



THE J.M. SMUCKER Co

# Neapolitan Style Pizza

Makes 2 12" (30 cm) pizzas

## Prep Time Cook Time Serves Difficulty

1 hr      7 mins      N/A      N/A

## Ingredients

- **Dough:**
- 1 cup (250 mL) warm water 100-110°F (38-43°C)
- 1 tsp (5 mL) active dry yeast
- 2 cups (500 mL) **Robin Hood®** 00 Style Pizza Flour

### **Robin Hood®** 00 Style Pizza Flour

- 1 tsp (5 mL) salt
- 1 tbsp (15 mL) cornmeal
- **Assembly:**
- 6 oz (170 g) fresh mozzarella cheese, sliced
- 1/2 cup (125 mL) pizza sauce, divided
- fresh basil leaves, torn

## Directions

### Step 1:

Place pizza stone\* on oven rack 1 level below highest in oven. Preheat oven to 550°F (285°C), or highest temperature possible.

\*Pizza stone recommended.

To bake on metal pan: Preheat oven to 500°F (260°C). Lightly grease a 12"- 14" (30-35 cm) round pizza pan. Divide and shape dough as directed. Place on prepared pan and top with toppings. Bake in preheated oven, 6-8 minutes or until crispy and golden. Repeat with remaining dough. Metal pans may warp at high temperatures.

### Step 3:

Combine water and yeast in large bowl of electric mixer. Let sit until frothy, about 2 minutes. Add flour and salt. Beat on low speed 1 minute, increase to medium high and beat 2 minutes. Dough will be sticky. Remove to greased bowl. Cover with plastic wrap and tea towel. Place on top of preheating stove and let rise 45-60 minutes.

For long ferment method, prepare dough as directed, but do not shape dough. Place dough balls in floured container, cover and refrigerate up to 3 days. Proceed as directed in recipe.

If the dough is too sticky, very generously flour the counter and surface of dough and knead in gently until absorbed and easier to handle.

### Step 4:

Remove to a lightly floured surface. Divide dough in two. Round into a ball and hand stretch, turning over if necessary, to ensure dough does not stick. Form a 12" (30 cm) round, leaving the edges higher than the middle to form crust. If dough is too elastic, let rest 2 minutes.

### Step 6:

Sprinkle pizza wheel or cutting board with 1 tbsp (15 mL) cornmeal. Place dough on cornmeal covered surface, ensuring that it does not stick. Top with 1/2 of sauce and cheese. Carefully slide pizza onto hot stone in oven. Bake 6-7 minutes, or until bubbly and crust is golden. Remove. Top with fresh basil leaves. Let sit 2 minutes, cut, and serve. Repeat with remaining dough ball.

Images

