

Neapolitan Pizza Recipe

1c water = 236 g

1/2c water = 118g

1c Caputo 00 Pizza Flour = 127g

1/3c Caputo 00 Pizza Flour = 42g

Pizzas	Poolish			Autolyse			Dough		Total		
	Yeast Culture	Water	Flour	Water	Flour	Salt			Water	Flour	%
1	50	60	20		75%	5					
4	200	240	80	161	421	20	167	401	668	65	
6	300	360	120	241	632	30	251	601	1002	65	
8	400	480	160	321	842	40	334	801	1336	65	
10	500	600	200	402	1053	50	418	1002	1670	65	
12	600	720	240	482	1264	60	501	1202	2005	65	

Poolish - Activate Yeast - yeast purchased from www.sourdo.com

- Remove liquid Yeast Culture from refrigerator and whisk hooch back into mixture.
- Weigh culture into KA Mixer Bowl and whisk in water and flour.
- Cover with a Towel. Activate at room temp for up to 12 Hours.
 - You can shorten the Activation Time but, minimum of 1 hour.

Autolyse

- In KA Blender, mix ingredients on "3" for 2 minutes.
- Cover and rest for 20 – 30 minutes.

Dough

- Mix on "3" for 5 minutes.
- Mix "2" or "3" for an additional 5 minutes while slowly adding remaining flour.
- Cover and Rest a minimum of 20 minutes or up to 2 hours. Longer the better
- GOOD TIME TO MAKE TOMATO SAUCE.

Shape

- Turn dough onto floured surface.
- Cut into 310g balls and place in.
- To make pizza balls, gently shape your dough into a ball, then stretch the top of the ball down and around the rest of the ball, until the outer layer wraps around the other side. Pinch the two ends together to make a smooth ball with a tight outer "skin." Set your ball seam-side down in lightly oiled storage container. Dust pizza balls with flour.
 - Individual 5c plastic containers with a pin hole in the lid for gas release.
- Store in the refrigerator for a minimum of 24hrs or up to 6 days.
 - The dough can be used in about 1 hour if kept at room temp, but not preferred.

Toss the Pizza

- Remove from refrigerator 1 to 2 hours before forming pizzas.
 - Remove lids and cover with towel to allow dough to warm and rise.

Smashed Tomato Sauce – good for about 8 pizzas

- 1 Can (28 Oz) San Marzano Plum Tomatoes – Whole
- ¼ Teaspoon Freshly Ground Pepper
- ½ Teaspoon Salt
- 1 Teaspoon Oregano
- 2 Tablespoons Fresh Basil (Or 1 Teaspoon Dried)
- 1 Teaspoons Garlic Powder

Remove seeds and stems from Tomatoes. Mash all ingredients with Potato Masher.