

Better Ingredients Better Pizza....No takeout Papa's Involved

Dough:

Cheat Code: Buy pre-made from Publix Deli in the morning prior to cooking pizza. You want the balls, not the dough that is already pressed out! Let the dough sit out for 2-3 hours before you make your pizza.

If not bought from Publix:

1 ¼ Cup 00 Flour

1 ¼ Cup All Purpose Flour

1 Teaspoon Sugar

1 Tablespoon Ground Sea Salt

1 Tablespoon Extra Virgin Olive Oil

1 Teaspoon Dry Yeast

Mix all dry ingredients EXCEPT yeast. Add ½ cup water + Oil + Yeast. Combine. Should produce "sticky" dough ball. Add water if needed. Sit to let rise for 3-4 hours or refrigerate.

Make Pizza:

Remove dough from refrigerator 3 hours prior to pizza time. You want to see it just starting to bubble. Pre-heat oven to 525 degrees, place pizza stone in over to warm while oven heats. Chef pours 1 glass of red wine (or cold beer). Cover dough in cornmeal to prevent sticking. Stretch dough on countertop into pizza form. Prepare ingredients (recommendations below). When stones and oven are warm, remove from oven and place on countertop. Add dough directly to stones. Quickly add sauce and toppings (cheese last). Cooking will start when the dough hits the hot stone so work fast! Place stone in oven for 8-10 minutes until cheese begins to brown. Enjoy!

Best Toppings We've Discovered:

Rao's Pizza Sauce

Tillamook Mozzarella (Use less than you think)

Fresh Parmesan Cheese

Boar's Head Pepperoni (Use more than you think)

Bell Peppers

Onions

Fresh Mushrooms (Sliced)

Banana Peppers

Pineapple

Jones Dairy Farm Canadian Bacon