



NEAPOLITAN-STYLE PIZZA DOUGH

*This recipe requires some planning because it will take a minimum of two days to prepare, and realistically, three. Take comfort in knowing that thin, light, and beautifully blistered pizzas await you after all the hard work and wait. This is based on the **A16** cookbook (I highly recommend it). **A16** is a popular restaurant in San Francisco's Marina district. - Joy*

Ingredients – makes 4 10-12” pizzas

- 1/4 teaspoon active dry yeast
- 1 1/2 cups warm water (100°F to 105°F)
- 2 teaspoons extra virgin olive oil, plus extra for bowl
- 2 teaspoons salt
- 4 cups “00” flour or all-purpose flour**, plus extra for work surface
- cornmeal for pizza peel (optional)

Special Equipment

- Pizza stone
- Pizza peel or rimless baking sheet

Preparation

Day 1

1. Lightly coat a large bowl with olive oil. Set aside.
2. Proof yeast by sprinkling over warm water and letting it stand for 10 minutes in a small bowl. If yeast did not dissolve and become frothy, start again with a fresh batch of yeast. Stir in olive oil and salt.
3. Combine flour and yeast mixture in a bowl of a stand mixer fitted with a dough hook. Mix on low speed for 2 minutes, or until dough is “shaggy” (i.e. The yeast mixture and the dough are just incorporated together. The dough is rough, and almost clumps together in a ball.) Knead on medium-low speed for about 10 minutes, or until the dough pulls away from the sides of the bowl. Cover bowl with a damp kitchen towel and allow it to rest for 5 minutes. Knead for another 10 minutes on medium-low speed to achieve a smooth and soft dough. It will become warm to the touch.
4. Transfer dough into the prepared large bowl with oil. Turn the dough once to coat both sides. Cover bowl with plastic wrap and refrigerate overnight.

Day 2

1. Punch down the dough with your fist and fold over the sides. Turn dough over in the bowl. Cover again with plastic wrap and refrigerate for at least 4 hours (or up to 24 hours).
2. Place dough on floured work surface and divide into 4 equal portions. Cup each quarter in your hands and tuck the sides to the bottom until you form a smooth ball. Place balls on your floured work surface with generous room in between. Cover with a

damp kitchen towel and proof for 1 1/2 to 2 hours, or until the dough doubles in volume. Use water spray keep the surface of the dough moist in case skin forms on it. Skin on dough will keep it from rising, so it is best to avoid it.

3. Place pizza stone on the lowest rack of the oven. ***Preheat oven to its maximum temperature (usually 500° to °550F) for at least 30 minutes before baking.***
4. Shape each ball of dough by placing it on a generously floured work surface. Pat down the ball with your fingertips to flatten into a disk. Press down the center of the dough using the palm of one hand, and pull the dough outward with the other. Repeat while rotating clockwise to form a flat 10-12-inch circle with a slightly raised edge (“cornicione”).

Tip: If the dough is tough to stretch, cover it with a damp kitchen towel while you work on the next ball of dough. You can also use a rolling pin to stretch out your dough.

5. Generously dust a pizza peel or rimless baking sheet with flour or cornmeal. Slide flattened pizza dough onto the peel and shake to make sure the dough does not stick.
6. Add desired toppings. Place peel over the pizza stone in the oven and quickly jerk to slide off the pizza. Bake for 6 to 7 minutes, until dough is crisp and golden brown. Top should be bubbling. Remove the pizza from the oven using the pizza peel or baking sheet. Enjoy!

** “00” flour : Doppio zero flour. “00” refers to the grade of the flour. It is higher in protein than most all-purpose flours.

Where to buy: <http://fornobravo.com>, <http://www.luccadeli.com>, or <http://penmac.com>.

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This recipe has been adapted from the book, “[A16: Food + Wine](#)” by Nate Appleman, Shelley Lindgren, and Kate Leahy (2008, Ten Speed Press). It was featured on [Gourmeted.com](#) in March 10, 2010:

<http://gourmeted.com/2010/03/10/neapolitan-style-pizza-dough/>

Please email us at gourmeted@gmail.com if you have questions.