

TO: PIZZA MAKING
FROM: Frank Gadek

Thursday, October 14, 2004

PIZZA MAKING

MY PROCESS – BASED ON TRADITIONAL – WORKS FOR ME – DISTILLED FROM MANY REFERENCES

USE BREADMAKER DOUGH CYCLE

NEED **HIGH** PROTEIN / GLUTEN FLOUR – E.G., FROM DOMINICK'S,
KA , ETC. – COULD ADD EXTRA GLUTEN BUT SOME SAY MAY
NOT BE THE SAME

USUAL SALT, OLIVE OIL, YEAST, SUGAR, ETC.

MIX DOUGH AND LEAVE OVERNIGHT – 24 HOURS IN
REFRIGERATOR FOR MORE FLAVOR

USE SQUARE LIPPED PANS FOR OVEN – MINIMIZE TOPPING FROM
GOING OVER THE EDGE INTO THE OVEN

BAKE IN OVEN PREHEATED FOR ABOUT 1 HOUR TO 475 DEGREES
WITH SEVERAL FLAT BAKING STONES TO HELP KEEP THE
HEAT EVEN AND STEADY

BAKE CRUST 5 – 10 MINUTES [UNTIL CRUST IS GOLDEN BROWN]
AND ADD TOPPING AND BAKE ANOTHER 5 – 10 MINUTES

SLIP OFF NO STICK PAN ON TO METAL OR OTHER SURFACE AND
CUT WITH CIRCULAR PIZZA CUTTER I GOT

MY UNIQUE LABELING SYSTEM

TOPPINGS:

SEE PIZZA SHOP FLIERS FOR DETAILS

ANCHOIVES, RING THIN SLICED PEPPERS, ONIONS, OTHER
VEGETABLES, ETC., , SLICED OLIVES, MUSHROOMS,
KIELBASY, CANNED TURKEY, HAM, CHICKEN, ETC., JARRED
TOMATOE / SPAGHETTI SAUCE, SARGENTO CHEESE,
GRATED PARMESIAN CHEESE, BACON BITS, JARRED

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CHOPPED GARLIC , EVEN CANNED FISH, BUY THIN SLICED
PEPPERONI AND CHEESES, **PENZY'S SPICES** – PIZZA,
GARLIC, ONION, ETC.

MY PREFERENCES:

THIN CRUST
LOT OF VEGETABLE TOPPINGS LIKE LOCAL RIVIERA PIZZA STYLE
LOT OF MEAT AND ANCHOIVIES

REFERENCES:

KA = KING ARTHUR BOOK
RJB = ROSE LEVY BERANBAUM BOOK
REGAL BOOKLET
PANASONIC BOOKLET
DOMINICK'S – WWW.CREATIVEPIZZA.COM