

Pizza and Flatbreads

Speedy Quick New York Style Pizza Dough

With this recipe you can make New York style pizza from scratch in about an hour. So maybe it's twice as long as Dominos but I guarantee it will be twice as good!. The amount of dough is enough for a 14" round pizza, just the right size for most peels.

One of the chief advantages of a commercial pizza oven over the home oven is the high temperature that can be achieved. You can make up for some of this disadvantage at home by cranking your oven up as high as it can go and using the broiler to help heat up the baking stone. Be extra careful to avoid burning yourself when making this pizza, as the higher oven temperature can result in skin damage much more easily.

Two 14 inch Crusts	Ingredient	One 14 inch Crust
6 cups, 816 g	Bread flour, 86%	3 cups, 408 g
½ cup, 65 g	Whole wheat flour, 7%	¼ cup, 33 g
½ cup, 71 g	Cornmeal, 7%	¼ cup, 36 g
1 ½ Tbsp, 14 g	Yeast, 1%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Kosher salt, 2%	¾ Tbsp, 11 g
¼ cup, 55 g	Olive oil, 6%	2 Tbsp, 28 g
3 cups, 711 g	Water, warmed to 105-115 F	1 ½ cups, 356 g

Place a baking stone on near the top of the oven just under the broiler. Preheat the oven to 550 degrees.

In a large bowl, combine the flours, cornmeal, yeast, salt. Add the oil then warm water and stir until mixed thoroughly, then stir vigorously another 15-30 seconds. Cover the bowl and allow to rise at room temperature for 30-45 minutes while the oven warms up.

When you are ready to roll out the pizza dough, turn the broiler on in the oven to provide a blast of heat to the baking stone while you form the dough. Line a baking sheet or pizza peel with parchment paper or sprinkle heavily with cornmeal and set aside. Remove the dough from the bowl and shape into a ball then roll out on a floured surface into a large circle about 16" or so in diameter. Add all-purpose flour as needed to prevent sticking. Carefully fold half the dough over your hand then lift the dough up and transfer over to the peel or cookie sheet. Pull the dough back out into a round shape then roll up the edges to form the outer crust.

Top the dough with your favorite ingredients.

Turn the broiler off and set the oven back to 550 degrees and slide the pizza onto the stone. Bake for 9-15 minutes. For an average amount of ingredients, I usually bake about 12 minutes. Remove to the peel and allow to sit for a few minutes prior to cutting and serving.

Makes 1 14" pizza.

For a speedy quick pizza this size I usually use about half a 14 oz jar of pizza sauce or diced Italian tomatoes, 8 oz of ground mozzarella, and a bit of Parmesan.

Notes

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