



ANSON MILLS

Neapolitan-Style Pizza

Yield

Three 10-inch pizzas

Time

5 minutes to mix the dough, overnight to retard the rise, and about 6 hours intermittent work the following day

Baking Notes

You can get your hands on a dough this wet without gluing your fingers together by sealing the dough within a veil of flour, thus protecting it from drying out and tearing. Once that veil is in place, additional flour will not infiltrate the dough itself; the additional flour will, however, give the baker a means of moving the dough around and working with it.

We bake the pizza for 2 minutes with olive oil and sauce before laying the cheese on the dough, braving nuclear heat to lay the mozzarella slices on the top of the pizza once the crust is set. We do this to prevent the cheese from overbaking and looking like curdled plastic, as it otherwise would, because our conventional oven can't get the job done in 90 seconds.

One last thing. If you find yourself having difficulty stretching this dough on a peel or getting the dough off the peel onto the stone, you may wish to use a sheet of parchment paper. The dough is easily stretched by oiling the parchment—forget the semolina in this case—and can be transferred to the stone directly on the paper. The crust won't be quite as nice, but the work will be much easier.

Equipment *Mise en Place*

For this recipe, you will need a digital kitchen scale; a large mixing bowl; a whisk; a wooden spoon; a plastic dough scraper; a small heavy-bottomed saucepan; a pizza stone; a metal bench knife; a tea strainer; a pizza peel; a couple of pastry brushes; two long oven mitts; and an old, clean cloth for wiping semolina off the hot pizza stone.

Ingredients

for the dough

12 ounces (just over 2 cups) Anson Mills Pizza Maker's Flour, plus additional for shaping the dough

1 generous teaspoon fine sea salt

½ teaspoon instant yeast

10.3 ounces (about 1⅓ cups), cool spring or filtered water

for the sauce

1 teaspoon minced garlic
4 teaspoons good-quality olive oil
1½ cups Bionaturae Organic Strained Tomatoes or other pure strained tomato product
Red pepper flakes
Fine sea salt and freshly ground black pepper

for the bottom crust

3 tablespoons Anson Mills Heirloom Baker's Semolina, plus additional, if needed

for the topping

Extra-virgin olive oil
1 (5-ounce) ball fresh buffalo mozzarella, cut into ¼-inch slices
15 fresh basil leaves

Directions

- 1. *Make the dough:*** Place the flour, salt, and yeast in a large mixing bowl and whisk well to combine. Make a well in the flour and pour the water into the well. Stir with a wooden spoon until the ingredients come together to form a wet dough, about 1 minute. When the dough has come together, begin kneading it by hand, using pulling and pushing motions to lift the dough up from the bowl and snap it back down. Continue kneading the dough in this fashion until it is smooth and elastic, 2 to 3 minutes. Scrape down the bowl and cover it with plastic wrap. Refrigerate overnight.
- 2. *Proof the dough:*** Remove the dough from the refrigerator and let the bowl stand at room temperature until the dough loses its sluggish appearance and becomes lively and bubbly, 4 to 5 hours. Use a plastic scraper to scrape down the sides of the bowl and fold the dough over upon itself with a few light strokes. Cover the bowl and let the dough rest at room temperature for 30 minutes. Repeat the folding strokes and let rest for 15 minutes. Repeat folding once more and let rest for 15 minutes.
- 3. *Make the sauce:*** While the dough is rising, in a small, heavy-bottomed saucepan over low heat, warm the garlic in the olive oil until fragrant, about 3 minutes. Add the tomatoes, bring to a simmer over medium heat, and then turn down the heat to maintain a light simmer and cook until the flavors come together, about 5 minutes. Do not reduce the mixture to a thick sauce. Season to taste with red pepper flakes, salt, and pepper. Remove from the heat and set aside.
- 4.** About 1 hour before baking, adjust an oven rack to the middle position; remove additional racks. Place a pizza stone on the rack and heat the oven to 550 degrees.
- 5. *Round the dough:*** Liberally flour a work surface or wooden dough board. Scrape the dough out of the bowl and onto the board. Toss a generous amount of flour on top of the dough and round the dough by cupping both hands around the sides and dragging its bottom against the surface, using the dough's stickiness to stretch and tighten it into a smooth, round ball sealed

with a veil of flour. Let the dough rest for 10 minutes. Use a metal bench knife to cut the dough into three 7-ounce pieces. Flour and round each piece. Let the dough pieces rest about 10 minutes.

6. *Shape the dough:* Working with one piece at a time, flatten the dough lightly with your fingertips. Sprinkle or, using a tea strainer, sift 1 tablespoon of semolina over the surface of a baker's peel. Transfer the dough to the peel. Flour your hands and stretch the dough from the center out into a 10-inch round. If the dough sticks, gently lift an edge where it is sticking and sprinkle more semolina underneath, on the peel.

7. Drizzle the dough with olive oil and brush the oil across the dough's surface. Use a clean pastry brush to brush any excess semolina off the peel. Spoon about $\frac{1}{4}$ cup of the tomato sauce over the dough and smooth lightly with the back of a spoon. Slide the dough onto the pizza stone and close the oven door quickly. Bake for 2 minutes. Open the oven door and quickly pull the rack out slightly using long oven mitts. Arrange one-third of the mozzarella slices on the pizza. Shove the rack back in and close the door. Continue to bake until the pizza is dark golden and the cheese has melted, about 2 minutes longer.

8. Using the pizza peel, remove the pizza from the oven and transfer it to a cutting board. Let cool for about 5 minutes, and then top with 5 fresh basil leaves. Cut the pizza and serve it right away. Sweep the semolina that remains scattered on the pizza stone into a bowl using long oven mitts and an old, clean cloth. Let the oven recover its temperature while you shape and sauce the next piece of dough. Bake the second pizza, and then repeat the process again to bake the third.