

SOURDOUGH NEAPOLITAN PIZZA

YIELD: 4 Pizzas | TIME: 1 hour hands-on, 24 hour inactive time, 8 to 9 minute bake



WHAT YOU NEED:

DOUGH

445 grams Water
128 grams Active starter
100 grams Whole wheat flour
540 grams All-purpose flour
14 grams Salt

GARLIC OIL

3 whole Garlic cloves
56 grams Olive oil

SUGGESTED TOPPINGS

Pepperoni
Sausage
Sweet peppers
Black olives
Sage
Basil
Cherry Tomatoes

MELTY CHEESES

Fresh mozzarella cheese
Low moisture mozzarella
Fontina cheese
Tallegio
Brie

SAUCES

Marinara
Pesto
Garlic oil

See tools on next page.

PREPARATION:

STEP 1: MAKE THE DOUGH

Combine the water and active starter in a large mixing bowl. Stir until the starter has dissolved. Using a spatula or your hands, stir in the whole wheat flour until it's fully incorporated. Fold the remaining flour and the salt in until all of the flour is hydrated. Cover the bowl with a dough cover and let the dough rest for 1 hour.

STEP 2: STRENGTHEN THE DOUGH AND LET IT RISE

The dough should look smoother and feel less tacky after the rest period. Knead the dough inside the mixing bowl for 5 to 10 minutes or until the dough is smooth and extensible. Transfer the dough to your clean, lightly-oiled proofing box. Let the dough rise for 3 to 4 hours or until your dough looks bubbly, well risen, and feels airy.

STEP 3: PRE-SHAPE THE DOUGH ROUNDS

Turn the dough out on a clean, lightly floured surface. Using your bench knife, divide the dough into four equal portions. Working with one portion of dough at a time, shape the dough by tucking the edges under and rounding it into a tight, smooth topped ball. Repeat with the remaining portions.

STEP 4: OVERNIGHT COLD PROOF

Place the shaped dough back into your proofing box nestled next to each other to give them support and allow them to rise. Place the covered proofing box in the refrigerator for an overnight cold proof.

STEP 5: PREPARE FOR BAKING

Take your proofing box out of the refrigerator and let your dough come to room temperature. Preheat your oven to 500F with the top rack 6 inches away from the heat source and position the other rack on the lowest position with the Challenger Bread Pan bottom on top. Prepare your toppings.

Recipe cont'd on next page.



Recipe created by Hannah Dela Cruz, [@makeitdough](#) on Instagram.

The Challenger pan is available at [deliverdeli.com](#)

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WHAT YOU NEED:

TOOLS

[Baker's Scale](#)
[Challenger Bread Pan](#)
Chef's Knife
[Dough cover](#)
Instant Read Thermometer
Kitchen Shears
[Mixing bowls](#)
Pastry Brush
[Pre-cut Parchment Paper](#)
Spatula
Tongs
Wire Rack
Wooden Spoons

PREPARATION:

STEP 6: SHAPE AND TOP YOUR PIZZAS

Place one portion of dough on a lightly oiled work surface. Starting from the center, flatten and spread the dough out with your fingertips until you form a 8.5 by 11-inch rectangle, leaving a 1-inch border. Make sure to de-gas the center but not the edges of the dough. Transfer the dough on top of a piece of pre cut parchment paper.

Brush the edges of the dough with garlic oil. To top your pizza, spread a thin layer of sauce onto the dough. Spread an even layer of cheese over the sauce and place your desired toppings on top.

STEP 7: BAKE

With the dough on the parchment, carefully slide the assembled pizza on a pizza peel or overturned baking sheet. Take the Challenger Bread Pan out of the oven and gently slide the pizza inside.

Bake the pizza on the bottom rack for 4 minutes. Turn the broiler on, place the Challenger Bread Pan with the pizza on the top rack. Broil the pizza for 4 to 5 minutes or until the cheese looks bubbly and the crust is browned to your liking. Transfer the pizza onto a wire rack.

Set the oven to 500F once more and wait until the oven comes up to temperature before proceeding. Repeat with the remaining dough portions.

STEP 8: ENJOY AND STORE

Pizza is best enjoyed freshly baked. Store any leftover slices wrapped in aluminum foil in the refrigerator for up to 3 days. To reheat, broil the pizza on high for 2 minutes.

