

# CHICAGO STYLE DEEP DISH PIZZA – THE REAL THING

This recipe should help you achieve the best deep-dish pizza you will ever bake 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 LISTED IN THE CENTER ARE MORE ACCURATE THAN THE CUP 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 AN AUTHENTIC CHICAGO STYLE 12” ROUND DEEP DISH PIZZA

**Dough Ingredients:** (This dough is not for tossing.) – pm-dd-dough-calc-TF = 0.15; HFUTS = 0.44in

	BAKER’S %	WEIGHT	APPROXIMATE CONVERSIONS
<b>All Purpose Flour</b>	100.0 %	283.2 g	2 and 1/4 cups (about 125 g per cup)
<i>(Optional: you can also replace 15 - 20% of your flour with Semolina)</i>			
<b>Water (110 deg. F)</b>	60.0 %	170 g	3/4 cup (or 6 oz @ 28.35 g per oz)
<b>Corn oil</b>	19 %	53.8 g	4 Tablespoons (2 oz)
<b>Active Dry Yeast</b>	0.7 %	2 g	1/2 teaspoon
<b>Fine Sea Salt</b>	0.49 %	1.4 g	1/4 teaspoon (optional)
<b>Sugar</b>	0.37 %	1.0 g	1/4 teaspoon (optional)

*(for yellow Gino’s style dough, add 1/2 tsp Cream of Tartar and 5 drops Yellow Food Coloring)*

Final dough weight should be about **511 grams**, give or take a few grams.

**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** (for spreading tomato sauce.)

**Sturdy mixing spoon, Stainless Steel/Plastic Bowl, and food service gloves** (for kneading - optional)

**Pan Gripper and/or Pot Holders, Serving/Cutting Spatula.**

**Extra bowl, cooking spray, plastic wrap, and a warm place** (for rising dough),

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

**Low Moisture Part-Skim (or Low Moisture Whole Milk) 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)

**Mild Italian Sausage, UNCOOKED** – 12 to 16 oz / 3 to 4 links, removed from their cases (traditional).  
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 Italian is a good option if you can’t find good local sausage)

**Crushed Tomatoes** – 14 to 16 oz (less than one 28oz can)  
(Muir Glen Crushed with Basil, San Marzano brand – white label, Escalon 6-in1),  
If you like your sauce chunky, use half diced tomatoes and half crushed. Drain if necessary.

**Sweet Basil, dried** (optional, some brands of tomatoes already have basil in them - or use fresh)

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

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

**Romano (and/or Parmesan) Cheese** – 1/8 cup grated (or less)

## Part One: MAKING THE DOUGH

- 1) In a mixing bowl, dissolve sugar and salt into the lukewarm water.
- 2) Add yeast, oil, and a small amount of the flour.
- 3) Mix until you have a thick batter, then add the rest of the flour and continue mixing until combined.
- 4) Knead until the dough comes together into a smooth ball, then STOP.

**DON'T OVER-KNEAD.** Total mixing/kneading time should be **no more than 2 - 3 minutes.**

*\*Step 4 can also be done in a mixer with a dough hook in 1 - 2 minutes.*

*If it looks smooth, but doesn't form a ball, just take it off the hook and form into a ball)*

- 5) Place the dough in a bowl (or keep it in your mixing bowl), lightly oil/spray the dough ball.
- 6) Cover the bowl with plastic wrap and place in a warm place.  
Let the dough rise for 1 to 2 hours (or until dough has doubled).

- 7) After the rise, you can use it immediately

OR punch down the dough and repeat step 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 AND BAKING

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

- 1) Place a pizza stone in the bottom rack of your oven and place a sheet of heavy-duty aluminum foil across the top rack. Preheat your oven to 500 degrees (F). It should take about 40 minutes to an hour to preheat your stone, so you may want to do this while your dough is rising. If you refrigerated your dough, take it out of the fridge while your oven is preheating.
- 2) Using a fine mesh strainer over a bowl, drain any excess liquid from your tomatoes (if necessary).
- 3) Lightly grease the bottom (not the sides) of your pan with oil, shortening or high-heat cooking spray.
- 4) Press out the dough in the pan from center to the edge, as flat and even as possible.  
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, connecting the bits together into a loose web, until the entire bottom is covered.
- 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 with sauce.  
You should need between 14 and 16 oz of tomatoes.
- 10) High moisture vegetables like peppers, mushrooms and onions, can be put on top of or into the sauce, or you can add them in the last 15 minutes of baking time.
- 11) Sprinkle grated Romano (and/or Parmesan) 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 approximately 35 minutes. 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**  
**(CONVERSIONS ARE APPROXIMATE)**

14" Dough Ingredients: (final dough weight should be about 690 grams, give or take a gram or two)

All Purpose Flour	100.0%	382 g	3 cups (about 125 g per cup)
Water (110 deg. F)	60.0%	229.3 g	8 oz. (1 cup @ 28.35g per oz)
Corn oil	19%	72.4 g	1/3 cup (5.3 Tablespoons)
Active Dry Yeast	0.7%	2.7 g	0.71 teaspoon
Sea Salt/Table Salt	0.49%	1.9 g	0.33 teaspoon (optional)
Sugar	0.37%	1.4 g	0.35 teaspoon (optional)

10" Dough Ingredients: (final dough weight should be about 359 grams)

All Purpose Flour	100.0%	200 g	1 and 2/3 cups (about 125 g per cup)
Water (110 deg. F)	60.0%	119.4 g	4.2 oz. (1/2 cup plus 1/2 Tablespoon)
Corn oil	19%	38 g	3 Tablespoons
Active Dry Yeast	0.7%	1.4 g	0.37 teaspoon
Sea Salt/Table Salt	0.49%	1 g	0.17 teaspoon (optional)
Sugar	0.37%	0.74 g	0.18 teaspoon (optional)

9" Dough Ingredients: (STANDARD CAKE PAN; final dough weight should be about 293 grams)

All Purpose Flour	100.0%	162.5 g	1 and 1/3 cups (about 125 g per cup)
Water (110 deg. F)	60.0%	97.5 g	3.4 oz. (1/3 cup plus 1 Tablespoon)
Corn oil	19%	30.9 g	1.1 oz. (2 Tablespoons plus 1 teaspoon)
Active Dry Yeast	0.7%	1.1 g	0.30 teaspoon
Sea Salt/Table Salt	0.49%	0.8 g	0.14 teaspoon (optional)
Sugar	0.37%	0.6 g	0.15 teaspoon (optional)

8" Dough Ingredients: (final dough weight should be about 234 grams)

All Purpose Flour	100.0%	129.6 g	1 cup plus 1/2 Tablespoon (about 125 g per cup)
Water (110 deg. F)	60.0%	77.8 g	2.7 oz. (1/3 cup)
Corn oil	19%	24.6 g	0.9 oz (1 Tablespoon plus 2 teaspoons)
Active Dry Yeast	0.7%	0.9 g	1/4 teaspoon
Sea Salt/Table Salt	0.49%	0.6 g	0.11 teaspoon (optional)
Sugar	0.37%	0.5 g	0.12 teaspoon (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](http://www.realdeepdish.com/deeplinks) for a few places to start.

