

# At Home Pepperoni Roman-Style Pizza

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Sink your teeth into this cheesy and delicious pepperoni pizza that was adapted from the Roman in Teglia style, that's perfect for pizza night with the family! Fills 3 12'x16' baking sheets.

**Yield:** 3 pizzas

**Prep Time:** 48 hr

**Bake Time:** 14 min

## Ingredients:

### Dough

- 1kg Caputo "00" Chef's Flour
- 5g Caputo Lievito Dry Yeast
- 650g water, iced (container 1)
- 20g salt
- 100g water, iced (container 2)
- 25g extra virgin olive oil

### Toppings (Per Pan)

- 250g Ciao Authentica Crushed Tomatoes
- 30g Parmesan cheese
- 200g mozzarella
- 200g pepperoni
- 6 fresh basil leaves



## Instructions:

### Dough:

1. Add only the Caputo "00" Chef's Flour to your mixing bowl and place it in the fridge for 30 minutes.
2. Using a stand mixer with a paddle attachment, mix in the Caputo Lievito Dry Yeast on the slowest speed for 10 seconds.
3. Take the 650g container of water, add 80% of it, and mix on speed 2. After 40 seconds, add the remaining 20% of the water and continue mixing on speed 2.
4. After about 4 minutes, the mass should be thoroughly combined and no longer stick to the sides of the container.
5. Add the sea salt followed immediately by 50% of the second container of water to the center of the dough and continue mixing on speed 2.
6. After about 2 minutes, or once the dough is combined and no longer sticking again, add the remaining 50% of water to the outside of the dough, a little at a time.
7. When the water is fully combined, slowly add the oil a little at a time.
8. Continue mixing at a rapid speed (speed 2), and knead up to a maximum of 10 minutes until the dough is combined.
9. Be careful not to overwork or overheat the dough during this process, which should take no longer than 24 minutes.

10. Cover the dough to prevent it from forming a crust, and place the container in the fridge for at least 24 hours (48 hours is ideal).
11. Take the dough out of the refrigerator and shape it into 600g balls.
12. Cover and let it rise for another 5 hours at room temperature.
13. Place the dough ball on a 12"-by 16" oiled baking sheet. Hand-stretch it gently, making sure the dough is evenly stretched to all sides of the baking tray.

**Topping and Baking:**

1. Spread an even layer of the Ciao Authentica Crushed Tomatoes on the dough, leaving a ½" border around the edges.
2. Bake at 500°F for 10 minutes. Place the pan on the bottom rack first, and after 5 minutes or when the crust becomes golden-brown, move the pan to the center of your home oven.
3. When the pizza is ready, take it out of the oven and cool it down for 5 minutes using a bread cooling rack. Then add Parmesan cheese, hand-pulled pieces of mozzarella, pepperoni, and fresh basil leaves.
4. Bake again for 4 more minutes.
5. Remove from the oven and cool for a few minutes before serving.