

RECIPES FOR

NEAPOLITAN STYLE PIZZAS

Made with Dyna-Glo Pizza Ovens

PREP TIME
20 min.

READY IN
26 hr., 30 min.
Including resting & proofing

YIELDS
Four, 10 in. Pizzas
(220-gram dough balls)

SHOPPING LIST

DOUGH INGREDIENTS

Extra-Virgin Olive Oil	1 small bottle, 8 oz
Sugar	1 small bag, 2 lbs
Active Dry Yeast	1 packet, 0.25 oz
Bread Flour	1 bag, 5 lbs
Fine Sea Salt	1 small container, 8 oz

SAUCE INGREDIENTS

Whole Plum Tomatoes <i>San Marzano preferred</i>	1 can, 14 oz
Garlic	1 bulb, fresh
Extra-Virgin Olive Oil	Already included above
Fine Sea Salt	Already included above

TOPPINGS

Fresh Mozzarella	1 ball, 8 oz
Fresh Basil Leaves	1 small bunch, 0.5-1 oz

INGREDIENTS

Pizza Dough

- 1 1/2 cups (355 grams) cool water
- 1 tablespoon extra-virgin olive oil
- 2 teaspoons sugar
- 1/2 teaspoon active dry yeast
- 3 1/2 cups (500 grams) bread flour
plus more for dusting
- 1 tablespoon fine sea salt

Sauce

- 1 cup whole plum tomatoes,
such as San Marzano, crushed
- 1 small clove garlic, finely grated
- 2 teaspoons extra-virgin olive oil
- 1/4 teaspoon fine sea salt

Toppings

- 1, 8 oz ball fresh mozzarella
- 1/2 cup fresh basil leaves

PREPARING THE DOUGH

In the bowl of a stand mixer fitted with a dough hook attachment, **combine**:

- 1 1/2 cups (355 grams) cool water
- 1 tablespoon extra-virgin olive oil
- 2 teaspoons sugar,
- 1/2 teaspoon active dry yeast.

Mix on medium-low speed until combined.

Add:

- 3 1/2 cups (500 grams) bread flour

Mix on low speed until no dry flour remains, about 1 to 2 minutes.

Cover bowl with plastic wrap and let **rest for 30 minutes**.

Using wet hands:

- **Knead** 1 tablespoon fine sea salt into the dough until combined.
- **Gently fold** the dough over onto itself until smooth and elastic.
- **Cover** bowl with plastic wrap and **refrigerate for 24 hours**.

This will allow the dough to ferment and develop a better flavor and texture.

Scrape dough onto a well-floured surface.

With floured hands:

- **Divide** into 4 equal pieces
- **Form** each into a taut ball
- **Dust** with flour

Place dough balls on a well-floured surface.

Cover loosely with plastic wrap or a damp kitchen towel until doubled in size, about **1 1/2 to 2 hours**

PREPARING THE SAUCE

Mix:

- 1 cup whole plum tomatoes,
such as San Marzano, crushed
- 2 teaspoons extra-virgin olive oil
- 1 small clove garlic, finely grated
- 1/4 teaspoon fine sea salt in a small bowl

RECIPES FOR

NEAPOLITAN STYLE PIZZAS

Made with Dyna-Glo Pizza Ovens

STRETCHING THE DOUGH

On a lightly floured surface, using your fingertips:

1. Press one dough ball into a small, flat disc.
2. Working from the center, push the dough outwards while spreading your fingers, making the disc slightly bigger.
3. Pick up the dough and gently pinch it all around the edge, leave a 1/4-inch border, allowing gravity to pull it downwards into a 10-inch circle. Take care when doing this, as you don't want it to tear.
4. Pop any large bubbles in the crust to prevent burning while cooking.
5. Place dough on a lightly floured pizza peel. If at this point you see any small holes in the dough, gently pinch them back together.

Do not allow an assembled pizza to sit on the peel for too long, or it will stick to the peel during launch.

TIPS TO USE THE OVEN

Preheat the oven to 850°F for 20 to 30 minutes.

You can check the pizza stone temperature quickly and accurately from a safe distance with an infrared thermometer.

The pizza stone should reach **650°F to 750°F**.

To account for windy conditions or colder ambient temperatures, allow an **additional 10 to 20 minutes** for preheating to ensure the pizza stone reaches high temperatures.

ASSEMBLING THE PIZZA

1. Place roughly 3 tablespoons of sauce in the center of the dough.
2. Spread sauce evenly over the dough using the back of a spoon, stopping approximately 1/2-inch from the edges.
3. Break the 8-ounce ball of fresh mozzarella into large pieces and place on top of the sauce.
4. Scatter 1/2 cup fresh basil leaves over the top.

Quickly slide pizza into the oven and cook for 1 to 2 minutes, turning every 15 to 20 seconds to ensure an even bake, until golden-brown and lightly charred.

Remove from the oven using a pizza peel.

Clean any burnt flour from the pizza peel.

Allow the pizza oven to **preheat for 3 to 4 minutes** between each pizza to ensure the stone reaches optimal temperature.