

New York Pizza

Ingredients

Yeast bloom

- 1 tsp active dry yeast
- 1 tsp sugar
- 1/4 cup water 105°F

Dough

- 2 cups 105°F water
- 1 tbsp sugar
- 1 tbsp salt
- 1/4 cup olive oil
- 5 cups bread flour

Sauce

- 28 oz whole San Marzano tomatoes
- 1/4 cup olive oil
- 1/2 tsp sugar
- tsp dried oregano
- tbsp tomato paste

Cheese (per pizza)

- 1/4 cup grated parmesan
- 6oz whole milk low moisture mozzarella

Preparation

1. Bloom yeast
2. Add remaining dough ingredients and mix until smooth and just a bit sticky
3. Divide into 4 parts, roll into smooth balls and allow to rise in the fridge for 48 hours
4. Assemble on a surface dusted with semolina or cornstarch

5. Bake on high on a pre-heated pizza stone for 5-6 mins

Revision #1

Created Mon, Jan 9, 2023 10:01 PM by [Admin](#)

Updated Wed, Jul 12, 2023 10:36 PM by [Admin](#)