**Boulangerie – New York Pizza (2 large pies)**

**Roam with Roni**

[https://roamwithroni.hebrewlion.com/](https://roamwithroni.hebrewlion.com/recipes)

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 standards:**

* Strong hands or a mixer designed to knead dough. A normal hand mixer which could burn out!
* Sifter
* Optional: Pizza stone
* 2 pizza disks or 2 round baking pans covered in aluminum foil

**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**
  + Optional: For the effect of a garlic topping use all the cloves from an entire garlic bulb
* 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 topping you crave
* **Salt**
* **Black pepper**

Direx

**Begin:**

1. Combine and stir the **flour**, **yeast**, **sugar**, and **salt**.
2. Add the **olive oil** and **water** and knead the dough either by hand or with the aid of a mixer. Keep kneading until the dough is soft and perfectly smooth. It should be neither sticky nor dry. If kneading by hand, this could take up to 10 minutes of serious elbow grease.   
   **Tip:** Don’t skimp on kneading. The dough’s flexibility depends on this step.
3. Divide dough into 2 equal-ish parts for 2 large pizzas, or 3 equal-ish parts for 3 medium pizzas.
4. Mold each portion into a sphere. Here’s how:
   * Grip the dough with two hands, one on either side, pushing edges toward center, and press. Repeat this motion until the dough forms a circle or a roughly spherical shape.
   * Place each rough sphere on a dry surface (no flour). Cup with both hands, placing emphasis on the pinkies or exterior edge of the palms of your hands, and spin slightly, less than 45-60°. Then, rotate (similar to how you’d demonstrate the Earth spinning on its axis). To round out the dough even further, repeat several times, spinning and rotating consistently in the same directions.
5. Place each dough ball on an **olive oiled** flat surface. Then, coat visible areas of dough balls with **olive oil**.
6. Cover with plastic wrap and leave the dough balls to rise 2 hours (typically) or until they double in volume.  
   **Tip:** Take note of the time.

More…

**Pizza (cont’d)**

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**Prep:**

1. In a bowl, combine and stir all **sauce ingredients**. Set aside.
2. 1 hour before you believe your dough will have risen, preheat the oven to the **highest possible temperature** available on the bake setting.
3. Optional: If using a pizza stone, place it in the oven now.
4. Once the dough has risen, prepare the work area:
   * Generously flour a flat surface.
   * Have a bit of sifted flour ready in a large bowl.
5. Uncover the dough which should now resemble an elongated ball or thick disk, about the size of a paper plate.

**Work the Dough: For each dough portion…**

1. Dip a disk into the flour bowl, ensuring it is thoroughly coated.
2. Place the dough disk on the floured work surface. Using your thumbs and middle fingers, pinch all around and demark about a ½” (1-2 cm) rim all around. The rim will form the raised edge of the crust.
3. To flatten the dough, place the 3 middle fingers of each hand in the center of the disk. Press down, lift your hands away from the dough, return to a nearby location on the dough, and press down again. Repeat this series of steps several times.
4. Turn dough circle 90° and repeat the previous series of steps/the previous bullet. Turn another 90° and repeat, and then turn another 90° and repeat. You will have rotated the dough 360° and processed it all when done.
5. Using both palms, gently pound on the dough so as to achieve a consistent thickness all around. The pinched rim should still be clearly defined.
6. Mentally divide the dough portion into two halves: from noon to 6 pm and from 6 pm to midnight, like a clock. Shape your left hand into the letter “C” and place it into the dough’s 6-midnight half. 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.
7. Turn the dough 45° and repeat previous bullet step. Keep turning another and another 45° and repeating the previous bullet step until the dough has traveled 360°.
8. Make a fist and place it gently on the dough. Use the other hand to fold the dough over your closed fist. Now make a second fist and insert underneath, so that both fists are balancing the weight. Lift the dough away from work surface and watch it stretch as you do.
9. While the dough is still balanced on your fists, gently rotate it 360° to encourage a circular or thin disk-like shape. Repeat this a few times, taking care to avoid overstretching it, which can cause tearing. Aim for a pie whose circumference is similar to that of your pizza disk.
10. Position the pie on a pizza disk or round baking pan that has been covered in aluminum foil.
11. Look for and repair any tears in the dough. Ensure that the rim is raised all around the pie’s edge.

**Final Steps: For each dough portion…**

1. Lightly brush olive oil to coat the pie’s rim and the area beneath the pizza, extending as far as brush can reach effortlessly.
2. Ladle the sauce onto your pie, beginning in the pie’s center and working your way out. Leave the rim free of sauce.
3. Add cheese and toppings.
4. Bake 13-15 minutes. While the original recipe calls for 15 minutes, many factors can affect baking time, so keep an eye on the cheese as it melts, and on the pie’s bottom as it lightly browns.   
   **Tip:** If your first pizza is slightly burnt, reduce bake time for the next one. Is it pale? Increase bake time…