

New York Style Pizza

Makes 4 pizzas

Dough

Ingredients	Quantity
Warm Water	2.5 cups
Sugar	1 tbsp
Active Dry Yeast	1 tsp
Olive Oil	2 tbsp
Kosher Salt	1 tbsp
Bread Flour	5 cups
Cornmeal	Tad for dusting

1. Combine water, sugar, and yeast in a bowl and let sit for a couple minutes
2. Add olive oil, salt and flour
3. Use mixer until you can just stretch dough into a thin sheet without tearing. Alternatively, knead for ~ 10 minutes
4. Divide dough into 4 equal balls and put them into 4 containers. Lightly coat balls and interior of containers with olive oil. Then put them in the fridge to rise between 1-7 days

Sauce

Ingredients	Quantity
Crushed Tomatoes	1 28oz can
Olive Oil	2-4 tbsp
Sugar	1 tsp
Dried Oregano	2 tsp

Note: if only making for one pizza, use $\frac{1}{4}$ of the above amounts

1. Simply mix the above

Cheese

Ingredients	Quantity
Whole-milk, Low-moisture Grated Mozzarella	7 ounces (200g)
Grated Parmesan	1 tbsp

Note: the above is per each pizza

Baking

1. Preheat oven w/ steel plate inside at 550 °F.
2. Dust pizza peel with gritty substance (cornmeal)
3. Take dough out of fridge and dust w/ flour. Stretch to the widest size and shape that will fit on peel or steel. Asymmetry is good.
4. Top with just enough dough to lightly coat surface
5. Dust sauce with parmesan, and cover with mozzarella
6. Transfer pizza to steel (or pizza stone) and bake until crust is well-browned and cheese has browned a bit (approx. 6-7 min)