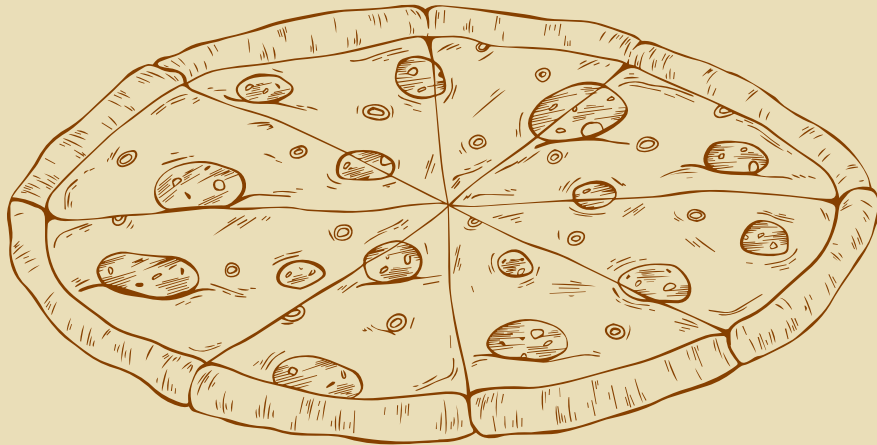
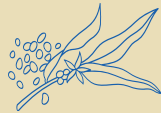


NEAPOLITAN PIZZA



Neapolitan Pizza Recipe



PREP TIME

24 HOURS



SERVING

4

INGREDIENTS:

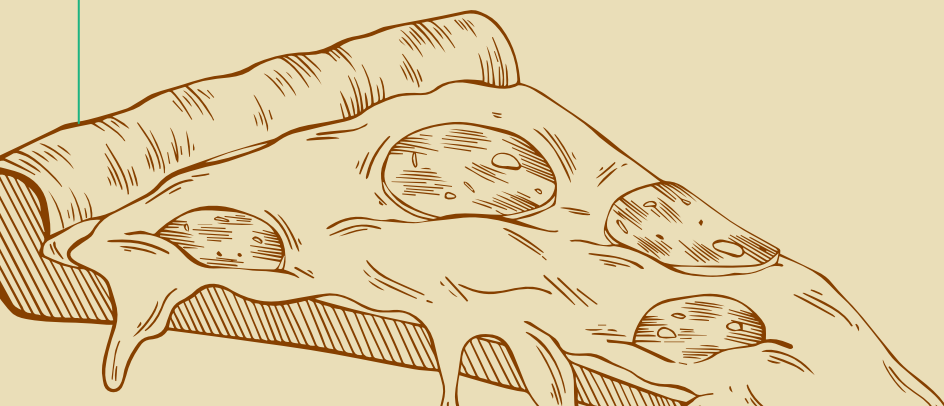
960G OF "00" (DOUBLE ZERO) FLOUR

**540G OF WATER, ROOM
TEMPERATURE (68-72 DEGREES)**

21G OF FINE SALT

0.3G TO 0.6G OF ACTIVE DRY YEAST

This recipe is courtesy of Tom Rothwell, of [MyPizzaCorner.com](https://www.mypizzacorner.com)



AS SEEN ON



**FIRESIDE
CHATS**

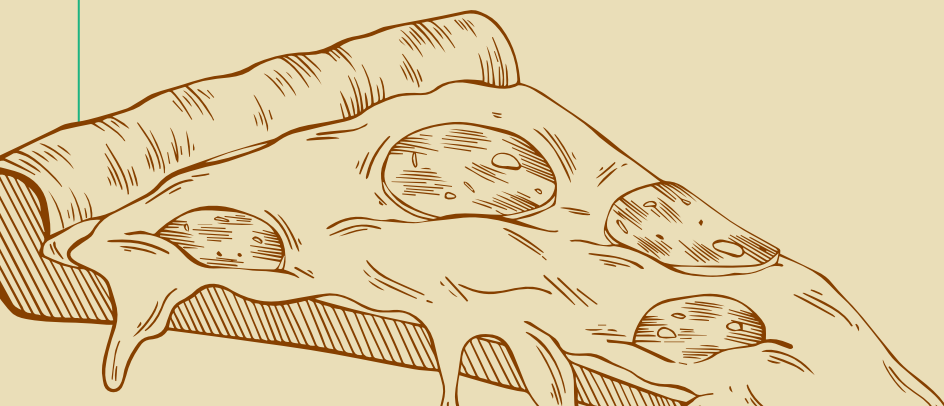
by Hunterdon Health Foundation

DAY 1:

1. Approximately 20 to 24 hours before the meal, add all ingredients into a large bowl, starting with the water first.
2. Mix by hand or with a wooden spoon until it forms a shaggy, rough dough.
3. Once mixed, leave the dough to rest in the bowl at room temp, covered with plastic wrap, for 1 hour.
4. After 1 hour of resting time, knead the dough for five minutes following these instructions (do not use additional flour):
 - a. Place the dough on a smooth surface and take the far edge of the dough and fold it toward you, over the middle.
 - b. Press the folded dough down and away from you with the heel of your hand.
 - c. Turn the dough about a quarter turn.
 - d. Repeat: fold, press, turn.
5. Return to the bowl and cover with plastic wrap. Let rise for 15-20 hours at room temperature.

DAY 2:

1. About four hours before cooking, divide the dough into 4 equal pieces (≈ 375 g each).
2. Shape each piece into a dough ball. Do not use any oil or flour for this step.
3. Place each ball into a proofing box and cover for the second proof. If you do not have a proofing box, a tupperware will work. It should be left to rise for 3 to 6 hours.



COOKING THE PIZZA:

1. Place the pizza stone in the oven and pre-heat to 500 degrees or warmer. You will need the stone to be hot to cook the pizza from underneath and on top simultaneously.
2. While the stone pre-heats, prepare your ingredients:
 - a. Tomato sauce:
 - i. 1 can, about 28 oz, san marzano tomatoes
 - ii. ½ teaspoon salt
 - iii. ½ teaspoon dried oregano, optional
 - iv. 1 small pinch garlic powder, optional
 - v. 1 tablespoon olive oil, optional
 - vi. Mix together with your hands or a blender
 - b. Cheese:
 - i. A bag of store bought part-skim mozzarella
 - ii. For margarita-style pizza, consider fresh mozzarella
3. When ready to cook, convert a dough ball into your pizza shape:
 - a. Add semolina flour to your peel to allow for the pizza to slide off the peel.
 - b. Place the dough ball in a bowl of flour and generously coat all sides of the dough with flour.
 - c. Place the floured dough onto the peel and press the center with your fingertips. Starting in the middle, press down gently with your fingertips.
 - d. Work outward toward the edge. Keep pressing the air from the center toward the outside.
 - e. Leave the outer ½-1 inch untouched. This becomes the puffy crust, or cornicione. Don't flatten it.
 - f. Turn the dough as you press. Rotate it a little at a time so you create an even circle.
 - g. Pick up the dough carefully. Drape it over the backs of your hands or loosely over your knuckles.
 - h. Stretch gently using gravity. Slowly rotate the dough between your hands, allowing its own weight to stretch the center. Avoid pulling on the rim.
 - i. Place it back on the counter. If the center is still thick, gently stretch it outward with your fingertips or hands.
 - j. Stop when it's about 10-12 inches wide. The center should be thin, but the outside edge should still be thicker and airy.
4. Add your tomato sauce using a tablespoon or ladle. Place the tomato sauce in the center and use the spoon/ladle to spread. Be careful not to add too much sauce as a wet pizza will struggle to cook.
5. Sprinkle the cheese across the pizza.
6. Place the pizza on the stone in the oven. Let cook until the pizza dough is thoroughly cooked.

Enjoy!

