



PIZZA

(makes 4 large pizzas)

This is my recipe for Neapolitan style sourdough pizzas! My goal is to get as close to the original as possible...

Authentic Neapolitan style pizzas are an art form! There are a couple of key components that contribute to the perfect Neapolitan pizza and each one is as important as each other. Its pure simplicity makes it much harder than you think to make the perfect pizza!

- The Dough – the type of flour (tipo 00) to make the dough is really important to make a really soft pliable dough – strong flour is perfect too.. dough management is another key part, notice the dough management in the method below
- The Oven – wood fired is best for the flavour it imparts & authenticity, but a really hot pizza stone in a domestic oven will work too!
- The Tomato Sauce – san-marzano tomatoes only! (If you can get them!) If not then using the Mutti brand of tinned tomatoes is as close as you'll get (sold in Tesco, supervalu)
The sauce is never cooked – simply blend the tomatoes with the fresh garlic and salt. You can add a touch of sugar if very bitter..
- The mozzarella – always buffalo torn into pieces over the sauce
- Fresh Basil – tear up the leaves by hand and sprinkle over the pizza
- Olive oil – drizzle a little over the pizza before it goes in the oven

Ingredients

720g Organic Strong White Flour
300g fresh activated starter
480g Filtered water
12g salt

Equipment:

round wooden pizza paddle/board
**Semolina for dusting

(The semolina acts like a sliding agent to get your soft pizza dough from the paddle/board to the hot pizza stone without sticking or tearing)



Method

Proceed through stages 1-4 as per the common loaf recipe from your original notes (see below)

Stage 1: Combine the following:

720g Organic Strong White Flour

300g fresh activated starter

480g Filtered water

Stage 2: Allow to rest or 'autolyse' for 30 mins

(cover the bowl with tea-towel)

Stage 3: Oil & Salt

1. Add 12g of pink Himalayan salt. Mix well.

2. Remove dough & place in a fresh clean oiled bowl (1Tbsp of olive oil)

3. Allow to rest for 30 mins (covered with tea-towel)

Stage 4: The Letter Folding Stage!

4 Rounds in Total - 30 mins apart

Method:

1. Dust the counter with flour

2. Place your dough on the counter & spread out as much as possible in a rectangular shape with your hands

3. Fold the outer long edge into the centre, then do the same on the opposite long edge. Then fold the short edge into the centre & then do the same on the opposite short edge. You should end up with a smaller folded 'letter'.

4. Place back in the oiled bowl, covered with a tea towel, for 30 mins.

5. Repeat this process 3 more times.

Stage 5: The Pizza Dough Ball forming stage

- Place the dough on the counter & cut in half, then in half again. Each piece should weigh about 370-380g
- Now form it into a round shape, pick up an outside edge & fold it into the middle of the dough, repeat this in a clockwise motion until you end up with a smooth finish underneath
- Flip your dough over to reveal the smooth finish. Cup your hands around it & on a clean bit of counter top (no flour) pull the dough

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towards you so that you feel the underside dragging off the counter. Resulting in a very smooth outer 'skin'. Put to one side & repeat with the other three dough pieces.

- Take a large flat baking tray, line with parchment paper or Teflon sheet. Place all 4 dough balls well-spaced apart on the sheet.
- Cover the dough balls well with cling film to avoid them getting a crust
- Allow the dough balls to then rest on the counter for 2-3 hours to double in size
- Once they are double in size after 2 hours then place the tray in the fridge for min. 8 hours to slowly prove (overnight is ideal)
- They will keep for up to 48 hours in the fridge
- On the day you want to cook them, take them out of the fridge for 2-3 hours for one last counter prove, then replace back in the fridge for an hour before you want to use them (easier to handle)

Here's my schedule - from making the dough on Wednesday to eating pizza on Thursday evening:

Wednesday:

5pm make dough

8pm shape dough balls & counter prove

10:30pm place in fridge overnight until Thursday afternoon

Thursday:

2pm remove dough balls from fridge for 2nd counter prove until 5pm

5pm replace back in fridge for approx. 1 hour to chill (makes them easier to handle & open to make pizzas)

6pm remove dough from fridge (1 ball at a time if you are cooking one pizza at a time)

Tomato sauce

(makes enough for 4 pizzas)

Ingredients

2 x 400g tins of good quality plum tomatoes (drained)– san marzano if you can get them or Mutti brand of tomatoes (available in Tesco)

1 -2 large cloves of garlic

1 tsp of salt

drop of olive oil



Method

Be sure to strain your tomatoes through a sieve then Blitz everything until smooth. Store in a sealed glass container in the fridge.

Mozzarella

Buffalo Mozzarella x 2 – 3 bags depending on how cheesy you like it..

Fresh Basil – tear up a couple of leaves & toss onto pizza

Good quality Olive oil to drizzle on top

Pizza Cooking Method – Pizza Margherita

1. Place your pizza stone in the oven & heat to 260C or higher if your oven goes any higher (up to 280C)
2. As it is reaching temperature, you can start preparing your pizza
3. Take your pizza paddle or board and dust well with semolina and place to one side
4. Remove a dough ball from the tray in the fridge and place on a well-floured counter
5. Using your knuckles, press down with a closed fist into the centre of the dough ball, then start opening the dough with your hands, being careful to maintain the crust edge
6. Lift the partially opened dough onto your knuckles and switch it back and forth between hands to stretch it out.
7. Be careful you don't tear the dough or make holes.
8. Place the dough back on the well-floured counter & continue to open it by moving it around in a clockwise position – again preserving that outer crust as much as possible!
9. When you are satisfied with the size of the pizza, then place your dough on the pizza paddle or board. Scatter a little more semolina on the board before doing so. The semolina is important to prevent the pizza sticking. You want it to slide effortlessly from the board on to the hot pizza stone!
10. Taking a ladle or large spoon, ladle a spoon of tomato sauce onto the centre of the dough
11. Using the back of the ladle/spoon, spread out the sauce avoiding the crust (so more or less concentrating on the centre of the pizza)
12. Tear up 2-3 fresh Basil leaves on top of sauce or leave whole - whichever



you prefer

13. Then take $\frac{3}{4}$ of a normal size ball of mozzarella and tear it into small chunks and scatter over the sauce.

14. Drizzle with a little olive oil

15. Now open your hot oven & as quickly as you can slide your pizza off the paddle onto the hot stone & close the door.

16. Time your pizza – at 260C it will take between 10 – 12 mins.

Once you see the crust browning & the cheese bubbling. It is ready!

17. Remove from the oven & slice on a board with a pizza wheel. You can top with some more basil leaves or rocket leaves & a drizzle of olive oil..