

Pizza Four Ways

Swick

Serves 1 | Active Time: 45 minutes | Total Time: 18 hours

Chef's Notes

The perfect dough is definitely a matter of opinion. We aren't Italian, but this dough works for us. One thing we can guarantee is that preparing food from scratch for your family will always be better.

Whenever making dough or pastry, it's best to weigh the ingredients for optimal results. Being precise in your measurements, will ensure consistency and success.

This dough is enough for 8 smaller pizzas (approx. 6" to 8" thin crust pizzas).

If you freeze the pizza dough, just let it thaw overnight in the refrigerator. Whether you freeze the dough or just refrigerate it, make sure to let it come to room temperature before you try to shape it.

Refrain from washing your pizza stone with soap. Gently scrape off any baked on ingredients and lightly scrub with hot water.

Making the Dough

To make the dough, add the lukewarm water to a large bowl, along with the sugar. Sprinkle the yeast over top and wait until it dissolves. Pour in the olive oil, sprinkle in about half of the semolina flour and half of the bread flour. Then add the remaining flours and the salt. Stir a few times to combine the ingredients.

Use your hands to bring the dough together and then turn it out onto the counter. Knead the dough for about 5 to 7 minutes, or until it feels and looks smooth.

Portion the dough and form each portion into a round. Lightly coat each round with oil and place onto a tray. Cover lightly with plastic wrap and let the dough rise at room temperature until it doubles in size (about 1 hour).

Note: This can also be done overnight in the refrigerator. By letting the dough slowly rise in the refrigerator, the dough will develop more flavor. If using this method, remove the dough from the refrigerator about 2 hours prior to making pizza so the dough can come to room temperature. Punch the dough down, portion and shape into rounds as described above. Cover and let rest for 1-2 hours until it comes to room temperature.

Step 1: Making the Dough

- 1 1/4 cups lukewarm water (300 ml)
- 1/2 tsp sugar (2 g)
- 2 tsp instant dry yeast (10 g)
- 2 tbsp extra-virgin olive oil (30 ml)
- 1/2 cup semolina flour (100 g)
- 3 1/4 cups bread flour (400 g)
- 2 tsp sea salt (10 g)

Shaping the Dough

Place the pizza stone into a cold oven then preheat the oven to 450° degrees Fahrenheit. Let the stone heat for at least 30 minutes before baking your first pizza.

Place a piece of room temperature dough onto a lightly floured counter. Press it flat into a round. Continue to press and turn the dough while stretching it. You can also hold the dough upright, rolling it between your fingers as you stretch it. The weight of the dough will help to stretch it. Alternatively, you can use a rolling pin to flatten out the dough.

Sprinkle the peel with cornmeal (so that the dough will easily slide off of the peel and onto the stone). Gently transfer the dough to the peel and proceed with your pizza recipe.

Step 2: Shaping the Dough

- 1/4 cup coarse cornmeal (for sprinkling on peel)
- 2 tbsp extra-virgin olive oil (for brushing on dough)

Making the Tomato Sauce

For a thicker sauce, with a more concentrated tomato flavor, use a can of quality crushed tomatoes. Add a clove or two of émincé garlic, a bit of salt and stir.

To make the second sauce, simply strain a can of whole tomatoes and crush them by hand. Add the olive oil, salt, garlic, and basil chiffonade and mix together.

Step 3: Making the Tomato Sauce

- 1 - 15 oz can crushed tomatoes
- 1 to 2 cloves fresh garlic
- kosher salt (to taste)
- 1 - 15 oz can whole tomatoes
- 1 tbsp extra-virgin olive oil
- kosher salt (to taste)
- 1 clove fresh garlic
- 6 basil leaves

Serrano Ham & Fontina Pizza

To assemble this pizza, spread a thin layer of tomato sauce on the dough. Top with a few slices of serrano ham. Add some fresh basil and fontina cheese.

Before placing the pizza into the oven, gently shake it on the peel to ensure it will release. Slide the pizza onto the pizza stone and bake for approximately 6-8 minutes, or until the crust starts to brown. To finish, drizzle the pizza with a bit of quality olive oil.

Step 4: Serrano Ham & Fontina Pizza

- tomato sauce
- serrano ham (or prosciutto)
- fresh basil
- fontina cheese
- extra-virgin olive oil

Lemon & Cheese Pizza

To make this pizza, first mince the garlic and mix together with the olive oil. Lightly brush the dough with the infused oil. Sprinkle about 1/3 mozzarella to about 2/3's fontina cheese on top.

Bake for 6 to 8 minutes, or until golden. Once done, squeeze fresh lemon juice to taste over top. Finish by drizzling with a bit of extra-virgin olive oil.

Step 5: Lemon & Cheese Pizza

- 2 cloves garlic
- extra-virgin olive oil
- mozzarella cheese
- fontina cheese
- 1 lemon (juice of)

Caramelized Onion & Goat Cheese Pizza

For this pizza, mix a bit of pesto sauce with a bit of extra-virgin olive oil and brush over the dough. Add some caramelized onions and top with pieces of soft goat cheese. Grate some fresh Parmigiano-Reggiano over top.

Bake for 6-8 minutes, or until the crust is golden. Finish with a drizzle of extra-virgin olive oil.

Step 6: Caramelized Onion & Goat Cheese Pizza

- pesto
- extra-virgin olive oil
- caramelized onions
- soft goat cheese
- Parmigiano-Reggiano

Margherita Pizza

Lightly brush the dough with olive oil. Place a light layer of tomato sauce on top and sprinkle with some crushed chili flakes. Tear up the bocconcini cheese, add some fresh basil and top with fontina cheese.

Bake for 6 to 8 minutes, or until the crust is golden. Once done drizzle with a bit of olive oil.

Step 7: Margherita Pizza

- extra-virgin olive oil
- tomato sauce
- crushed chili flakes
- bocconcini cheese
- fontina cheese
- fresh basil