



Pizza Perfected

Below you'll find a list of ingredients and equipment needed for your class. To ensure efficiency during class, please have all ingredients on hand before class begins. **Any prep work to be done before class is highlighted in yellow.**

All recipes used in class will be attached in your confirmation email. Please scroll past the equipment list for the recipes.

If you have any questions or concerns email us, bakingeducation@kingarthurbaking.com. All Zoom links are sent out on the day of class. If you have not received the link 1 hour before your class begins, please contact us at the email above.

INGREDIENTS *(total amount needed for the class)*

- King Arthur Unbleached All-Purpose Flour: 480g (4 cups), plus more for dusting work surface
- Instant or active dry yeast: 1 teaspoon
- Salt: 10g (1 ¾ teaspoons)
- Olive oil: 25g (2 tablespoons), plus more for roasting garlic (optional)
- Warm water: 316g (1 ⅓ cups)
- Your favorite pizza sauce*
- Your favorite pizza cheese and toppings

(We recommend pre-cooking any raw vegetables, such as lightly roasting or sauteing mushrooms, onions, bell peppers, zucchini, etc. Pre-cooking ground pork, sausage, or ground beef is also recommended. Cured meats, like pepperoni, may be used as is.)

***If making our "Quick No-Cook Pizza Sauce," you'll need,**

- Crushed tomatoes: 794g (one 28-ounce can)
- Garlic: 2 cloves
- Dried basil: ½ teaspoon
- Salt and black pepper: to taste

EQUIPMENT

- Scale (preferred) or measuring cup set
- Measuring spoons
- Liquid measuring cup
- Mixing bowl
- Plastic bowl scraper
- Bench knife/scrapper
- Cover for bowl (plastic wrap, towel, etc.)
- Baking stone or baking sheet with parchment paper

Pizza Dough

YIELD: TWO 12" CRUSTS

INGREDIENTS

- 480g (4 cups) King Arthur Unbleached All-Purpose Flour
- 1 teaspoon yeast
- 10g (1 ¾ teaspoons) salt
- 25g (2 tablespoons) olive oil
- 316g (1 ½ cups) warm water

**If you plan to let the dough rest in the fridge overnight, reduce yeast to 1/2 teaspoon*

DIRECTIONS

1. In a large mixing bowl, combine the flour, yeast, and salt.
2. Stir in the olive oil and water.
3. Add a bit more water if the dough is dry and firm. (“Wet” dough, though more challenging to work with, contributes to an airier texture and is easier to stretch.)
4. Turn the dough out onto a lightly floured work surface.
5. Knead the dough by folding the far edge of the dough in half toward you. Press the dough with the palms of your hands and push lightly, down and away. Rotate the dough 90°.
6. Continue this process (fold, push, turn) until the dough is smooth and springy, about 5 minutes. Handle the dough very gently at first, then as the dough increases in strength, increase the pressure. If the dough sticks, scrape your work surface clean with your bench knife, and sprinkle the kneading surface lightly with flour.
7. Divide the dough in half and shape into balls. If you want to bake both pizzas today, place each half in a bowl and cover. For an overnight proof or freezing, place the dough balls in an greased plastic bag or airtight container, and place immediately into the refrigerator or freezer.
8. For same day baking, allow the dough to rise in a covered bowl until doubled in bulk, about 60 to 90 minutes.
9. Turn the risen dough out onto a floured surface.
10. Begin by patting the dough gently to degas. Holding it vertically above your work surface, rotate the disk of dough stretching the edges until it’s large enough to drape over the back of your knuckles.
11. Turn the dough on your knuckles, slowly moving your hands wider apart to stretch the dough and keep a round shape. This action provides tension against the dough to fully stretch it. Try not to provide so much tension that the dough tears; although, little holes can always be patched!
12. If the dough resists any of these steps, put it down on your floured bench surface, cover it, and let it rest for a minute or two until it relaxes again. The exact thinness is a matter of personal preference.
13. Top as desired. Repeat this process with the second crust.
14. Bake pizza in a preheated 500° to 550° oven. For best results, bake the pizza directly on a pizza stone. Using parchment paper is helpful to prevent sticking to either the stone.
15. A thin crust will bake faster than a thicker one. Consider, too, the topping that you have chosen for your pie. Heavily topped pizzas require a longer bake than those lightly topped.

Quick No-Cook Pizza Sauce

YIELD: ABOUT 1 QUART OF SAUCE

INGREDIENTS

- 794g (one 28-ounce can) crushed tomatoes
 - 2 cloves garlic, roasted and mashed*
 - ½ teaspoon dried basil
 - Salt and black pepper, to taste
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DIRECTIONS

1. In a large bowl, stir all the ingredients together.
2. Store sauce in the refrigerator for up to 1 week or freeze up to 1 month.

*TO ROAST GARLIC

Preheat oven to 325°F/160°C. Separate a head of garlic into cloves, leaving the skin on. Drizzle a bit of olive oil into a small bowl, then add the cloves, tossing to coat. Transfer the cloves to a parchment-lined baking sheet and bake for 25 to 30 minutes, or until the cloves are softened and fragrant. Remove the cloves from the oven and allow to cool. Squeeze the cloves out of their skin, then mash the cloves with a fork. Store roasted garlic covered in the refrigerator up to 1 week or freeze up to 1 month.