

CHICAGO STYLE DEEP DISH PIZZA – THE REAL THING
RECIPE FOR A 14” ROUND X 2” DEEP PIZZA PIE

Thank you for downloading this recipe.

I hope it 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.

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

Dough Ingredients: *This is a recipe for a biscuit-like pizza dough. It’s not for tossing.*

All Purpose Flour	100%	440 g	3 ½ cups (about 125 g per cup)
Water (110 deg. F)	50%	220 g	8oz. (about 28.35g per oz)
Corn oil	12.5%	55 g	4 Tablespoons (approx. 1Tb=14g)
Olive oil	12.5%	55 g	4 Tablespoons (approx.)
(Do NOT use extra virgin. Regular or light olive oil is recommended)			
Active Dry Yeast	0.75%	3.3 g	1 teaspoon (about half a packet)
<i>Sea Salt / Table Salt</i>	0.7%	3 g	½ teaspoon (optional)
<i>Sugar</i>	0.1%	0.5 g	a pinch (1/8 tsp) (optional)

Hardware: *You are baking, so please make sure you have an oven.*

1 round deep dish pizza/cake pan 14” 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

Kitchen-Aid style mixer with dough hook
(or a large stainless steel bowl and a strong wooden spoon.)

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

Low Moisture Part-Skim Mozzarella Cheese – 1 lb sliced (or more)
(Stella, Boar’s Head, Grande, Kraft, Sargento)

Sweet (mild) Italian Sausage, uncooked – ¾ to 1 lb (traditional, but optional)
Many Chicago deep dish restaurants use Italian sausage that does not contain fennel.
You can use either kind.

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

Diced, Crushed or Ground Tomatoes – one or two 28oz cans, drain off extra liquid
(San Marzano brand – white label, Muir Glen, Dei Fratelli, Escalon 6-in-1),
I use one whole can of drained diced tomatoes and half a can of crushed/ground.

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

Salt – ¼ teaspoon (**optional**)

Pepperoni, sliced (Boar’s Head, Patrick Cudahy, Hormel, Margherita)
– as much as you like (**optional**)

Parmesan Cheese (and/or Romano) - ¼ cup grated or shredded

Chicago Style Deep Dish Pizza – The Real Thing

PART ONE: THE DOUGH

- 1) Combine the yeast with 110°F water (and a pinch of sugar if you like) in the mixing bowl.
- 2) After a few minutes, when the yeast is fully dissolved, start adding a small amount of flour to the mixer on **low speed** until the mixture thickens.
- 3) Add the oil and slowly add the rest of the flour. **Continue mixing on low speed.**
- 4) Once it's all combined, turn the mixer up to **medium speed** (4-5) and let it knead for 45-60 seconds or until the dough comes together into a ball. Total mix/knead time should not be more than 2 minutes. Don't over-knead.
- 5) Place the dough into a well oiled bowl. Swirl it around to coat with the oil and cover with a tea towel or plastic wrap.
- 6) Place the bowl in a warm place and let the dough rise for 2 hours (or until dough has doubled in size).
- 7) Punch down the dough, place it into a plastic zip-top bag and place into the refrigerator for 6 to 24 hours. The longer you wait, the more complex the dough flavor will become.

PART TWO: ASSEMBLING YOUR PIZZA

For greasing the pan, you will also need:

Corn Oil

½ teaspoon

Shortening (aka Crisco)

½ teaspoon (**optional**)

- 1) Take the dough out of fridge about 20 to 60 minutes before you make the pie. (I've taken the dough out of the fridge and started working with it after 10 minutes)
- 2) Place a pizza stone in the bottom rack of your oven. **Preheat oven to 500 degrees (F).**
- 3) Grease the **bottom** (NOT THE SIDES) of your pan with corn oil and/or shortening. Press the dough out onto the bottom of the pan from center to the edge, as evenly as possible; then go around pinching up the sides into a thin lip about 1-1/2 inches high. The bottom should be about 1/8 of an inch thick.
- 4) 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).
- 5) Add Italian sausage on top of the cheese. If you're adding sausage as the traditional patty slab, press it out to about ½ inch thick slightly smaller in diameter from the cheese. Also add any other topping that might easily burn; spices, peppers, onions and other vegetables should go **in or under** the sauce.
- 6) Using a fine mesh strainer over a bowl, drain off as much liquid from your tomatoes as you can (unless you like pizza soup).
- 7) **If adding basil**, sprinkle evenly over the top of the pizza at this time. Then, with a large spoon or ladle, top the pizza with the tomatoes, spreading the sauce from the center out to the edge until the cheese is covered. **If adding salt**, sprinkle the ¼ teaspoon of salt over the tomatoes.
- 8) Add other toppings. Pepperoni should be gently pressed into the top of the sauce.
- 9) Sprinkle Parmesan Cheese over the top of the sauce.
- 10) **Turn down oven to 450** and bake directly on top of pizza stone for 30-40 minutes, rotating pizza pan half way thru baking.
- 11) Remove from oven, cut and serve on a real plate with a knife and fork.

Chicago Style Deep Dish Pizza – The Real Thing
DOUGH CONVERSIONS FOR SMALLER PIZZAS

12” Dough Ingredients:

All Purpose Flour	100%	340 g	2 ¾ cups (about 125 g per cup)
Water (110 deg. F)	50%	170 g	6 oz. (28.35 g per oz)
Corn oil	12.5%	42.5 g	3 Tablespoons (approx. 1Tb=14g)
Olive oil	12.5%	42.5 g	3 Tablespoons (approx.)
Active Dry Yeast	0.75%	2.5 g	0.8 teaspoon
Sea Salt	0.7%	2.4 g	0.4 teaspoon (optional)
Sugar	0.1%	0.35 g	less than a pinch (optional)

10” Dough Ingredients:

All Purpose Flour	100%	250 g	2 cups (about 125 g per cup)
Water (110 deg. F)	50%	125 g	4.4 oz. (28.35 g per oz)
Corn oil	12.5%	31.3 g	2.25 Tablespoons (approx. 1Tb=14g)
Olive oil	12.5%	31.3 g	2.25 Tablespoons (approx.)
Active Dry Yeast	0.75%	1.875 g	0.6 teaspoon
Sea Salt	0.7%	1.8 g	0.3 teaspoon (optional)
Sugar	0.1%	0.25 g	less than a pinch (optional)

8” Dough Ingredients:

All Purpose Flour	100%	185 g	1 ½ cups (about 125 g per cup)
Water (110 deg. F)	50%	92.5 g	3.25 oz.
Corn oil	12.5%	23 g	1.7 Tablespoons (approx. 1Tb=14g)
Olive oil	12.5%	23 g	1.7 Tablespoons (approx.)
Active Dry Yeast	0.75%	1.4 g	0.45 teaspoon
Sea Salt	0.7%	1.3 g	0.2 teaspoon (optional)
Sugar	0.1%	0.18 g	less than a pinch (optional)

This recipe has been researched, compiled from various sources on the internet, and revised based on my own trials and experience of baking deep dish pizza as a home chef. 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.