

# ED'S CHICAGO THIN CRUST DOUGH

2014-01-15

For a single 12" pizza: (TF: 0.125)

All-Purpose Flour (100%) :	207	g	7.3	oz	1 and 2/3 cups
Water ( 41%) :	85	g	3	oz	3/16 cup
Corn Oil ( 43%) :	14	g	0.5	oz	1 Tbsp
Milk ( 7%) :	89	g	3.1	oz	1/3 cup
ADY ( 1%) :	2	g			1/2 tsp
Salt (1.5%) :	3	g			1/2 tsp
Sugar (0.5%) :	1	g			0.25 tsp

Total (194%) : 400 g

For a single 14" pizza:

All-Purpose Flour (100%) :	281	g	10	oz	2 and 1/4 cups
Water ( 41%) :	115	g	4	oz	1/4 cup
Milk ( 43%) :	121	g	4.3	oz	1/2 cup
Corn Oil ( 7%) :	19.7	g	0.7	oz	1 and 1/2 Tbsp
ADY ( 1%) :	2.8	g			3/4 tsp
Salt (1.5%) :	4.1	g			3/4 tsp
Sugar (0.5%) :	1.4	g	0.05	oz	1/3 tsp

Total (194%) : 545 g

Combine yeast, lukewarm water, sugar, salt, and oil.

Mix in All-Purpose Flour; then switch to dough hook and knead for 3 to 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!**

Roll out dough, dock it with a fork, add sauce, cheese, and toppings.

Bake around 500 degrees for about 12 to 16 minutes.

## 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)
- 1/4 tsp ground Chile De Arbol (or Cayenne)
- 1/2 tsp granulated garlic powder (NOT garlic salt)
- 3 to 4 tsp granulated sugar (to taste)
- 1 tsp dried basil
- 1 tsp dried oregano
- 1 Tbsp grated Romano cheese
- 1/2 tsp fine sea salt or table salt
- 1/2 tsp black pepper
- 1/2 tsp marjoram
- 1/2 tsp dried parsley

Combine ingredients - .

Use immediately or refrigerate for later use.

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

