

NY STYLE PIZZA DOUGH RECIPE

New York Style pizza began in the US in 1905 in the Little Italy neighborhood of Manhattan when Gennaro Lombardi opened the very first pizzeria: Lombardi's.

And ever since, New York Style has become the most popular pizza style in the United States. What makes New York Style so special? It's the hand-tossed thin crust, simple tomato sauce and low-moisture mozzarella cheese. Most importantly, New York Style pizza must pass the "flop" test meaning when you fold the pizza in the middle, the crust must hold the toppings without falling or bending to be truly authentic! Originally this style was made in coal fire ovens but now it is mostly created in gas or electric ovens.

Let's walk through the recipe to make the best New York Style dough, the mixing process and how to bring it all together to create a mouth-watering pizza.

Tools Needed



Dough Mixer



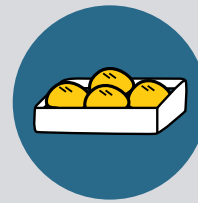
Scale



Containers
for Weighing
Ingredients



Dough Scraper



Dough Trays



Plastic Wrap

Dough Recipe

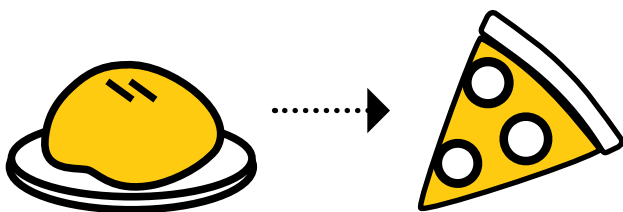
Yield approx. 33 dough balls for 16" pizzas.

- **Flour** 10 Kg
- **Water** 6.5 Kg at 50°F
- **Yeast** 15 gr (IDY) or 25 gr (ADY) or 35 gr (FY)
- **Salt** 250 gr
- **Extra Virgin Olive Oil** 300 gr

Note about water temperature – the water temperature is determined based on the following: Room temperature, friction force from mixing and desired final dough temperature. For our recipe, we know water at 50 degrees will give us our desired finished dough temperature.

Ingredients needed to make one 16" pizza.

- **Dough ball** 500 gr
- **Sauce** 220 gr
- **Grande Mozzarella Cheese** 250 gr
- **Grande Parmesan** 40 gr optional
- **Basil** 10 gr optional
- **Olive Oil** 30 gr optional



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Mixing Process

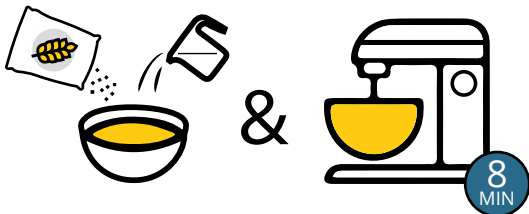
1 Weigh Ingredients

Weigh all the ingredients before starting the mixing process.



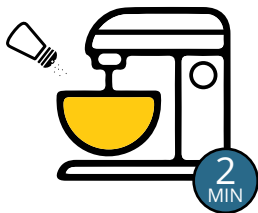
2 Add Ingredients & Mix

Add flour, yeast and water into the mixing bowl and start the mixer on 1st speed for 8 minutes.



3 Add Salt & Mix

After 8 minutes, add the salt and mix for an additional 2 minutes.



4 Mix & Add Oil

Then adjust the mixer to the 2nd speed and set the timer for 10 minutes. Start the mixer and slowly add the oil until completely absorbed. The final temperature of the dough should be approximately between 73°F and 76°F.



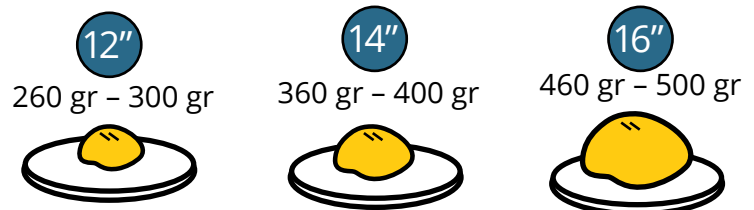
5 Cover the Dough & Let Rest

Transfer the dough onto the working table and brush it with a thin layer of oil, then cover the dough with plastic wrap. Alternatively, the dough can be stored in a tub covered with a lid. It is extremely important to cover the dough to prevent the formation of a "skin". Let the dough rest at room temperature for at least 1 hour. This timing may vary based on the final temperature of the dough, the amount of yeast used and the room temperature.



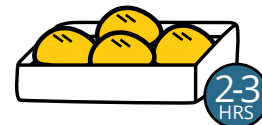
6 Divide the Dough

Divide the dough into pieces of the desired weight depending on the size of pizza you want to make. Here is a chart for common dough weights:



7 Let Dough Rest & Ferment

Roll the dough into the shape of a ball and place into dough trays. Let the dough ferment and proof at room temperature for 2-3 hours, depending on room temperature. Ideally the dough should increase its volume by 50%.



8

Place the dough trays into the refrigerator for a minimum of 16 hours at 39°F. Dough can be stored in the refrigerator up to 48 hours. Remove the dough trays from the refrigerator at least 2 hours before baking.

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Stretching

Sprinkle some flour, semolina or a blend of the two onto the dough ball surface and remove it from the dough tray with the help of a dough scraper, paying attention to avoid deflating the dough and keeping the round shape as much as possible. This step of the process will determine the quantity of gasses left in the dough ball that will allow the crumb to spring during the baking process and the level of difficulty to stretch the pizza into the classic round shape.

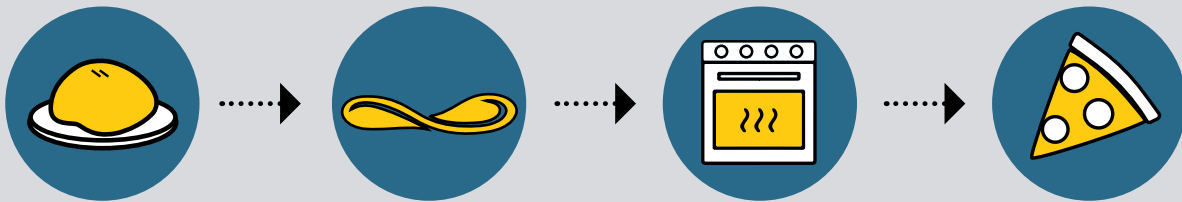
Place the top part of the dough ball onto the dusted work surface. Dust the bottom of the dough ball with flour.

Put your hands next to each other, trying to replicate the curve of the dough ball and press down from the center toward the front, moving the gasses inside the dough toward the crust.

Flip the dough upside down and repeat the process.

After the dough is approx. 8" in diameter, move it to the back of your hand and spin the pizza, trying to stretch with the other hand in the opposite direction. It is important to stretch the outer part of the dough avoiding stretching the center. The thinner the center, the higher the chances of piercing the pizza when turning in the oven.

Once the dough has reached the 16" diameter, place the dough top down onto a wooden peel lightly dusted with flour. Do not over dust the peel, excessive flour will burn in the oven giving a bitter taste to the pizza. Excessive flour may also prevent the crust from cooking properly creating an insulating layer between the oven deck and the crust.



Bake

The temperature to make New York style pizza is between 500°F to 560°F and pizza should bake in 7 to 10 minutes. It is important to make sure that the oven has reached the set temperature for at least 30 minutes before service, or the oven may cool down quickly slowing down the service.

Once pizza is ready to be baked, transfer it from the peel to the deck and let it bake for about 3 to 4 minutes. It is important to keep the door shut during this first step to avoid loss of temperature. At this point, the bottom of the pizza needs to be checked to ensure that it is not excessively coloring and is detached from the deck. Pizza will be rotated 180 degrees and baked for the additional time needed to reach the caramel color of the crust and the perfect cheese melt.

When taking the pizza out of the oven, make sure to inspect the bottom to ensure it is not burned or pierced and place the pizza onto a cooling rack to mitigate the moisture and steam from the hot pizza. Moisture and steam will soften the crust.

The best way to serve pizza in a box is to use pizza liners to create a layer between the box and the pizza. Try to avoid the classic aluminum plate as they transfer the heat away, making the pizza cold quickly.