



MARGHERITA PIZZA



 3 hours
(refrigerate overnight) Meal Difficulty

 makes 4 (10-in) pizzas 

COOKING DIRECTIONS

MIX THE DOUGH

- 1 Stir together warm water and yeast in a small bowl. Let stand 5 minutes.
- 2 In a large mixing bowl, whisk together the two flours. Add yeast-water mixture and stir together into a shaggy dough using your hand or a wooden spoon. Cover with plastic wrap and let rest for 30 minutes.
- 3 Turn dough onto a lightly floured surface and sprinkle with salt. Knead dough until salt is fully incorporated, then knead an additional 3-4 minutes until it forms a smooth, firm ball (add 1-2 tablespoons of flour to prevent sticking if necessary).
- 4 Place dough in a clean, lightly oiled bowl. Cover with plastic wrap and refrigerate 4 hours or overnight.

ASSEMBLE & COOK THE PIZZA

- 1 Remove dough from the refrigerator and divide into 4 equal portions. Shape each portion into a ball: pick up one edge and fold it toward the center like an envelope. Rotate dough and continue folding toward center until you have a nice tight ball. Place on a lightly floured surface or parchment paper and let come to room temperature, about 60-90 minutes. (Or, refrigerate or freeze extra shaped dough for another time. Bring to room temperature and proceed as directed).
- 2 Combine pizza sauce ingredients in the bowl of a food processor fitted with the metal blade and process until smooth, about 30 seconds.
- 3 Place No. 12 Flat Top Griddle in the center of your oven and preheat to the highest setting (475-500°F) for at least 30 minutes.
- 4 Shape each pizza: pick up the dough and gently move your hands along the edge, allowing gravity to shape the dough into a 10-inch circle. Spread a thin layer of cornmeal onto a wooden pizza peel and lay the dough on top.
- 5 Spoon 3-4 tablespoons sauce in the center of each pie and spread evenly with the back of a spoon, stopping about 3/4-inch from the edge. Break the cheese into large pieces and top each pie with about 2 1/2 ounces. Drizzle with olive oil and season with salt and pepper. Top with a handful of fresh basil leaves.
- 6 Carefully slide the pizza onto the preheated No. 12 Flat Top Griddle. Bake until the crust is golden brown and the cheese is melted and bubbling, about 5-7 minutes.

INGREDIENTS

PIZZA DOUGH

12 oz (1 1/2 c) warm water,
between 105 and 115 degrees

1 tsp instant yeast

3 c all-purpose flour, plus more
as needed

3/4 c bread flour

1/12 tsp coarse kosher salt

extra virgin olive oil

PIZZA SAUCE

1 28oz can crushed tomatoes

2 tbsp extra virgin olive oil

2 tbsp coarse kosher salt

pinch (1/8-1/4) tsp crushed red
pepper

PIZZA TOPPINGS

10 oz fresh mozzarella

handful (15) fresh basil leaves

coarse kosher salt

freshly ground black pepper

extra virgin olive oil

cornmeal, for dusting