

Neapolitan Pizza

By Domenico Tolomeo

Channel your inner pizzaiolo by making your own Neapolitan pizza!

Yield: 5 12" pizzas

Prep Time: 18 hr

Cook Time: 2 minutes

Ingredients:

Dough

- 5g Caputo Lievito Dry Yeast
- 1kg Caputo "00" Pizzeria Flour
- 640g water
- 30g salt
- Caputo Semola (for stretching)

Equipment

- High-heat oven (like an Ooni, Gozney, or Breville)
- Pizza peel



Instructions:

1. Using a mixer with the dough hook attachment, add the Caputo Lievito Dry Yeast and Caputo "00" Pizzeria Flour and mix on the first speed for 2 min.
2. Add the water and mix for 5 min.
3. After, add the salt and mix for 10-12 minutes, or until the dough is smooth and forms a pumpkin.
4. Remove the dough from the mixer and allow it to rest for 30 minutes.
5. Divide the dough into five 270g balls and place them in a dough tray.
6. Allow the dough balls to rest at room temperature for 1 hour before putting them in the refrigerator for 12 hours.
7. The following day, remove the dough from the fridge 3-4 hours before intended use.
8. An hour before baking, turn on your high-heat oven (like an Ooni, Gozney, or Breville) and let it get up to temp. We recommend baking at the highest temperatures - 900 degrees or more for a true Neapolitanesque crust.
9. Next, stretch your pizza on a lightly dusted counter using Caputo Semola, then add your favorite toppings (we recommend Ciao tomatoes!).
10. Transfer the pizza to a pizza peel and gently shuffle the pizza off the peel into your preheated oven.
11. Once the pizza is in, start turning it every 20 seconds or so to avoid burning on the cornicione (crust). After approximately 90-120 seconds (depending on your oven temperature), your pizza should be ready to remove from the oven.
12. We recommend cutting and serving your pizzas right away.