

CHICAGO STYLE DEEP DISH PIZZA – THE REAL THING

RECIPE for an authentic Chicago Style 12” round deep dish pizza

This recipe will help you achieve the best deep dish pizza you will ever bake.

The dough recipe uses baker’s percentages, which are listed on the left.

The weights in grams listed below are more accurate than cup measurements, but you’ll do fine with either.

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

Dough Ingredients: (This dough is not for tossing.)

All Purpose Flour	100 %	225 g	1 3/4 cups (about 125 g per cup)
Water (110 deg. F)	50 %	113 g	1/2 cup (4 oz @ 28.35 g per oz)
Corn oil	12.5 %	28 g	1/8 cup or 2 Tablespoons
Olive oil	12.5 %	28 g	1/8 cup or 2 Tablespoons
(Do NOT use extra virgin; IT WILL BURN. Regular or light olive oil is recommended)			
Active Dry Yeast	0.85 %	1.9 g	1/2 teaspoon
Sea Salt	0.7 %	1.6 g	0.4 teaspoon (optional)
Sugar	0.1 %	0.22 g	less than a pinch (optional)

Final dough weight should be about **398 grams**, give or take a gram or two.

Hardware: You are baking, so please make sure you have an oven (and a sense of humor).

1 round deep dish pizza/cake pan - 12” diameter by 2” in height

(Aluminized steel or dark non stick - AMCO, Chicago Metallic, etc.)

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

Fine mesh Strainer and Bowl (for draining excess liquid from tomatoes)

Large Spoon or Ladle

Mixer w/dough hook (or a stainless steel/plastic bowl and a strong mixing spoon.)

Pan Gripper or Pot Holders, and serving/cutting spatula.

Extra mixing bowls (for rising dough)

Pizza Topping Ingredients: (Brands listed are suggestions, but not necessarily required)

Low Moisture Part-Skim Mozzarella Cheese - 12 to 16 oz **SLICED** (NOT shredded!)

You will need enough cheese to cover the bottom of the pizza.

(Stella, Boar’s Head, Grande, Polly-O, Kraft, Sargento)

Sweet/Mild Italian Sausage, uncooked - 12 to 16 oz (traditional, but optional)

Many restaurants make their own sausage without fennel. Some stores sell raw Italian sausage with fennel seed. You can use either kind. If you like spicy, use Hot Italian sausage! (Johnsonville raw sausage is a good option if you can’t find good local sausage)

Other toppings (optional): sweet or hot peppers, onions, garlic, olives, spinach, etc.

Crushed Tomatoes - 14 to 20 oz (less than one 28oz can)

(Muir Glen Crushed with Basil, San Marzano brand - white label, Escalon 6-in-1),

If you like your sauce chunky, use half diced tomatoes and half crushed.

Sweet Basil, dried (optional, some brands of tomatoes already have basil in them)

Pepperoni, sliced (Boar’s Head, Hormel, Margherita) - as much as you like (optional)

Romano and/or Parmesan Cheese - 1/8 cup grated

Part One: MAKING THE DOUGH (the first 4 steps can also be done by hand)

- 1) In a mixing bowl, combine the yeast with 110°F water (and a pinch of sugar if you like).
- 2) When the yeast is fully dissolved, add the oil and a small amount of flour to the mixing bowl.
- 3) On **low speed** (1-2), mix until you have a thick batter, then add the rest of the flour (and salt, if using it).
Continue mixing on low speed until combined.
- 4) Turn mixer up to **medium speed** (4-5) and knead for 45-60 seconds or until the dough comes together into a ball, then **STOP. Don't over-knead.** Total mixing time should be no more than 2 minutes.
- 5) Place the dough in a bowl (or keep it in your mixing bowl) and cover the bowl with plastic wrap.
- 6) Put the bowl in a warm place and let the dough rise for 1-2 hours (or until dough has doubled).
- 7) At this point, you can punch down the dough and use it immediately
OR punch down the dough and repeat steps 5) and 6) until you're ready to use the dough
OR place it into a plastic zip-top bag and into the refrigerator for 6 to 24 hours.

Part Two: ASSEMBLING YOUR PIZZA

For greasing the pan, you will also need 1/2 tsp Corn Oil, Shortening, or high-heat cooking spray.

- 1) Take the dough out of fridge about 30 to 60 minutes before you make the pie.
- 2) Using a fine mesh strainer over a bowl, drain any excess liquid from your tomatoes (if necessary).
- 3) Place a pizza stone in the bottom rack of your oven and **preheat your oven to 500 degrees (F)**.
Do **NOT** use the "speed-bake" function of your oven.
- 4) **Lightly** grease the **bottom center** (not the sides) of your pan with oil, shortening or high-heat (grilling) cooking spray.
- 5) Press out the dough in the pan from center to the edge, as flat and even as possible. The bottom should be 1/8 to 1/4 inch thick. Pinch up the sides into a **paper-thin** lip about 1 to 1-1/2 inches high.
- 6) Lightly press sliced mozzarella cheese into the dough, overlapping the slices until the entire bottom is covered. *If making an all-cheese pizza, you can add extra cheese if you want, then skip to step 8.*
- 7) Add the Italian sausage: For traditional patty, add small bits of sausage on top of the cheese, pressing the bits together into a big slab, until the entire bottom is covered, about 1/2 inch thick.
- 8) Add any other ingredient that you want to protect from burning. If you don't like your pepperoni to get crispy, add it at this time. If adding basil or other herbs and spices, add them now.
- 9) With a large spoon or ladle, top the pizza with the crushed tomatoes, spreading the sauce from the center out to the edge until the cheese and other ingredients are completely covered.
You should need **less** than the full 28 oz can of tomatoes – between 14 and 20 oz.
- 10) Add other toppings. Pepperoni should be gently pressed into the top of the sauce for a nice char. High moisture vegetables, like peppers, mushrooms and onions, can be put on top or in the sauce.
- 11) Sprinkle grated Parmesan/Romano Cheese over the top of the sauce.
- 12) **Turn oven down to 450** and place the pizza pan directly on top of the pizza stone on the lower rack.
Bake for 35-40 minutes, rotating pizza half way thru baking. If your crust or toppings start to char on top, place a loose sheet of aluminum foil over the top of the pizza for the remaining baking time.
- 13) Remove from oven, let pizza rest for 5 minutes, then cut & serve on a real plate with a knife & fork.

DOUGH CONVERSIONS FOR OTHER SIZES OF PIZZA (all ingredients are approximate)

14" Dough Ingredients: (final dough weight should be about 544 grams, give or take a gram or two)

All Purpose Flour	100.0%	308 g	2 ½ cups (about 125 g per cup)
Water (110 deg. F)	50.0%	154 g	5.4 oz. (about 2/3 cup @ 28.35g per oz)
Corn oil	12.5%	38.5 g	2.85 Tablespoons (approx. 1Tb=14g)
Olive oil	12.5%	38.5 g	2.85 Tablespoons
Active Dry Yeast	0.85%	2.6 g	0.7 teaspoon
Sea Salt/Table Salt	0.7%	2.2 g	0.4 teaspoon (optional)
Sugar	0.1%	0.5 g	a pinch (optional)

10" Dough Ingredients: (final dough weight should be about 274 grams)

All Purpose Flour	100%	155 g	1 1/4 cups (about 125 g per cup)
Water (110 deg. F)	50%	77.5 g	1/3 cup (2.7 oz. @ 28.35 g per oz)
Corn oil	12.5%	19.4 g	1.44 Tablespoons = 4.3 tsp (1Tb=14g)
Olive oil	12.5%	19.4 g	1.44 Tablespoons = 4.3 tsp
Active Dry Yeast	0.85%	1.32 g	0.35 teaspoon
Sea Salt	0.7%	1 g	0.2 teaspoon (optional)
Sugar	0.1%	0.16 g	less than a pinch (optional)

9" Dough Ingredients (STANDARD CAKE PAN; final dough weight should be about 220 grams)

All Purpose Flour	100%	125 g	1 cup (about 125 g per cup)
Water (110 deg. F)	50%	62.5 g	1/4 cup plus 1/2 Tablespoon (2.2 oz.)
Corn oil	12.5%	15.6 g	1.2 Tablespoons (approx. 1Tb=14g)
Olive oil	12.5%	15.6 g	1.2 Tablespoons (approx.)
Active Dry Yeast	0.85%	1 g	0.28 teaspoon
Sea Salt	0.7%	0.9 g	0.16 teaspoon (optional)
Sugar	0.1%	0.03 g	less than a pinch (optional)

8" Dough Ingredients: (final dough weight should be about 173 grams)

All Purpose Flour	100%	98 g	3/4 cup (about 125 g per cup)
Water (110 deg. F)	50%	49 g	1.7 oz.
Corn oil	12.5%	12.3 g	0.9 Tablespoon (approx. 1Tb=14g)
Olive oil	12.5%	12.3 g	0.9 Tablespoon (approx.)
Active Dry Yeast	0.85%	0.8 g	0.2 teaspoon
Sea Salt	0.7%	0.7 g	0.1 teaspoon (optional)
Sugar	0.1%	0.1 g	less than a pinch (optional)

This recipe has been researched, compiled from various sources, and revised and refined, based on my own experience and preferences of baking deep dish pizza. If you would like to do your own research on Deep Dish Pizza or want recommendations on deep dish pizza tools and baking equipment, I recommend checking out the links at : www.realdeepdish.com/deeplinks for a few places to start.

