 28 oz of Tomato Passata
- 2 Cloves of Grated Garlic
- 2 tsp of Sugar
- Oregano to taste
- Salt to taste
- 2 Tbsp of Extra Virgin Olive oil

For the cheese:

- Equal Parts of Whole Milk Mozzarella and Part Skim, make sure it's the low moisture vacuum packed kind.

1) Start with the dough. In the bow of a standing mixer fitted with a dough hook, add the flour, sugar and yeast, mix to disperse then add the water and with the speed on low, as it begins to knead, sprinkle in the salt, increase the speed to medium and knead for about 5-7 minutes or until smooth.

2) While the dough is kneading, lightly grease 4-pint size containers (and the inside of the lids) with some olive oil and set aside. On a lightly floured surface, take the dough, divide it into 4 equal pieces, roll each one into a ball, seal the bottom, place in the oiled containers, make sure to brush the top with a touch of oil too, then cover, refrigerate for about an hour and a half, making sure to brush to preheat your oven for about an hour at 550 degrees with the pizza steel on the top rack.

3) After an hour and a half, take the dough out and allow it to come to room temperature for 30 minutes, while that happens, make the sauce.

4) For the sauce, simply stir all the ingredients together and set aside. This is the time to shred the cheese as well (NEVER use pre shredded cheese for this or you simply wot get the same result) and the amount will vary based on how cheesy you like your pizza, I recommend 1-1/2 pound total for 4 pizzas or 2 pound if you like your pizza extra cheesy.

5) When ready, roll each pizza out either by hand or with a rolling pin to about a 12 inch circle (watch video to see how I do this) carefully transfer to the oven with a pizza peel and bake for about 7-9 minutes or until deeply browns and crispy. Allow to cool slightly before slicing and serving.

