

NEW YORK-STYLE PIZZA DOUGH



Ingredients & Directions I

The first recipe below is for using a standing mixer. Following this recipe are directions for making the dough by hand and with a food processor.

Recipe for Making with Standing Mixer

<u>Ingredients</u>	-
1/2 cup warm water, about 110°F	-
2-1/4 tsp active dry yeast	<u>Special Equipment</u>
1-1/4 cups water, at room temperature	-
2 tablespoons extra-virgin olive oil	Standing mixer with paddle and dough hook
4 cups Manini's Gluten Free Multi-Purpose Flour	Pizza peel or flat cookie sheet
1-1/2 teaspoons salt	Baking tiles or pizza stone
Additional olive oil for oiling the bowl	
Cornmeal	

Measure the 1/2 cup warm water into a 2-cup liquid measuring cup. Sprinkle in the yeast and let stand until the yeast dissolves and swells, about 5 minutes. Add the 1-1/4 cups room-temperature water and oil.

Place the flour and salt in the bowl of a standing mixer fitted with the paddle. Briefly combine the dry ingredients at low speed. Slowly add the liquid ingredients and continue to mix at low speed until a cohesive mass forms. Stop the mixer and replace the paddle with the dough hook. Adding flour as needed if it sticks to the bowl, knead the dough about 4 minutes. Take out of the mixing bowl and move onto a floured counter top, knead the dough until it is smooth and elastic, about 5 minutes. Form the dough into a ball and put it in a deep oiled bowl, covered with plastic wrap. Let it rise until doubled in size, 1-1/2 to 2 hours. Press the dough to deflate it.

Place baking tiles or a pizza stone on a rack in the lower third of the oven. Heat the oven to 500°F for at least 30 minutes. Turn the dough out onto a surface lightly floured with Manini's Multi-Purpose Flour. Cut the dough into six pieces. Form each piece of dough into a smooth, round ball and cover with a damp cloth. Let the dough relax for at least 10 minutes, but not longer than 30.

Working with one piece of dough at a time and keeping the others covered with a damp cloth, flatten the dough ball into a disk using the palms of your hands. Starting at the center of the disk and working outward, use your fingertips to press the dough until it is about 1/2 inch thick. Holding the center in place, stretch the dough outward, rotate the dough a quarter turn and stretch again. Repeat until the dough reaches a diameter of about 12 inches. Use your palm to press down and flatten the thick edge of the dough.

To stretch dough to its maximum diameter, let it rest once or twice during the shaping process. Once you feel some resistance, cover the dough with a damp cloth and wait 5 minutes before going at it again. Don't be tempted to use a rolling pin or toss the dough in the air — fingertips and hands do a better job of stretching pizza dough.

Carefully lift the dough round and transfer it to a pizza peel that's been dusted with cornmeal, adjusting it further if it loses its round shape. Brush the entire dough round with a little olive oil. Add the toppings. Use a quick jerking action to slide the topped dough off the pizza peel and onto the hot tiles or stone. If you don't have a peel, you could use a flat cookie sheet, but be careful not to burn your hands when transferring the pizza onto the tiles or pizza stone.

Fully bake until the edge of the crust is golden brown and the toppings are sizzling, 6 to 10 minutes.

<p>Pizza Dough Kneaded by Hand Measure the 1/2 cup warm water into a 2-cup liquid measuring cup. Sprinkle in the yeast and let stand until the yeast dissolves and swells, about 5 minutes. Add the 1-1/4 cups room-temperature water and oil. Combine the salt and half the flour in a deep bowl. Add the liquid ingredients and use a wooden spoon to combine. Add the remaining flour, stirring until a cohesive mass forms. Turn the dough onto a surface that is lightly floured with Multi-Purpose Flour and knead until smooth and elastic, 7 to 8 minutes, using as little additional as possible. Don't worry about over-working the dough. You can't be too rough. Use your palms for maximum leverage. Form the dough into a ball, put it in a deep oiled bowl, cover with plastic wrap. Let it rise until doubled in size, 1-1/2 to 2 hours. Press the dough to deflate it. Proceed with the above recipe.</p>	<p>Pizza Dough Using a Food Processor You'll need a food processor that holds a minimum of 11 cups. Measure the 1/2 cup warm water into a 2-cup liquid measuring cup. Sprinkle in the yeast and let stand until the yeast dissolves and swells, about 5 minutes. Add the 1-1/4 cups room-temperature water and oil. Pulse the flour and salt to combine them. Then pour the liquid ingredients through the feed tube while continuing to pulse. Once the dough comes together, process until it is smooth and elastic, about 30 seconds. Turn the dough onto a work surface that is lightly floured with Multi-Purpose Flour and shape it into a smooth, round ball and place it in a deep oiled bowl, covered with plastic wrap. Let it rise until doubled in size, 1-1/2 to 2 hours. Press the dough to deflate it. Proceed with the above recipe.</p>
---	---

Keep the recipe whole. Even if you're baking just one medium pizza, make a full dough recipe. After the dough has risen and been divided, place the extra pieces of dough in separate airtight containers and freeze them for up to several weeks. Defrost and stretch the dough when ready.

Different Timing. If you want to make pizza dough in the morning and let it rise all day, decrease the yeast to ½ teaspoon and let the covered dough rise at cool room temperature (about 68°F) until doubled in size, about 8 hours. You can prolong the rising time even further by refrigerating the covered dough for up to 16 hours and then letting it rise on the counter until doubled in size, which will take 6 to 8 hours.

A Pizza Oven at Home. Unless you build a brick oven and bake at 800°F, it's not possible to duplicate pizzeria-style pies at home. That said, homemade pizza is delicious if made using tiles or a pizza stone that has been preheated for at least 30 minutes.

Using Baking Tiles. Baking pizza on tiles or a pizza stone is a must because crusts baked on a pizza screen or metal baking pan or baking sheet are not as crisp and chewy. Unglazed quarry tiles made of terra cotta are porous and absorb heat better than a metal baking pan or sheet. They transfer more heat to whatever food is cooked on them. Pizza crust becomes especially crisp and well browned on the bottom when cooked on tiles. By the way, these tiles are good for many breads as well. Look for ½-inch-thick tiles; they come in 6-inch squares. Buy tiles that are lead free. You'll need six or eight, depending on the size of your oven, and can have them cut at a tile store to fit your oven perfectly. Preheat the tiles in the lower third of the oven for 30 to 60 minutes. If you don't want to use tiles, consider a pizza stone.

Using a Pizza Stone. Pizza stones, also known as baking stones, are prized for their ability to retain heat and lessen the effects of temperature fluctuations in home ovens. Pizza stones are usually made of clay or ceramic, although soapstone and composite cement stones are also available. When coupled with extreme heat, they absorb moisture, producing crisper, drier pizzas, breads and calzones. Find a stone without a lipped edge as they inhibit easy placement and removal of food. Choose a good-sized stone, at least 15" in diameter, with smooth edges. Don't equate a higher price with a better stone. I recently found stones on eBay® in the range of \$20 to 22 with free shipping. A stone is easier to store than tiles, but if you already have tiles, by all means use them because they work very well. Preheat the stone in the lower third of the oven for 30 to 60 minutes.

Oven Temperature. Preheat the Oven to 500°F. When cooked at a lower temperature, the crust will not be as crisp.

A Pizza Peel. A peel is the best tool for getting pizza dough and its toppings onto heated tiles or stone. The long handle on the peel makes it easy to slide the dough onto tiles or a stone in a hot oven. A rimless metal baking pan could be used instead, but the lack of a handle means your hands are that much closer to the heat source, so use caution. A 16-inch peel will be able to accommodate a large pizza with room left around the edges. Metal and wooden peels start at about \$20.