

North American Neapolitan Pizza Dough

Makes 16 lbs.

The pizzaiolo's life mixes a pinch of life, love and work." – Enzo Coccia

When Wood Stone chef Frank Milward traveled to Naples, Italy to study the art of the Neapolitan pizza with Maestro Enzo Coccia, he was impressed with the region's use of local ingredients. This Naples pizza dough reflects that commitment, utilizing unbromated, unbleached North American flour. Read more about Chef Frank's visit to Naples and "Cooking Naples Style."

Ingredients

6 lbs.	water (determine temperature with the Dough Temperature Control equation)
2½ oz.	sea salt
0.7 oz.	compressed cake yeast
10 lbs.	General Mills Harvest King flour

Method

- Pour the water into the bowl of a large electric mixer fitted with a dough hook attachment. Add the salt and mix on low speed for 2 minutes, or until the salt dissolves completely.
- Add the yeast and mix for 5 minutes, or until the yeast is completely dissolved and hydrated.
- Add the flour and mix for 2 minutes. At 2 minutes, check the bowl characteristics; the dough should be releasing from the sides of the bowl. If the dough is too sticky, add a bit of flour. If it is too dry and climbing up the dough hook, add a bit more water.
- Mix for 8 more minutes on low speed. After 8 minutes, mix for 1 minute at medium speed.
- Remove the dough from the bowl turn the entire dough ball out onto a work surface. Shape the dough into a large dough ball. Cover the dough with a damp cloth for 30 minutes.
- After the dough has rested, scale and shape the dough into dough balls: round off the dough by pulling at the outer edges of each dough ball and folding the edges into each other. Rotate the dough ball 90 degrees and repeat the process with the opposite edges. Roll the dough in a circular motion with your hands, forming a smooth ball. Turn the finished dough balls in a light coating of flour and place in an air tight dough box for a minimum of 4 hours at room temperature, or overnight in a refrigerator. For best flavor, age overnight.
- Before using, remove the dough from the refrigerator and temper at room temperature for a minimum of 1 hour.

Learn how to [make](#) and [bake](#) a Neapolitan pizza.



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