**Pizza (2 large pizzas)**

For a demo in Hebrew, refer to Hen in the Kitchen, Ep. 14 (<https://youtu.be/4bb3alO6w-Y>) [www.heninthekitchen.com](http://www.heninthekitchen.com)

Ingredients

**Tools beyond the Standard:**

* Large, flat area for working the dough (e.g., counter)
* Optional: Mixer designed to knead dough. Do not use a normal hand mixer which would burn out!
* Sifter
* Brush for olive oil brushing
* Optional: Pizza stone
* 2 pizza disks or 2 round baking pans covered in aluminum foil
* Ladle

**Dough:**

* 3½ cups (500 gr) white flour, sifted
* 1 TBSP or a single 0.25 oz. envelope (which equals 2⅟4 tsp) dry yeast
* 1 TBSP sugar
* ½ TBSP salt
* 1 TBSP olive oil
* 1⅓ cups water

**Sauce:**

* 1 can (400 gr) tomato sauce (smooth, or puréed)
* ½ TBSP tomato paste
* 2 cloves garlic (for myself, I use an entire garlic, which has the effect of having garlic as a topping)
* 1 TBSP olive oil
* 1 tsp oregano
* 1 tsp sugar
* 1 tsp salt
* ½ tsp black pepper

**Toppings:**

* 300 gr grated mozzarella
* 300 gr another grated cheese, per your taste
* Any other topic you crave
* Salt
* Pepper

Direx

**Begin:**

* Combine and stir dry dough ingredients.
* Add wet ingredients and knead the dough either by hand or with the aid of a mixer. Regardless of how you knead, keep kneading until dough feels **soft** and perfectly **smooth**. It should be neither **sticky** nor **dry**. This may take up to 10 minutes of serious elbow grease. Don’t skimp on this step. Flexibility of the dough depends on this.
* Divide dough into 2 equal-ish parts for 2 large pizzas, or 3 equal-ish parts for 3 medium pizzas.
* Mold each part into a circle. Here’s how:
	+ Grip dough with two hands, one on either side. Push edges toward center, and press. Repeat until you feel it looks close enough to a circle or sphere-ish shape.
	+ Place sphere on a dry surface (no flour). Cup with both hands, placing emphasis on the pinky or exterior edge of the palms of your hands, and spin slightly, less than 45-60 degrees. Then, rotate the ball, similar to the way you’d demonstrate the Earth spinning on its axis. Repeat several times, spinning in the same direction each time, to round the dough even further.
* Place each dough ball on an olive oiled flat surface. Then, coat visible areas of dough balls with olive oil.
* Cover dough balls with plastic wrap and leave to rise two hours (typically) or until they are twice as voluminous.
* Take note of the time.

**Prep:**

* In a bowl, combine and stir all sauce ingredients. Set aside.
* 1 hour before you believe your dough will have risen, preheat oven to the highest possible temperature available on the bake setting.

More…

**Pizza (cont’d)**

* Optional: If using a pizza stone, place stone into oven now.
* Once dough has risen, prepare the work area: Generously flour a flat surface. Have a bit of sifted flour ready in a large bowl.
* Remove plastic cover and dip the first dough ball (now, it is likely an elongated dough ball or disk) into flour bowl. Ensure that dough is thoroughly coated in flour.

**Work the Dough:**

* Place dough on floured work surface. Hopefully, it resembles a thick disk, about the size of a paper plate.
* Use thumbs and middle fingers to pinch all around and demark about a ½” (1-2 cm) rim all around. Rim will become the raised edge of the crust.
* Place 3 middle fingers of each hand in the center of the circle. Press down, lift hands, return to a nearby location on the dough, and again press down. Repeat several times. This flattens the dough.
* Turn dough circle 90 degrees and repeat the previous step. Turn another 90 degrees and repeat the previous step, and then do it once more. You will have rotated the dough 360 degrees when done.
* Using both palms, gently pound on the dough so as to achieve a more consistent thickness all around. Pinched rim should still be clearly defined all around.
* Mentally divide dough circle into two halves: analog noon clock to 6 pm, and 6 pm 6 to midnight. Shape your left hand into the letter C and place hand into the 6-midnight half of the circle. Your pinky side is now firmly planted in the dough, holding it in place. Use a flattened right hand to gently stretch the noon-6 section in a clock-wise direction.
* Turn dough 45 degrees and repeat previous step. Repeat until dough has traveled 360 degrees.
* Make a fist and place gently on the dough circle. Using other hand, fold dough over the fist. Now make a second fist and insert so that it too is sandwiched in the dough. Lift away from work surface. Dough stretches.
* While still in the air, use fisted hands to turn dough 360 degrees.
**Tip: This is often when dough becomes too thin and tears, so don’t overdo it!**
* Position on pizza disk or on a round baking pan that you have covered in aluminum foil.
* Look for and repair any tears in the dough, as you ensure that rim is raised all around the edge.

**Final Steps:**

* Ladle sauce onto pizza. Begin at center and work your way out. Leave rim dry.
* Add cheese and toppings.
* Brush olive oil on rim and also beneath the pizza, as far as brush reaches effortlessly.
* Bake 13-15 minutes. The original recipe calls for 15 minutes, but many factors affect baking time. Keep an eye on the cheese, as it melts.
* Prepare remaining pizza(s) while the first cools down. Look at the color of the bottom of the first/completed pizza. Is it slightly burnt? Reduce bake time for the next pizza. Is it pale? Increase bake time…