THE J.M. SMUCKER Co

Neapolitan Style Pizza

Makes 2 12” (30 cm) pizzas

Prep Time	Cook Time	Serves	Difficulty
1 hr	7 mins	N/A	N/A

Ingredients

- **Dough:**
- 1 cup (250 mL) warm water 100-110°F (38-43°C)
- 1 tsp (5 mL) active dry yeast
- 2 cups (500 mL) **Robin Hood®** 00 Style Pizza Flour

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- 1 tsp (5 mL) salt
- 1 tbsp (15 mL) cornmeal
- **Assembly:**
- 6 oz (170 g) fresh mozzarella cheese, sliced
- 1/2 cup (125 mL) pizza sauce, divided
- fresh basil leaves, torn

Directions

Step 1:

Place pizza stone* on oven rack 1 level below highest in oven. Preheat oven to 550°F (285°C), or highest temperature possible.

*Pizza stone recommended.

To bake on metal pan: Preheat oven to 500°F (260°C). Lightly grease a 12”- 14” (30-35 cm) round pizza pan. Divide and shape dough as directed. Place on prepared pan and top with toppings. Bake in preheated oven, 6-8 minutes or until crispy and golden. Repeat with remaining dough. Metal pans may warp at high temperatures.

Step 3:

Combine water and yeast in large bowl of electric mixer. Let sit until frothy, about 2 minutes. Add flour and salt. Beat on low speed 1 minute, increase to medium high and beat 2 minutes. Dough will be sticky. Remove to greased bowl. Cover with plastic wrap and tea towel. Place on top of preheating stove and let rise 45-60 minutes.

For long ferment method, prepare dough as directed, but do not shape dough. Place dough balls in floured container, cover and refrigerate up to 3 days. Proceed as directed in recipe.

If the dough is too sticky, very generously flour the counter and surface of dough and knead in gently until absorbed and easier to handle.

Step 4:

Remove to a lightly floured surface. Divide dough in two. Round into a ball and hand stretch, turning over if necessary, to ensure dough does not stick. Form a 12” (30 cm) round, leaving the edges higher than the middle to form crust. If dough is too elastic, let rest 2 minutes.

Step 6:

Sprinkle pizza wheel or cutting board with 1 tbsp (15 mL) cornmeal. Place dough on cornmeal covered surface, ensuring that it does not stick. Top with 1/2 of sauce and cheese. Carefully slide pizza onto hot stone in oven. Bake 6-7 minutes, or until bubbly and crust is golden. Remove. Top with fresh basil leaves. Let sit 2 minutes, cut, and serve. Repeat with remaining dough ball.

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