

Mimmo's NY Style Pizza At Home

By Domenico Tolomeo

Having worked in pizzerias in New York, we couldn't think of anyone better to help us create the perfect at-home New York Style slice!

Yield: 5 pizzas (12")

Prep Time: 27 hr

Bake Time: 10 min

Ingredients:

Dough

- 600g water
- 8g Caputo Lievito Dry Yeast
- 25g honey
- 1kg Caputo "00" Chef's Flour
- 25g kosher salt
- 20g Olitalia Extra Virgin Olive Oil
- Caputo Semola (for dusting)

Toppings (Per Pizza)

- 150g Ciao Authentica Crushed Tomatoes
- 20g Parmesan cheese
- 150g mozzarella cheese
- Other toppings as desired



Instructions:

1. Using an at home stand mixer with the dough hook attachment, add in the Caputo "00" Chef's Flour and Caputo Lievito Dry Yeast and mix for 2 minutes on speed 2.
2. Next, dissolve your honey in the water and pour it into the mixer. Mix on speed 2 for 3 minutes.
3. Once the water is incorporated into the dough, add the salt and mix for 2-3 minutes on speed 2.
4. Next, add the olive oil and mix for another 2-3 minutes until combined.
5. Leave the dough inside the bowl, cover with plastic and let it rest for 1 hour.
6. After resting, remove the dough from the bowl, scale each dough ball to 280g, and shape them into a round dough ball.
7. Place the dough balls into a tray and allow them to rest at room temp for 2 hours before placing them in the refrigerator overnight to ferment.
8. Be sure to remove the dough 4-5 hours before intended use.
9. Place a baking steel, pizza stone, or sheet pan in your oven for at least 30-40 minutes at 550F to allow it to get to the appropriate temperature. This will ensure a crisp crust.
10. If you are using a pizza steel/stone, stretch your pizza on a counter lightly dusted with Caputo Semola, then spread an even layer of Ciao Authentica Crushed Tomatoes, leaving a 1/2" border around the edges. Add your Parmesan, mozzarella and other toppings as desired (if you are using fresh mozzarella as opposed to pre-shredded mozzarella, omit until later). Transfer the pizza to a pizza peel and gently shuffle the pizza onto your baking steel or stone.

11. If you are using a sheet pan, line it with parchment paper and dust it with Caputo Semola. Place your dough ball on top and stretch it into a circle. Once stretched, continue building your pizza on top of the pan.
12. Bake for 5-7 minutes or until golden brown. If using fresh mozzarella, remove the pizza 2 minutes in advance, add the cheese, then continue baking.
13. Cool for 2-3 minutes before serving and enjoy!