

Crisp Thin-Crust Pizza

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Makes 4 servings.

10 ounces unbleached all-purpose flour (Gold Medal)
1/2 teaspoon instant yeast
1 teaspoon honey
1/2 teaspoon salt
3/4 cup water, plus 1 1/2 teaspoons 100-105 degrees

1/4 cup olive oil

1 cup tomato sauce

10 ounces whole milk mozzarella cheese shredded approx. 2 cups

30 minutes

Day 1:

1. Combine flour, yeast, honey and salt in workbowl of food processor fitted with steel blade. With machine running, add all but 2 tablespoons of water through feed tube. With machine still running, add olive oil through feed tube and process until dough forms a ball, about 30 seconds. Turn dough out onto work surface to see if dough needs remaining water and to finish kneading.
2. Place dough in gallon-sized, heavy-duty zipper-lock plastic bag and seal. Refrigerate overnight or up to 48 hours.

Day 2:

1. Adjust oven rack to lowest position, set baking stone on rack, and heat oven to 500 degrees. Heat baking stone 1 hour before proceeding.
2. Remove dough from plastic bag and divide in half with pastry scraper. Set each half in center of lightly floured large sheet parchment paper. Cover each with two 18-inch lengths plastic wrap overlapping in center (alternatively, use one 18-inch length of extra-wide plastic wrap); let doughs rest 10 minutes.
3. Setting one dough aside, roll one dough into 14-inch round with even thinness of 1/32nd inch, using tackiness of dough against parchment to help roll.
4. Peel off plastic wrap, sauce dough, then sprinkle with about 1 cup cheese. With scissors, trim excess parchment so that it is just larger than dough.
5. Slip dough with parchment onto pizza peel, inverted rimmed baking sheet, or rimless cookie sheet, then slide onto hot baking stone. Bake until deep golden brown, about 10 minutes. Remove from pizza peel or pull parchment with pizza onto baking sheet. Transfer pizza to cutting board, slide parchment out from under pizza; cut pizza into wedges and slide onto wire rack. Let cool 2 minutes until crisp; serve.
6. While first pizza is baking, repeat steps 3 and 4 to roll and sauce second pizza; allow baking stone to reheat 15 minutes after baking first pizza, then repeat steps 5 and 6 to bake second pizza.

While this recipe makes two thin pizzas, if only one is desired, the other crust can be baked and then frozen for later use. To do this, roll the second crust to 15 inches, poke with a fork, and bake for 2 minutes. Then remove and cool on a rack. Wrap well and freeze on a baking sheet. When ready for use, defrost and dress the dough, slide it onto parchment and bake for nine minutes.