

PIZZA DETAILS

F. GADEK

	A	B	C	D	E	F	G	H	I	J	K	L
1	PIZZA DETAILS											
2		F. GADEK		SAT 10/16/2004								
3												
4	DOUGH											
5		FROM RLB P#190 - 7 OZ FOR 10" PAN = ZZ SQ INCHES							FROM KA P#247 FOR 2 -10"		REGAL P#56	
6					3 CUPS	MOD						
7	FLOUR	KA APF	0.75+ CUP	0.75	3			3			3	
8	OIL		4 TEASP	4	16	8		6			6	
9	SALT		0.5 TEASP	0.5	2	0.5		1.5			0.5	
10	SUGAR		0.5 TEASP	0.5	2							
11	YEAST		0.5 TEASP	0.5	2	1		1			1.5	
12	WATER		1/3 CUP	0.33	1.32			1.25-1.5			0.5	
13												
14	PROCESS											
15		[1] JUST LIGHTLY MIX DOUGH OR WILL ACTIVATE GLUTEN							[1] DON'T OVERKNEAD			
16		& LET STAND 1 HR TO DOUBLE - SHOULD BE A " WET " DOUGH							SHOULD LOOK ROUGH			
17		SO GET A "TENDER" BUT CHEWY CRUST							[2] LET RISE 3/4 HR			
18		[2] FOR BEST FLAVOR 6 - 24 HRS AHEAD PREP							[3] REFRIGERATE 4 - 36			
19		REFRIGERATE AFTER 1 HR , WHEN TAKE OUT, LET							HRS TO DEVELOP CRUST			
20		WARM UP 1 HR AND THEN BAKE							[4] SHAPE ON PAN AND LET			
21		[3] PREHEAT OVEN 1 HR AHEAD TO 475 DEGREES							REST COVERED 1 HR?			
22		WITH OVEN SHELF AT LOWEST LEVEL							[5] PREHEAT OVEN TO 500			
23		[4] SHAPE INTO BALL ON PIZZA TRAY AND LET SIT COVERED							DEGREES FOR 1/2 HR			
24		1/4 HR TO RELAX							[6] OVEN RACK SHOULD BE AT MIDDLE			
25		[5] SHAPE PIZZA,BRUSH ON OLIVE OIL & LET RISE 1/2 TO 3/4 HR							[7] BAKE FOR 4 MINUTES AND			
26		[6] BAKE 5 - 10 MIN , THEN ADD TOPPING AND BAKE 5 - 10 MIN							REMOVE AND ADD TOPPING			
27		UNTIL CHEESE MELTED AND CRUST IS GOLDEN AND CRISP							[8] ADD TO LOWER RACK AND			
28		- SHOULD CHECK BOTTOM OF CRUST TO SEE IF BROWNING -							BAKE FOR 8 MINUTES OR UNTIL			
29		CAN LIFT UP WITH SPATULA							CRUST GOLDEN AND TOPPING			
30		[7] TRANSFER TO METAL TRAY AND CUT WITH CIRCULAR PIZZA							IS BUBBLING			
31		CUTTER										
32		[8] COULD ADD CHEESE LATER AND BAKE TILL JUST MELTED										
33		[9] USE LESS YEAST TO GET LESS RISE										
34	NOTES:											
35		[A] COULD USE UNBLEACHED APF ONLY GOLD MEDAL, PILLSBURY										
36		[B] COULD ALSO USE KA ITALIAN-STYLE										

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37		KA = KING ARTHUR, APF = ALL PURPOSE FLOUR, RLB = ROSE LEVY BERANBAUM BOOK										
38												
39	TOPPING:											
40		[1] FOR TWO 10" PIZZAS										
41		[2] 1 CUP TOMATOES									1	
42		[3] 1 TABLESPOON OLIVE OIL										
43		[4] 1 LARGE CHOPPED GARLIC CLOVE										
44		[5] 1/4 TEASP HOT PEPPER FLAKES ???										
45		[6] 1/2 TEASP DRIED OREGANO										
46		[7] 1/4 TEASP SUGAR ???										
47		[8] 1/4 TEASP SALT ???										
48		[9] SIMMER 10 - 15 MINUTES ???										
49		PEPPERONI									3-4 OZ	
50		SAUSAGE									0.5 LB	
51		MUSHROOMS									1 CAN	
52		ONIONS									1/3 CUP	
53		PEPPERS									1 CUP	
54		CHEESE									1 CUP	