



BAKING SCHOOL

On-Demand

CLASSIC NEW YORK-STYLE PIZZA AT HOME

AUTHENTIC SLICES, BAKED IN YOUR OWN OVEN

Our Baking School

We love to bake and want to share our passion with you. Whether you're a beginner or a bakery professional, let us help you take your baking to the next level. Explore our hands-on classes. Relax and take in a seated demonstration. Bake with kids. Enjoy our special guest instructors. Whatever you wish, you're invited to come bake with us.

The King Arthur Baking School has multiple locations:
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Our mission is to share the pure joy of baking nationwide. But that's not all. Our employee-owned Vermont company is a certified B Corporation, dedicated to environmental stewardship and helping those in need — because after all, baked goods and doing good go hand in hand.

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TOOLS CHECKLIST

- BAKING STONE OR STEEL
- BENCH KNIFE
- BOWL SCRAPER
- BOWL COVER
- BOX GRATER
- CAN OPENER
- COOLING RACK
- FLEXIBLE SPATULA
- GRILL BRUSH
- IMMERSION BLENDER OR FOOD PROCESSOR
- INFRARED THERMOMETER
- LIQUID MEASURING CUPS
- LONG TONGS
- MEASURING SPOONS
- MEASURING TAPE OR RULER
- MICROPLANE
- MIXING BOWLS OF ASSORTED SIZES
- NONSTICK SPRAY
- PARCHMENT HALF-SHEETS
- 9" PARCHMENT ROUNDS
- PEELS OF ASSORTED VARIETY: WOOD, METAL, PERFORATED, AND TURNING
- DOUGH PROOFING BOWLS (5" TO 6" DIAMETER)
- PIZZA WHEEL
- ROLLING PIN
- SCALE
- SPOONS FOR TASTING
- WOODEN SPOON



What is New York-Style Pizza?

On a trip to New York during the writing of *The Book of Pizza*, we visited more than 30 slice shops. At each one we bought a couple of slices, took them to a park bench, and, starting at the crust end, ripped them open and stuck our noses in. Most of them smelled sweetly yeasty, a sign that the dough had fermented in the fridge the night before. A few smelled more sour, and those probably used sourdough culture instead of (or in addition to) yeast. Some slices didn't smell like anything at all, and those were typically the ones that tasted bland, too. Did we look a little weird with our noses stuck in pizza crust? Probably. But in New York nobody bats an eyelash. And besides, we were on a mission to learn as much about these pizzas as possible so that we could write a recipe that replicates them.

The formula we landed on honors the New York nonnegotiables: a little bit of sugar and oil in the dough, and a relatively low hydration. Bread flour is key here as it gives us just enough tug while also helping us achieve a thin but very sturdy pie. For the method, we follow in the footsteps of our favorite pizzerias: We mix on day one, divide and ball an hour later, then tuck the doughs in for a long overnight room-temperature fermentation before chilling or baking on day two. Once the doughs have had their room-temperature rise, they hold for a surprisingly long time in the fridge, which makes this a dough that can work easily with your schedule.

Any slice you get from a New York slice shop is twice baked: once to cook it through, and the second time to re crisp, remelt, and reheat (so it's screaming hot when you take your first bite). You can — and should! — do the same at home. Make a few pies, cut them into NYC-size slices, and put them on the hot stone again right before eating. The result is shockingly authentic. One tester, a Vermonter who grew up in Brooklyn, was almost brought to tears when she first tasted it — and you know how hard it is to make a real New Yorker cry.

New York-Style Dough

YIELD: MAKES 602g, ENOUGH FOR TWO 13" PIZZAS

➤ In doughs like this, a very small amount of yeast, combined with long fermentation, ensure that there's just enough dough activity but not too much.

INGREDIENTS

360g (3 cups) King Arthur Unbleached Bread Flour
12g (scant 1 tablespoon) granulated sugar
12g (2 teaspoons) table salt
¼ teaspoon instant yeast
12g (scant 1 tablespoon) vegetable oil
206g (¾ cup plus 2 ½ tablespoons) water, cool (60°F to 70°F)

INSTRUCTIONS

1. In a large bowl, combine the flour, sugar, salt, and yeast and stir to combine, then add the oil and water. Mix to combine, then knead the dough by hand until you have a rough but cohesive dough.
2. Cover and let the dough rest at room temperature for 1 hour.
3. On a lightly floured surface, divide the dough into two equal pieces (about 300g per piece).
4. Form each piece into a tight ball and place seam-side down in a lightly greased container.
5. Cover tightly and let it rest at room temperature for 8 to 10 hours.
6. The dough is now ready to use in the recipe that follows, or it can be refrigerated for up to 3 days. Let refrigerated dough rest at room temperature while your oven preheats, at least 1 hour.





No-Cook Pizza Sauce

YIELD: MAKES 585g (2 1/2 CUPS)

- Great canned tomatoes need almost nothing done to them to become a vibrant (and effortless) pizza sauce. Got less-than-great canned tomatoes? Those can work, too, though you may want to add a little sugar, especially if they're tasting too acidic.

INGREDIENTS

794g (one 28-ounce can) whole peeled tomatoes
6g (1 teaspoon) table salt, plus more to taste
4g (1 teaspoon) granulated sugar, plus more to taste

INSTRUCTIONS

1. Open and strain the tomatoes; discard the liquid or save for another use. Taste the tomatoes to determine how much salt and sugar you'd like to add.
2. Using a blender, food processor, or immersion blender, pulse the tomatoes just a few times to a coarse consistency.
3. Stir in the salt and sugar. Taste and adjust the seasoning as necessary.
4. Use immediately or transfer to a lidded container and refrigerate for up to 5 days. Freeze leftover sauce for longer storage.

For Topping & Firing

YIELD: ONE 13" PIZZA

- **When it's hot and very crispy, and you've shaken the perfect amount of Parm, oregano, and red pepper flakes on it, a New York-style cheese slice is a life affirming food. Just one oversized slice can remind you that there's good in the world, that pleasure is worth seeking out, and that the perfect meal really is the one you're holding and folding in your hands.**

INGREDIENTS

1 ball (about 300g) *New York-Style Dough* (page 6)
semolina or cornmeal, for dusting
130g (1/2 cup) *No-Cook Pizza Sauce* (page 7)
99g (3 1/2 ounces or 3/4 cup) *shredded low-moisture mozzarella cheese*,
whole milk preferred
6g (2 tablespoons) *grated Parmigiano-Reggiano*, plus more for topping
red pepper flakes, for finishing
dried oregano, for finishing

INSTRUCTIONS

1. **To prepare the oven:** Arrange racks in the lower and upper thirds of the oven. Place a baking steel or stone on the lower rack and preheat the oven to 500°F (or 550°F, if your oven can go that high) for at least 1 hour.
2. **To shape the pizza:** Dust your work surface generously with flour. Place the dough on the work surface. Without distorting the round dough, flip it over so that both sides are coated with flour. Use your fingertips to gently depress the center of the dough (avoiding the outer edge), pressing out the gas and beginning to flatten and expand the dough into a round.
3. Continue using your fingertips to press the center of the dough outward until you have an 8" round. Gently grab the dough on the east and west sides, careful to position your grip over the edge crust, and tug the dough in an east-west direction. Rotate the dough and repeat the tug. Continue rotating and tugging until the dough round measures about 10".
4. Lift the pizza from the work surface and use your knuckles to gently stretch the dough into a 12" round. Use two hands at once to gently move the dough in a circle, allowing gravity to do most of the work for you. If the dough resists stretching, let it rest for 5 to 10 minutes to allow the gluten to relax, then try again. If the dough is at all sticky, use more flour. Return the dough to the floured work surface and give it a few more east-west tugs until the round measures 13".
5. Lightly dust a peel or an overturned baking sheet with semolina and transfer the dough to the peel. If the dough retracts when transferring it to the peel, gently reform it. Shimmy the dough on the peel to ensure it's not sticking; if it is, lift the edge of the crust and add more semolina.
6. Evenly spread the sauce over the surface of the dough, leaving a 1/2" border, then distribute the mozzarella and Parmesan evenly over the sauce.
7. **To bake:** Use the peel to transfer the pizza onto the steel or stone, then bake for 5 minutes. Check the bottom of the crust — it should be spotted and charred in places, and the edge crust should start to have some color. If not, rotate the pizza and bake for another 1 to 2 minutes.
8. When the bottom has sufficient color, use the peel to transfer the pizza to the top rack, switch the oven to broil, and broil for 2 to 3 minutes, until well charred in spots. (Don't walk away — pizza can go from perfectly charred to burnt quickly.) Home ovens vary substantially, so use the visual cues and your own preferences to gauge when you've achieved the perfect bake.
9. Use the peel to remove the pizza from the oven and slide it onto a wire rack to cool briefly. Sprinkle with more Parmesan, red pepper flakes, and oregano to taste. Cut the pizza into sixths, two "super slices," or one "mega slice" and serve.



Troubleshooting

DOUGH TOO STIFF OR TOO STICKY?

- Make sure you are measuring the ingredients accurately using a scale.
- If the dough feels too stiff, give it additional time to rest at room temperature; the gluten will relax and the flour will hydrate.
- If the dough is too sticky, lightly flour your hands and work surface, and ensure the dough has no wet spots before shaping.

DOUGH SNAPPING BACK WHEN SHAPING?

- If the dough snaps back, pause, let it rest — covered — at room temperature for up to 30 minutes before attempting to stretch it further; repeat as necessary until you reach your desired size.
- If the dough is still too springy, try using a rolling pin to shape the dough.

DOUGH TOO THIN OR TEARING IN PLACES WHEN SHAPING?

- Work slowly while stretching the dough and keep it on the bench for as long as possible.
- Give the dough additional time at room temperature to warm up before shaping.

DOUGH STICKING TO THE PEEL?

- Ensure the dough has no wet, sticky spots before placing it on the peel.
- When topping the pizza, move quickly; if you know you'll take longer, build the pizza on parchment.
- Before loading the pizza into the oven, ensure the pizza isn't sticking by shaking the peel slightly. (The dough should slide freely.)
- If all else fails, use parchment! Place a piece on the peel before adding the shaped crust. (Ensure the parchment is oven-safe.) Remove the parchment once the pizza is set.

PIZZA MISSHAPEN FROM LOADING?

- Ensure an easy release by loading the pizza into the oven on a piece of parchment.
- Practice! Perfecting the art of shaping and loading pizza takes repetition.

SPILL PIZZA TOPPINGS ON THE STONE OR STEEL?

- Remove the spill as soon as possible and clean the stone or steel with a scraper.
- Bake subsequent pizzas on parchment.
- Once cooled, fully clean the stone or steel using a metal scraper.

SEMOLINA BURNING AND MAKING A MESS?

- Remove excess semolina from the stone or steel between bakes.
- Use semolina or cornmeal sparingly.

TROUBLE GETTING A FULL BAKE ON THE BOTTOM?

- Be sure the stone or steel is fully preheated and give the baking surface enough time to reheat between bakes.
- Confirm the heat of the stone or steel with an infrared thermometer before loading.
- Monitor the bottom crust during baking to confirm proper bake or doneness; if the bottom looks light, extend the baking time.

PIZZA TOO DARK ON THE BOTTOM?

- Monitor the bottom crust during baking. Check the stone or steel temperature using an infrared thermometer and adjust as necessary.
- Consider baking on a pizza screen, parchment, or an inverted baking sheet.

TROUBLE GETTING A FULL BAKE ON THE TOP?

- Be sure your oven is fully preheated before baking.
- If at the end of the bake, the top is still too light in color, use the broiler setting briefly, supervising the pizza closely. (It can go from perfectly cooked to burned quickly.)

BAKED PIZZA TOO FLOPPY?

- Dough may have been stretched too thin during shaping.
- Don't overload the sauce.
- Confirm your oven and the stone or steel are fully preheated before baking.
- Return the pizza to the oven to re crisp the bottom, as necessary.

NEED TO CLEAN A STONE OR STEEL?

- If you're working with a hot stone or steel and have a "dry spill" (spill dry ingredients on the surface like semolina or flour), just brush away excess between bakes or allow it to burn up in the heat of the oven.
- If you're working with a hot stone or steel and have a "wet spill" (spill wet ingredients on the surface like pizza sauce or oil), use tongs and a towel to quickly remove the spill, then allow it to dry and brush away residue, if necessary.
- If the stone or steel is at room temperature, you can wipe it with a damp towel, brush it with a wire brush, or scrape it with a metal bench knife to remove stubborn debris.



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