

# Lupo's Brooklyn Pizza

Pairs perfectly with Michael Ros 2020 Sangiovese

The following recipe will yield two, 16-inch pizza crusts. I recommend planning 2 or 3 days ahead. The flavor and texture of this dough are at their best after two to three days of cold proofing in the refrigerator. You can certainly use this dough the day you make it, but the protein bonds and flavors from the yeast really need a slow cold proof to come together. This dough is designed to cook at 500 – 550 F degrees. I use 16-inch pizza screens, but a stone or steel is even better. You can also use a pizza pan with slots or holes.

Use only whole milk mozzarella and unsmoked provolone. I do not buy the pre-shredded stuff. Go to the deli at your supermarket and buy it by the pound. In a pinch, Walmart sells a good 1lb chunk in the cheese aisle near the ricotta and such. Shred it as needed. That is very important to this style. You will need .75 lbs. of mozzarella and about 6 – 8 slices of provolone cheese, depending on other toppings, per pizza (balance is key).

## **INGREDIENTS:**

- 646 grams (22.8 oz) 12% gluten protein or higher unbleached bread flour (King Arthur is my preference, but unbleached and over 12% is what matters.)
- 394 grams (13.9 oz) warm water (90 – 100 F degrees)
- 2.6 grams instant dry yeast (I recommend Red Star)
- 13 grams Regular/ Fine Sea Salt
- 9.7 grams Extra Virgin Olive Oil
- 6.5 grams sugar (If you have trouble browning your crust, add a little more.)
- 1 cup white corn meal for dough stretching (not the self-rising type. If you can spend the money, buy semolina instead)
- 1 cup flour for dough stretching (it will be combined with the corn meal or semolina)
- Total Yield: 37.8 oz (give or take)
- Individual Dough Ball: 18.9 (same thing)

## **DIRECTIONS**

### **Notes before mixing:**

I use a stand-mixer with a dough hook to mix my dough. You can use your hands if it is your preference, or if you don't have a mixer. Hand mixing might require a longer

kneading time depending on your kneading abilities. I proof my dough in dough proofing trays. It is easier. Amazon has a wide assortment of them. If you don't have one, use a rectangular pan with high sides. Remember it must have room for two dough balls and they will double in size.

- Add water, yeast and olive oil to mixing bowl. Stir lightly.
- Mix sugar and salt into the 22.8 oz bread flour in a separate bowl.
- With the mixer on low speed or while stirring the mixing bowl with a wooden spoon, add the flour, salt and sugar mixture from above until you get it all in there. Continue to mix until flour is completely incorporated. I scrape the bowl with a silicone spatula occasionally to get it all.
- Knead for 7 – 8 minutes in the mixer, or until the dough is smooth but dense and slightly elastic when kneading by hand (it used to take me about 12 – 15 minutes).
- Remove the dough from the bowl, using a little extra flour if the dough is not coming away cleanly from the sides. Place on a lightly floured surface and cover with a clean towel for ten minutes.
- Lightly oil your proofing vessel.
- Weigh the total dough and divide it in two. Ball up each piece and place in proofing vessel.
- Place in refrigerator. After two or three days (or 1 hour prior to cooking, if you are using it the same day) you are ready to make some pizza. I can't explain how to hand toss or stretch in a text form sadly. Just don't leave
- the middle too thin and don't flatten (degas) the edges. Visualize the final product or check the internet for dough stretching / tossing instructions.

## **The Sauce**

In a bowl, combine

- 1 28 oz can of finely crushed tomatoes (I use Cento or Redpack if I can find them)
- 1.5 tsp kosher salt
- 1 TBS Sugar
- 3 tsp dried oregano (crush it in your palm)
- 1 tsp dried basil (this too)
- 1.5 tsp garlic powder
- .25 cup Extra Virgin Olive Oil, water as needed (very little, the sauce should pour, but still stick a bit to the ladle).

Cover and place in refrigerator until you are ready to cook. The longer the better. Will last 7 days covered and cold.

Recipe Source: Vinny Lupo Family Recipe