

CHICAGO STYLE THIN CRUST PIZZA

This recipe should help you achieve a close approximation of Chicago style thin crust pizza at home.

PLEASE TAKE THE TIME TO READ THROUGH THE ENTIRE RECIPE BEFORE YOU START.

THIS DOUGH RECIPE USES BAKER'S PERCENTAGES, WHICH ARE LISTED IN THE LEFT COLUMN. THE WEIGHTS IN GRAMS ARE MORE ACCURATE THAN THE CONVERSION MEASUREMENTS IN THE RIGHT COLUMN, BUT YOU SHOULD HAVE GOOD RESULTS WITH EITHER.

If you don't have a scale, use the approximate measurements on the right (cups, oz, tbsp, etc.)

RECIPE FOR A CHICAGO STYLE 14" TO 16" ROUND THIN CRUST PIZZA

Dough Ingredients:

	BAKER'S %		WEIGHT		APPROX. CONVERSIONS
All Purpose Flour	100	%	282	g	2 and 1/4 cups (about 125 g per cup)
(Optional: you can also replace 15 - 20% of your flour with Semolina)					
Water (110 deg. F)	22	%	62	g	1/4 cup (or 2 oz @ 28.35 g per oz)
Milk*	41	%	116	g	1/2 cup (or 4 oz)
Corn Oil	7	%	17	g	1 and 1/2 Tablespoons
Active Dry Yeast	1	%	2.8	g	3/4 teaspoon
Fine Sea Salt	1.5	%	4.2	g	3/4 teaspoon
Sugar	0.7	%	2	g	1/2 teaspoon

pm-pizza-dough-calc-TF = 0.112

***If you don't want to use milk, just use the same amount of water (or 3/4 cup liquid total) Final dough weight should be about 489 grams, give or take a few grams.**

Hardware: YOU ARE BAKING, SO PLEASE MAKE SURE YOU HAVE AN OVEN (AND A SENSE OF HUMOR).

Mixer with dough hook and/or Sturdy mixing spoon, Stainless Steel/Plastic Bowl, and food service gloves (optional, but recommended)

1 round 14" or larger pizza screen or perforated pizza pan

1 Pizza Stone (optional, but highly recommended - place stone on bottom oven rack)

1 large round serving platter (or a large CLEAN cutting board or sheet of cardboard)

Large Spoon or Ladle (for spreading pizza sauce.)

Pizza Peel (metal preferred) and/or Pot Holders, Serving/Cutting Spatula, Pizza Cutter.

Rolling pin, Baking parchment, extra flour or semolina (for easier rolling & transport of pizza to oven).

Cooking spray, plastic wrap, and a warm place (for rising dough),

Pizza Topping Ingredients: (BRANDS LISTED ARE SUGGESTIONS, BUT NOT NECESSARILY REQUIRED)

Pizza Sauce – 6 to 8 oz per 14" pizza.

(I have a recipe for that! Go to the next page for a pizza sauce recipe!)

Low Moisture Mozzarella Cheese (Part-Skim or Whole Milk if you can find it) – 12 to 16 oz shredded (Stella, Boar's Head, Grande, Polly-O, Kraft, Sargento, Roundy's, or V&V Supremo Chihuahua).

You can also use a blend of cheeses - cheddar and provolone are popular additions to your mozzarella.

Mild or Hot Italian Sausage, UNCOOKED – 8 to 12 oz / 2 to 3 links, removed from their cases (Johnsonville RAW, mild, sweet, or hot Italian is a good option if you can't find good local sausage) or make your own! - see my Italian Sausage recipe on the next page!

Pepperoni, sliced (Dietz & Watson, Boar's Head, Margherita) – as much as you like (optional)

Other toppings (optional): green peppers, onions, garlic, olives, mushrooms, bacon, etc.

Part One: MAKING THE DOUGH

Combine yeast, lukewarm water, milk, sugar, salt, and oil in mixing bowl.

Mix in all-purpose flour (by hand); then switch to dough hook and knead for 3 - 5 minutes (or by hand). Form into a ball & place into a lightly oiled bowl, cover bowl with plastic, place in a warm place, and let dough rise for at least 2 hours. **BOOM! - THIN CRUST PIZZA DOUGH!**

Use immediately or refrigerate in a zip-top bag overnight or up to 48 hours.

If refrigerating your dough, take the bag of dough out of fridge at least 2 hours before use.

If using a baking stone, preheat the stone on the lowest rack of your oven for 45 - 60 minutes.

Part Two: BUILDING A THIN CRUST PIZZA

You probably don't have a dough sheeter at home, so let's work on your dough rolling skills:

On a flat flour-dusted surface (cutting board, pastry sheet or baking parchment),

ROLL OUT YOUR PIZZA DOUGH until you have a thin round circle that is about 14 inches in diameter. Grease your perforated pan/screen with oil or cooking spray, and then carefully move your rolled dough on top. Lightly dock your dough with a fork (docking means you're poking tiny holes in the dough so air can escape to prevent big bubbles from forming in your crust),

ADD SAUCE: with a big spoon or ladle, put about 6 to 8 oz of sauce in the center and carefully spread the sauce in a spiral motion, out to the edge of the dough (or as far as you dare).

SPRINKLE ON HALF OF THE CHEESE.

ADD CHUNKS OF RAW SAUSAGE about the size of a quarter, about an inch apart.

ADD THE REST OF THE CHEESE and then add other toppings.

Bake in a preheated 500 degree oven for about 12 to 15 minutes.

Carefully remove from oven and allow stand for 2 or 3 minutes before cutting and serving.

Ed's Sweet and Zesty Uncooked Pizza Sauce (enough to cover 3 to 4 - 14" thin crust pizzas)

- 1 can (28oz) Tomato Puree (Muir Glen)
(or 2-6oz cans of Tomato Paste plus 16oz water)
- 4 tsp granulated Sugar (or to taste)
- 1 Tbsp grated Romano cheese
- 1 tsp dried Basil
- 1 tsp dried Oregano
- 1/2 tsp dried Marjoram
- 1/2 tsp dried Parsley
- 1/2 tsp Black Pepper
- 1/4 tsp fine Sea Salt or Table Salt
- 1/2 tsp granulated Garlic Powder (NOT garlic salt)
- 1/8 tsp ground Chile De Arbol or Cayenne Pepper (optional)

Combine all ingredients and half of the sugar,
Adjust seasonings to taste (more sugar? more salt?).
Use immediately or refrigerate for later use.

Use about 6 to 8 ounces of sauce for a 14" to 16" pizza.



Serving Suggestion:
The Midwest/Chicago Square "Party Cut"

Make Your Own Fresh Italian Sausage!

- 1 lb lean ground Pork
- 1/2 tsp Salt
- 2 tsp of Fennel seed, lightly crushed
- 1 tsp granulated Garlic Powder (or 4 cloves of fresh garlic, crushed/minced)
- 1 tsp Black Pepper
- 1 tsp Sugar (optional, but recommended)
- 1/2 tsp Oregano (optional - you can also add other herbs, like Marjoram, Parsley, and Basil)
- 1/4 tsp Crushed Red Pepper Flakes (optional)

Combine salt and spices. Mix with ground pork until well combined. Wrap and refrigerate for 2 to 24 hours

These recipes have been researched, tested, and refined, based on my own experiences of baking pizza in Chicago.

Your experience and taste buds may vary. It's all part of the home baking experience. Let us know how the recipes worked for you.