

Neapolitan Pizza

Makes: 4 servings or 2 pizzas (12 inch)

Portion Size: ½ pizza

Prep Time: 2 hr.

Cook Time: 10 min.

Ingredients:

1-½ teaspoons	(7 mL)	honey
1-½ teaspoons	(6 g)	active dry yeast
1 cup	(250 mL)	lukewarm water (95 - 100°F)
2-½ cups	(300 g)	bread flour
1-½ teaspoons	(9 g)	kosher salt
2 teaspoons	(10 mL)	olive oil
1 cup	(250 mL)	prepared tomato sauce
1 pound	(450 g)	sliced fresh mozzarella cheese
2		Roma tomatoes, sliced
½ cup	(10 g)	loosely packed fresh basil leaves

Method of Preparation:

1. Mix honey, yeast and water in small bowl. Let stand 5 to 10 minutes or until mixture starts to lightly foam.
2. Add flour and salt to bowl of KitchenAid® Artisan Mini Stand Mixer. Attach bowl and dough hook to mixer. Turn to Speed 1 and mix about 1 minute. Stop mixer and add yeast mixture. Turn to Speed 4 and knead about 10 minutes or until dough becomes smooth and elastic. Divide into two equal balls.
3. Place each dough ball into separate medium bowls greased with 1 teaspoon olive oil. Cover with plastic wrap and let rise in warm place about 1 to 2 hours or until doubled in size.
4. Preheat oven to 550°F. Punch down dough, reshape into a ball, and transfer to clean work surface. Cover each dough ball with damp paper towels and let rest 30 to 60 minutes or until doubled in size.
5. Stretch each dough ball into 12-inch circle. Transfer to inverted baking sheets. Top each crust with ½ cup tomato sauce, half the cheese and 1 sliced tomato. Bake 10 to 15 minutes or until cheese is melted and crust is nicely browned. Remove from oven and top each pizza with ¼ cup fresh basil before slicing.

Chef's Tip

- For a true New York-style taste, let the pizza dough rest overnight to develop the yeasty flavor. After Step 3, the dough will have doubled in size. Punch down dough and reshape into balls. Return dough to oiled bowls, cover with plastic and refrigerate overnight. The next day, remove dough from refrigerator and bring to room temperature, about 1 hour. Preheat oven and proceed with Step 5.
- Due to its higher gluten content, using bread flour in this recipe will give the crust that classic chewy texture of a Neapolitan pizza dough.