

**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.***

<b>All Purpose Flour</b>	100%	440 g	3 1/2 cups (about 125 g per cup)
<b>Water</b> (110 deg. F)	45%	198 g	7oz. (about 28.35g per oz)
<b>Corn oil</b>	19%	84 g	6 Tablespoons (approx. 1Tb=14g)
<b>Olive oil</b>	6.25%	27.5 g	2 Tablespoons (approx.)
<b>Active Dry Yeast</b>	0.75%	3.3 g	1 teaspoon (about half a packet)
<b>Sea Salt</b>	0.7%	3 g	0.50 teaspoon ( <b>optional</b> )
<b>Sugar</b>	0.1%	0.5g	a pinch (1/8 tsp) ( <b>optional</b> )

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

**1 round deep dish pizza/cake pan 14” diameter by 1-1/2 to 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** (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 – 1 to 1-½ lbs (traditional, but optional)

**Fennel seeds** – 1 tsp (optional; do not add if sausage already has fennel in it).

**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, Muir Glen, Dei Fratelli, Escalon 6-in1),  
I use one whole can of drained diced tomatoes and half a can of crushed/ground.

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

**Salt** - ½ teaspoon (optional)

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

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

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### PART ONE: THE DOUGH

- 1) Combine the yeast with 110°F water in the mixing bowl.  
(give the yeast a tiny pinch of sugar to get it jump started if you need to)
- 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. 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 1-2 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. (Optionally, you can skip the refrigeration and use the dough right away.)

### PART TWO: ASSEMBLING YOUR PIZZA

- 1) Take 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 crisco. Press the dough out on the bottom from center to the edge, as evenly as possible; then go around pinching it up the sides 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 more 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 1/2 inch thick slightly smaller in diameter from the cheese. If your Italian sausage was not made with fennel seed, you can sprinkle some on at this time. Also add any other topping that might easily burn; spices, peppers, onions and other vegetables should go **in or under** the sauce (or add to top of pizza halfway thru cooking time).
- 6) Using a fine mesh strainer over a bowl, drain off as much liquid from your crushed 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. Sprinkle the 1/2 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 475 and bake directly on top of pizza stone for 30-40 minutes, rotating pizza 180 degrees half way thru baking.
- 11) Remove from oven, cut and serve on a real plate with a knife and fork.

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### DOUGH CONVERSIONS FOR SMALLER PIZZAS

#### 12” Dough Ingredients:

<b>All Purpose Flour</b>	100%	340 g	2 3/4 cups (about 125 g per cup)
<b>Water</b> (110 deg. F)	45%	153 g	5.4 oz. (28.35 g per oz)
<b>Corn oil</b>	19%	64.6 g	4.6 Tablespoons (approx. 1Tb=14g)
<b>Olive oil</b>	6.25%	21.25 g	1.5 Tablespoons (approx.)
<b>Active Dry Yeast</b>	0.75%	2.5 g	0.8 teaspoon
<b>Sea Salt</b>	0.7%	2.4 g	0.4 teaspoon ( <b>optional</b> )
<b>Sugar</b>	0.1%	0.35 g	less than a pinch ( <b>optional</b> )

#### 10” Dough Ingredients:

<b>All Purpose Flour</b>	100%	250 g	2 cups (about 125 g per cup)
<b>Water</b> (110 deg. F)	45%	112.5 g	4 oz. (28.35 g per oz)
<b>Corn oil</b>	19%	47.5 g	3.4 Tablespoons (approx. 1Tb=14g)
<b>Olive oil</b>	6.25%	15.6 g	1.1 Tablespoons (approx.)
<b>Active Dry Yeast</b>	0.75%	1.875 g	0.6 teaspoon
<b>Sea Salt</b>	0.7%	1.8 g	0.3 teaspoon ( <b>optional</b> )
<b>Sugar</b>	0.1%	0.25 g	less than a pinch ( <b>optional</b> )

#### 8” Dough Ingredients:

<b>All Purpose Flour</b>	100%	185 g	1.5 cups (about 125 g per cup)
<b>Water</b> (110 deg. F)	45%	84 g	3 oz.
<b>Corn oil</b>	19%	35 g	2.5 Tablespoons (approx. 1Tb=14g)
<b>Olive oil</b>	6.25%	11.5 g	0.825 Tablespoons (approx.)
<b>Active Dry Yeast</b>	0.75%	1.4 g	0.45 teaspoon
<b>Sea Salt</b>	0.7%	1.3 g	0.2 teaspoon (optional)
<b>Sugar</b>	0.1%	0.18 g	less than a pinch ( <b>optional</b> )

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, I recommend checking out the Chicago Style section of the message forum at [pizzamaking.com](http://pizzamaking.com) for a few places to start.