

# Thin Crust Pizza

By Erin Hungsberg

Erin Hungsberg's essential thin crust pizza ...  
enough said. Make it, eat it, repeat it.

**Yield:** 3 pizzas

**Prep Time:** 48 hr

**Bake Time:** 20 min

## Ingredients:

- Erin's Thin Crust Pizza Dough
- Caputo "00" Chef's Flour (to handle dough)
- Olitalia Extra Virgin Olive Oil (to grease pans)
- 1 and 1/2 cups marinara sauce
- Desired toppings

## Equipment

- Rolling pin
- Bench scraper
- 3 pizza pans
- Dough docker
- Pizza stone (optional)



## Instructions:

1. Make Erin's Thin Crust Pizza Dough at least 48 hours before you plan on baking.
2. When you are ready to bake, remove the dough from the refrigerator and prepare work surface by dusting it with Caputo "00" Chef's Flour.
3. Preheat oven to 475 degrees F , convection setting, for 1 hour.
4. Lightly grease pizza pans with Olitalia extra virgin olive oil.
5. Carefully transfer 1 dough ball (using a floured bench scraper) to a floured work surface.
6. Using flour as needed, roll the dough out into a slightly larger diameter than your pizza pan.
7. Transfer to the pizza pan and dock the surface of the dough with a dough docker.
8. Spoon ½ cup homemade marinara sauce evenly over the crust and par bake for 3-4 minutes.
9. Repeat with the remaining 2 dough balls.
10. Continue to assemble pizzas with desired toppings.
11. Pizzas can be wrapped and frozen at this point or finished in the oven.
12. Bake at 475 degrees F convection for 10-15 minutes until golden and bubbly.
13. Bake pizzas directly on pizza stone (if possible).
14. Alternately, bake in an outdoor pizza oven at 700 degrees F for 3-4 minutes.