

The 'Quod - A Modern Take on Deep Dish Pizza 11/21/2015

This is a style of pizza created in the Chicago area by a guy named Burt Katz. Like traditional deep dish, it has the cheese on the bottom and sauce on top. Unlike traditional deep dish, it has a thicker spongy crust similar to a Sicilian rectangle slice (L&B Spumoni Gardens) and is distinct in that it has a caramelized outer crust created by the cheese and sauce running down the outer edges of the dough during baking (which blackens as it bakes). This characteristic is one of the reasons that Pequod's Pizza in Chicago (and Morton Grove, IL) is a popular pizza destination. Until recently, Burt Katz had been churning out this style of pizza at Burt's Place, across the street from the original Pequod's in Morton Grove. This is my approximation of the style that I call "The 'Quod". Adjust your seasonings and sauce to taste.

A Pequod's/Burt's Style Dough - Dough Ingredients: (for a 12" round pan)

	BAKER'S %		WEIGHT	APPROX. CONVERSIONS	<small>pm-pizza-dough-calc-TF = 0.165</small>
All Purpose Flour	100	%	285 g	2 and 1/4 cups (about 125 g per cup)	
Water (110 deg. F)	60	%	171 g	3/4 cup	
Corn Oil	7.2	%	20 g	1 and 1/2 Tablespoons	
Active Dry Yeast	1	%	2.8 g	3/4 teaspoon	
Fine Sea Salt	1.47	%	4.2 g	3/4 teaspoon	
Ground Black Pepper				3/4 teaspoon	
Sugar	0.46	%	1.3 g	1/3 teaspoon	

Final dough weight should be about 485 grams, give or take a few grams.

Ed's Sweet and Zesty Uncooked Pizza Sauce (enough to cover at least two 12" pizzas)

1 can (28oz) Tomato Puree
1/8 tsp ground Chile De Arbol (or Cayenne pepper)
1/2 tsp granulated garlic powder
(do NOT use garlic salt)
1 tsp dried basil
1 tsp dried oregano
1 tsp marjoram
1/2 tsp fine sea salt or table salt
1 Tbsp grated Pecorino or Romano cheese.
2 to 4 tsp granulated sugar

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

You don't have to use this sauce. You can always make your own.

You'll also want to have:

About 1 pound of sliced low moisture whole milk mozzarella cheese (you can use part skim if you can't find whole milk)

OPTIONAL:

Pepperoni, Italian Sausage, Bell Peppers, Onions, Garlic, Olives - the usual pizza stuff.



HOW TO 'QUOD YOUR PIZZA:

Combine yeast, lukewarm water, sugar, salt, pepper, and oil.
Mix in All-Purpose Flour; then switch to dough hook and knead for 3 to 5 minutes
(or can do all your kneading by hand - food service gloves make this easier).

Cover bowl with plastic wrap, place in a warm place, and let dough rise for 2 hours.
Place a sheet of heavy-duty foil across top oven rack,
place your pizza stone (optional) on the bottom rack and
preheat oven to 500 degrees F.

Lightly grease your pan with high heat cooking spray.
If you have time, let the dough proof a second time in the pan covered with plastic wrap while the oven is preheating. Press dough out gently and evenly until bottom of pan is mostly covered. Minor gaps near the wall of the pan are OK. Do NOT pull up the sides. With your fingers push a few dimples into the dough to keep the dough from over expanding.



DELICATE CHEESE PROCEDURE:

Lay sliced low moisture whole milk mozzarella on top of the dough, starting with the outer cheese slices, hanging half against the inside wall of the pan, then cover the center bottom with sliced mozzarella until you have a solid layer.

ASSEMBLING THE REST OF YOUR PIZZA:

Cover with a generous amount of pizza sauce, spreading it as far out to the edge as possible (start with about 10 - 12 fl oz of sauce).
You don't have to go all the way up the wall of cheese slices.

OPTIONAL: Top with quarter-size chunks of raw Italian sausage and/or pepperoni slices. Halfway through baking, you can add veggies if you like (or put the veggies under the sauce).

BAKING YOUR 'ZA:

VENTILATE YOUR KITCHEN PROPERLY:

TURN ON EXHAUST FANS, CRACK A WINDOW OPEN, DO WHATEVER YOU HAVE TO DO BECAUSE THIS PIZZA CAN LET OFF SOME SMOKE.

Reduce oven temp to 450 - 460 degrees F and bake on bottom rack for 35-40 minutes.

This is a style of pizza that you have to keep an eye on. If your toppings are starting to char, but your caramelized crust isn't quite there, you may need to cover the top of the pizza with foil for the rest of the baking.

How do you know when it's done?

This is one of those pizzas that you have to practice with, because everyone's oven is a little different. Your pizza may be fully baked, but the caramelization on the outside crust may not have set completely.

After baking, let the pizza rest for 5 to 10 minutes,
then, run a spatula or square-edge turner around the inside of the pan to loosen the caramelized crust, as it undoubtedly has partially attached itself to the pan.

Cut and serve.