

Thin-Crust Pizza

Adapted from [Cooks Illustrated](#) Jan/Feb 2011

Ingredients:

1 ½ teaspoons salt
1 tablespoon olive oil, plus extra
1 ⅓ cups (10 ½ ounces) ice water
½ teaspoon instant or rapid-rise yeast
2 teaspoons sugar
3 cups (16 ½ ounces) bread flour, plus extra

Sauce:

1 28-ounce can whole peeled tomatoes
1 tablespoon extra-virgin olive oil
1 teaspoon red wine vinegar
2 medium garlic cloves, minced or pressed
1 teaspoon salt
1 teaspoon dried oregano
¼ teaspoon ground black pepper

Toppings:

Quattro Formaggi - Fresh mozzarella, sliced; Italian Fontina cheese, Scamorza cheese, & blue cheese

Caprese - Sliced tomatoes, fresh mozzarella, and basil

Cornmeal (optional)

Preparation:

At least 24 hours before prepare the dough: In a food processor, process the flour, sugar, and yeast until combined. With the machine running, slowly add ice water through the feed tube, process until the dough is combined and no dry flour remains. Let dough stand for 10 minutes.

Add oil and salt and process until dough forms satiny, sticky ball - about 30 to 60 seconds. Remove dough from bowl, knead briefly on lightly oiled work area until smooth, about 1 minute. Transfer to a lightly oiled container, cover with plastic wrap and refrigerate for at least 24 hours and up to 3 days.

To make the sauce, combine all ingredients in a food processor. Blend until smooth, about 30 seconds. Transfer to a container and refrigerate until ready to use.

One hour before baking the pizza, adjust the oven rack to the second highest position and place a baking stone on the rack to preheat. Preheat the oven to 500° degrees. Remove the pizza dough from the refrigerator and divide in half. Form each half into a ball and place on a lightly oiled baking sheet, with at least 3 to 5 inches apart. Cover loosely with plastic wrap coated with

cooking spray and let sit at room temperature for 1 hour.

Coat 1 ball of dough generously with flour, and place on a well-floured countertop. Using fingertips, gently flatten into 8-inch disk or toss it up in the air and give it a couple whirls like the pizzeria's. Leave 1 inch of the outer edge thicker, and gently stretch into 12-inch round if possible. Lay out parchment paper and spread a handful of cornmeal on the paper and place the dough on the paper.

Spread ½ cup tomato sauce over pizza, add a couple handfuls of cheese, garnish with a little bit of kosher salt and a drizzle of olive oil. Carefully lift the parchment paper with pizza on-top and place carefully onto stone and bake until the crust is well-browned, 10 to 12 minutes. Remove pizza and place on wire rack for 5 minutes before slicing and serving. Repeat step to bake pizza, top and bake second pizza.

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