

TO: PIZZA MAKING
FROM: Frank Gadek

Thursday, October 14, 2004

PIZZA MAKING

PROCESS

USE BREADMAKER DOUGH CYCLE

SOME MAY PREFER **LOW PROTEIN / GLUTEN FLOUR** – E.G., KA APF, KA ITALIAN, SEMOLINA ADDITION – THIS IS NON-TRADITIONAL BUT SOME MAY LIKE THE LESS CHEWY CRUST

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 TO MINIMIZE TOPPINGS FROM GOING OVER THE EDGE INTO THE OVEN

BAKE IN OVEN PREHEATED FOR ABOUT 1 HOUR TO 475 DEGREES – USE SEVERAL FLAT BAKING STONES TO ASSIST IN MAINTAINING THE HEAT

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 CHOPPED GARLIC , EVEN CANNED FISH, BUY THIN SLICED

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PEPPERONI AND CHEESES, **PENZY'S SPICES** – PIZZA,
GARLIC, ONION, ETC.

MY PREFERENCES:

THIN CRUST
LOT OF VEGETABLE TOPPINGS LIKE RIVIERA
LOT OF MEAT AND ANCHOIVIES

REFERENCES:

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