



Thick-Crust Sicilian-Style Pizza

From *America's Test Kitchen* Season 16: Dinner in Italy

WHY THIS RECIPE WORKS:

In order to create a Sicilian pie with a creamy, golden interior and a delicate, crisp bottom, we use a mixture of semolina and all-purpose flours. To give it a fine-textured, almost cake-like crumb, we use a three-pronged approach. We use a generous amount of olive oil in the dough to tenderize it, we cold-ferment the dough overnight to let flavors develop without large bubbles forming, and then we roll it out and weigh it down with another baking sheet during the final proof to keep the crumb even and tight. Finally, we top it with a concentrated and complex long-cooked tomato sauce and a mixture of cheeses, a combination that stands up to the thickness of the crust below.

Serves 6 to 8

This recipe requires refrigerating the dough for 24 to 48 hours before shaping it. King Arthur all-purpose flour and Bob's Red Mill semolina flour work best in this recipe. It is important to use ice water in the dough to prevent overheating during mixing. Anchovies give the sauce depth without a discernible fishy taste; if you decide not to use them, add an additional 1/4 teaspoon of salt. For tips on applying additional toppings, see related content.

INGREDIENTS

Dough

- 2 1/4** cups (11 1/4 ounces) all-purpose flour
- 2** cups (12 ounces) semolina flour
- 1** teaspoon sugar
- 1** teaspoon instant or rapid-rise yeast
- 1 2/3** cups (13 1/3 ounces) ice water
- 3** tablespoons extra-virgin olive oil
- 2 1/4** teaspoons salt

Sauce

- 1** (28-ounce) can whole peeled tomatoes, drained
- 2** teaspoons sugar
- 1/4** teaspoon salt
- 1/4** cup extra-virgin olive oil
- 3** garlic cloves, minced
- 1** tablespoon tomato paste
- 3** anchovy fillets, rinsed, patted dry, and minced
- 1** teaspoon dried oregano

1/4 teaspoon red pepper flakes

Pizza

1/4 cup extra-virgin olive oil

2 ounces Parmesan cheese, grated (1 cup)

12 ounces whole-milk mozzarella, shredded (3 cups)

INSTRUCTIONS

1. FOR THE DOUGH: Using stand mixer fitted with dough hook, mix all-purpose flour, semolina flour, sugar, and yeast on low speed until combined, about 10 seconds. With machine running, slowly add water and oil until dough forms and no dry flour remains, 1 to 2 minutes. Cover with plastic wrap and let dough stand for 10 minutes.

2. Add salt to dough and mix on medium speed until dough forms satiny, sticky ball that clears sides of bowl, 6 to 8 minutes. Remove dough from bowl and knead briefly on lightly floured counter until smooth, about 1 minute. Shape dough into tight ball and place in large, lightly oiled bowl. Cover tightly with plastic wrap and refrigerate for at least 24 hours or up to 48 hours.

3. FOR THE SAUCE: Process tomatoes, sugar, and salt in food processor until smooth, about 30 seconds. Heat oil and garlic in medium saucepan over medium-low heat, stirring occasionally, until garlic is fragrant and just beginning to brown, about 2 minutes. Add tomato paste, anchovies, oregano, and pepper flakes and cook until fragrant, about 30 seconds. Add tomato mixture and cook, stirring occasionally, until sauce measures 2 cups, 25 to 30 minutes. Transfer to bowl, let cool, and refrigerate until needed.

4. FOR THE PIZZA: One hour before baking pizza, place baking stone on upper-middle rack and heat oven to 500 degrees. Spray rimmed baking sheet (including rim) with vegetable oil spray, then coat bottom of pan with oil. Remove dough from refrigerator and transfer to lightly floured counter. Lightly flour top of dough and gently press into 12 by 9-inch rectangle. Using rolling pin, roll dough into 18 by 13-inch rectangle. Transfer dough to prepared baking sheet, fitting dough into corners. Spray top of dough with vegetable oil spray and lay sheet of plastic wrap over dough. Place second baking sheet on dough and let stand for 1 hour.

5. Remove top baking sheet and plastic wrap. Gently stretch and lift dough to fill pan. Using back of spoon or ladle, spread sauce in even layer over surface of dough, leaving 1/2-inch border. Sprinkle Parmesan evenly over entire surface of dough to edges followed by mozzarella.

6. Place pizza on stone; reduce oven temperature to 450 degrees and bake until bottom crust is evenly browned and cheese is bubbly and browned, 20 to 25 minutes, rotating pizza halfway through baking. Remove pan from oven and let cool on wire rack for 5 minutes. Run knife around rim of pan to loosen pizza. Transfer pizza to cutting board, cut into squares, and serve.

TECHNIQUE

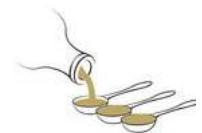
KEYS TO THE IDEAL THICK CRUST

Unlike the moderately fine, chewy crumb that defines good thin-crust pizza, the Sicilian kind should boast air bubbles that are smaller and more evenly dispersed, with a texture that's rich and tender. Here's how we deliver the ideal.

USE TWO TYPES OF FLOUR: A combination of semolina and all-purpose flours produces a crust with creamy flavor and color and cakey (rather than chewy) texture.



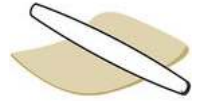
ADD FAT: Extra-virgin olive oil adds further richness and tenderness.



FERMENT IN THE FRIDGE: Refrigerating the dough as it proofs limits the formation of carbon dioxide, and, in turn, large gas bubbles. It also allows more complex flavors to develop.



ROLL, DON'T STRETCH: Flattening the dough with a rolling pin presses out some of the air so that the bubbles are fine and even.



APPLY PRESSURE: Weighing down the dough with a baking sheet for its final proof allows it to rise a bit but prevents large air bubbles from forming and keeps the crumb uniform.

