

# Greystone Pizza

*Ingredients for 14 balls of pizza dough (freeze extras); we encourage you to watch the video to find out more details and see the process below.*

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## Ingredients

### DOUGH

**Yields 14 dough balls (freeze those not needed)**

- 55 grams Salt
- 7 grams Yeast, Instant Dry Yeast
- 1.80 kilograms Flour, Antimo Caputo Tipo 00 Pizzeria Flour (Blue Bag)
- 2.2 pounds Water

### SAUCE

- 3 cans San Marzano Tomatoes, 28 ounce cans (enough for 14 pizzas, so pair down cans for less pizzas, or can freeze what is not needed)
- Fresh mozzarella, Logs or Balls sliced
- Fresh Parmesan, Shredded
- Fresh Basil, For cutting
- Extra Virgin Olive Oil
- Other toppings of choice

## Directions

### For Dough:

1. In a large mixing bowl, add your warm water, yeast and salt. Then whisk to dissolve the salt.
2. Add the flour to the bowl and start mixing until the flour and water are combined.
3. Place the dough onto the kneading surface. To knead, start by pressing down on the dough, grab the top of the dough and fold it over onto itself and press down again. Repeat this motion over and over until the dough is a smooth ball. Sometimes I will divide the dough in half and have two people do the kneading. It could take 15 minutes before it is ready but when it is, place the dough in a bowl, cover with a damp rag and let it rest for 5 minutes.

The kneading process does take some time but it is fun to feel how the dough changes as you are kneading. After you have been kneading for a few minutes it might be sticking to the surface. To fix this put your hands in some flour and keep kneading. If it is so dry that it feels tough you can add some water by dipping your hands in water and keep kneading. You can use a counter-top mixer with a dough hook but you might have to cut this recipe in half for it to fit in the bowl Either way you will know it is ready when the dough is not sticking to the bowl or the counter.

4. After the dough has had time to rest you will divide it into pats that are 185 grams each. You don't have to be exact so give or take 20 grams. Then take each pat, form it into a ball with a nice smooth top. Individually wrap each pat in plastic wrap and place them on a sheet pan and let them rise for 45 minutes. When you unwrap them they should feel soft.

If you are not going to use all of the pats you can freeze some of them instead of letting them rise.

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# Greystone Pizza cont.

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## Ingredients      Directions

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### For Sauce:

1. First, turn your oven or grill on and preheat to the hottest you can without broiling. Make sure to put your pizza stone or fire bricks in the oven so they can be as hot as possible.
2. Good sauce can make the pizza so don't skimp on the tomatoes. At camp we use whole San Marzano out of a can. These tomatoes are always beautiful and the sauce in the can is very thick. Place the tomatoes in a bowl, with a little salt and pepper. Wash your hands and then reach in the bowl and break up the tomatoes with your hands until you have them in small pieces. You can use other spices but tomatoes don't need it.

### Making the pizzas:

I got this recipe from the Caputo website years ago and here is how they describe how to make the pies. I think they say it best.

1. When the leaving period is over, the mixture is ready to be worked by hand, according to the Neapolitan tradition. **STRETCHING:** According to Neapolitan tradition, the pat must be slightly "dipped" into the flour before being stretched, so that it doesn't stick to the working table. The pat is put on the working table and is pressed 8-10 fingers (excluding the thumbs) from the center to the outside. Subsequently, the pizza maker will spread out the mixture by spinning it in his hands and on the working table till it reaches a size of about 30cm; it is to remember that the Neapolitan tradition wants the pizza to be as thick as about 3-5mm. Keep in mind that the finger pressure on the edge of the pizza must not bring about a different consistency in its parts, so that the edge (after cooking in the oven) can swell by about 2-3cm and be soft and fragrant.
2. Things to think about before you start adding sauce and toppings. If you are cooking the pizza on a sheet pan, place the pie on the sheet pan. If you are using a pizza peel to transfer your pie to a pizza stone in your oven or grill make sure you put some corn meal on the peel first so that it will slide off.

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## Directions

### Adding Sauce and Toppings:

1. Once your pie is on the peel it is time to sauce. Get a ladle full of sauce and pour it in the middle of the pie. Take the ladle and put the base of it in the middle of the pie start a circling motion slowly spreading the sauce toward the outside edge. Be careful not to go all the way to the edge. Now it is time to add the toppings. Remember that too many toppings will make it hard to cook and eat.

### Cooking and Finishing:

1. Once the topping are on, set the pies in the oven. If you are cooking on a sheet pan it might take up to 15 - 20 minutes. If you are cooking on a stone it might be 12-15 minutes. Watch the crust and when it starts to get golden brown it should be ready.

2. Remove from the oven and place it on a pizza pan or cutting board. Sprinkle with freshly grated Parmesan, using scissors trim the leaves of a bunch of fresh basil and lightly drizzle with olive oil.

3. Slice and enjoy.

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