

Neapolitan Pizza at Home



Ingredients (makes 8 individual pizzas)

±1 kg flour (type 00, Pizza flour, or Bread flour), plus more for rolling

1 envelope of instant dry yeast

20g salt

2 and 2/3 cups (632ml) water, lukewarm

Directions

Place warm water in a mixing bowl (or even better, a Kitchen Aid mixing bowl).

Sprinkle the yeast over the water and wait for it to dissolve.

Next, add 1/3 of the flour. Start mixing with a dough hook at the slowest speed. Then add the salt.

Continue mixing and add the remaining flour a little at a time until the dough pulls away from the sides of the bowl and forms a ball. Continue mixing for a few minutes.

Cover the dough and leave in a warm area to let it double in size, about 1-3 hours. For longer fermentation, place the dough in the refrigerator for 24-72 hours. Warm the dough to room temperature before using.

Turn the dough out onto a lightly floured surface and divide it into 8. Make little balls out of the divided dough and cover. Leave the dough to rise again for another hour.

Take one ball and press it from the center out, leaving the outer edge fluffy. Stretch the edge until it's the desired shape.

Top each pizza with your favorites (we usually use tomato sauce, spicy chorizo or ham, red pepper pieces, olives, and cheese), and bake it in a hot oven (as hot as it can get, ours goes to 250+°C) for 8-10 minutes depending on the temperature of the oven and the size of the pizza.



Pizza Sauce:

Traditional:	Upgrades:
One can of crushed tomatoes (San Marzano if possible)	salt
crushed garlic	sugar
olive oil	red wine
oregano	Italian spice mix
	red pepper flakes

Online Pizza Resources:

Associazione Vera Pizza Napoletana www.pizzanapoletana.org	Pizza Dough Recipe Video	Schedule a pizza class for your next Birthday party, team-building activity, or just for fun. www.pizzaaclass.eu
		

Netflix Chef's Table – Pizza Season
 Margherita Sbagliata by Chef Franco Pepe
 Pizza Rosa by Chef Chris Bianco