

Home made Neapolitan style pizza

For five pizzas:

750 grams of high quality bread flour
450 grams of water (that's 450 ml on a fluid measuring cup)
4 teaspoons of salt
1/4 teaspoon of dry yeast

I use the Dough function on my bread maker, but you can mix and knead by hand and let rise.

This is the result: A nice, firm ball of dough, which you can knead a couple of times more and shape in a ball



Then you portion it, cutting off chunks of dough of 230-250 grams



You repeat the process for all the dough



Then, you work those into balls. There are plenty of ways of doing it, here's one:
<https://m.youtube.com/watch?v=v5t5MEZt6LM> (at 56 seconds)



Then , you take five sealable containers slightly bigger than the balls to allow for them to rise, and you wipe the inside with olive oil to prevent them from sticking



Then you place the dough balls in the containers



And seal them shut



Now you let them rise in the fridge for at least 24 hours, up to 1-3 days, to taste. The dough rises slowly and ferments altering texture and improving flavor.

This is what it looks like after a day and a half: many small air pockets, still round-ish in shape



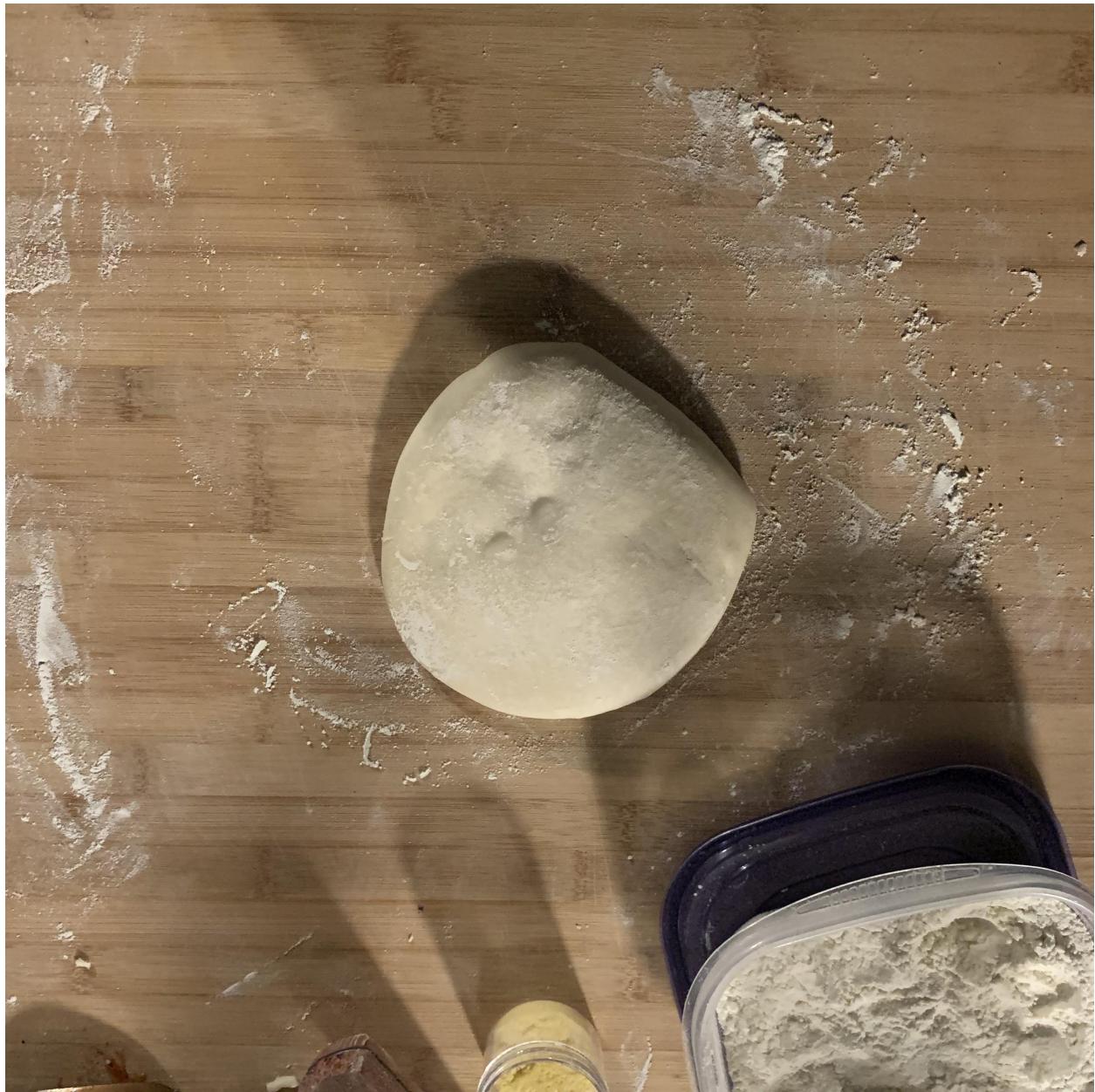
After some experimentation, I find that 48 hours gives the best flavor and plasticity

The dough balls should be removed from the fridge about 4 hours before use, and the lids about 30 minutes before use

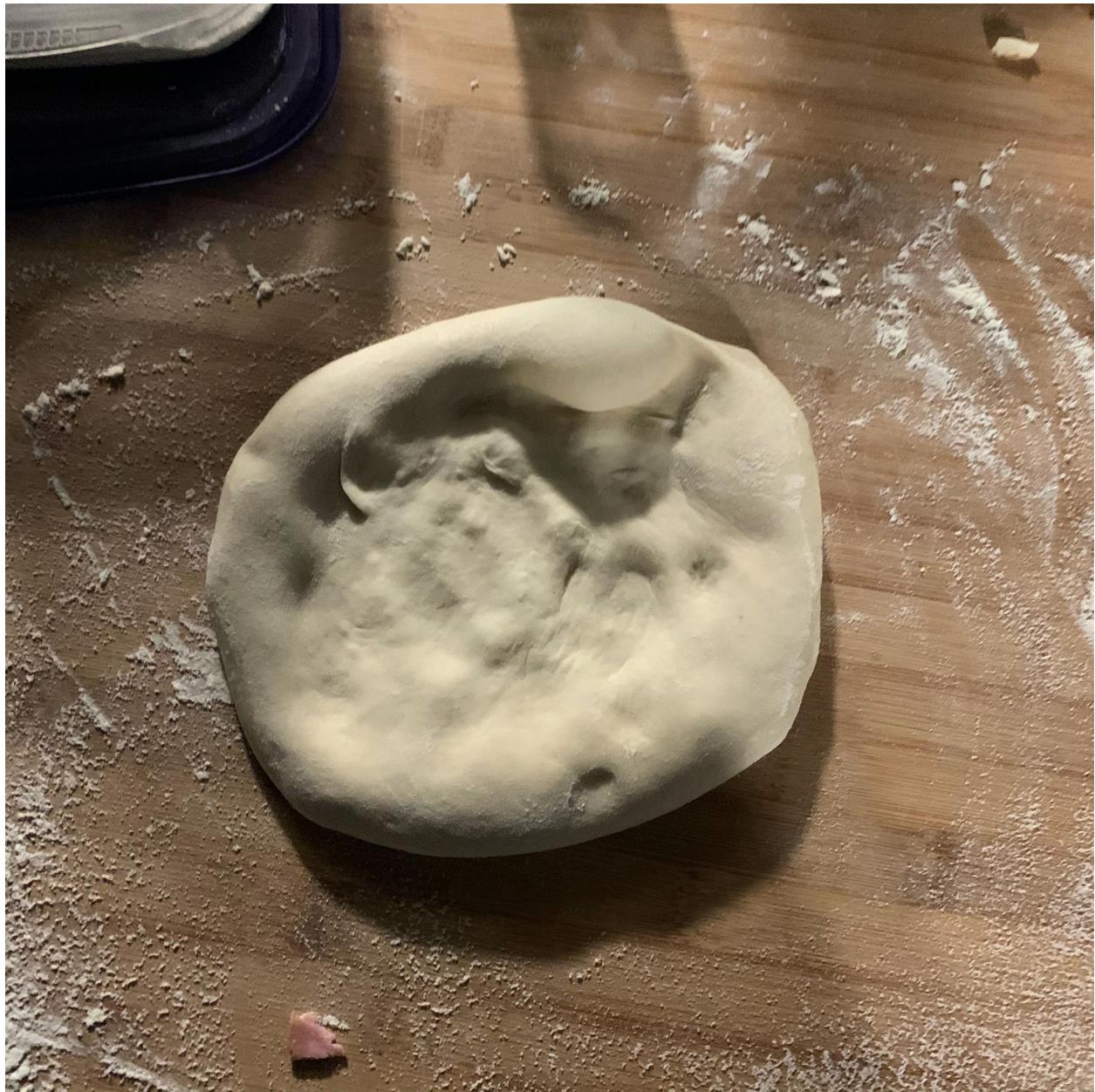


Both steps are important, because if the dough is still cold it's a lot harder to work with, and if you don't let it dry enough without the lid it'll be too wet and require too much flour to prevent it from sticking to the work surface and your hands

Once the oven is at temperature (baking stone close to 1000 degrees, you transfer a dough ball to the work surface.



When the dough ball is on the work surface, the first step is to use your fingertips to push the air bubbles from the center to the crust. Never use a rolling pin, as you'll lose all the air pockets and the pizza won't rise



After that step, shape the pizza in a circle. There are plenty of videos on YouTube on how to do that. It's much harder than it seems



Once it's shaped into a disc , it's important to put it on the peel before adding the toppings



Sprinkle some cornmeal under the pizza: it prevents it from sticking and unlike regular flour it doesn't burn
At this point, you just put the toppings and cook, as quickly as possible as it you let it sog with wet ingredients you increase the risk of it sticking to the peel

For cheese part, you can go very fancy as you want but personally I find TJ's low moisture mozzarella is a great price / quality

For the tomato, I personally Italian style passata (sprouts has a good option) which has just tomato, no additional ingredients

To be clear, all this is the result of trial and error, combining different online sources until I found a good combination of simplicity and closeness to the pizza I'd eat at home. The fun part is to continue tweaking to tastes

