

HOME OVEN CLUB

THE HOME PIZZA WORKBOOK

Ten tested recipes for your home oven -
doughs, sauces, methods and troubleshooting.

pizzarecipelement.com

Free edition - no sign-up, no e-mail, just take it.

No-Knead Pizza Dough

Tested twice - Serves 2 pies - Stir tonight, bake tomorrow

Step 1. Stir 500 g flour, a pinch of yeast, 10 g salt and 375 g cool water for 30 seconds.

Step 2. Rest 1 hour on the counter, then refrigerate 18-24 hours.

Step 3. Divide, rest 2 hours, stretch by hand and bake at max heat.

Cast-Iron Pan Pizza

Tested twice - Serves 1 - The crispiest home crust

Step 1. Preheat a cast-iron skillet on the stovetop, 5 minutes.

Step 2. Press dough into the hot oiled pan and top immediately.

Step 3. Bake on the top rack at max heat, 7-9 minutes, until the rim blisters.

Five-Minute Sauce

Tested twice - Makes 2 pies - No stove required

Step 1. Blend a drained can of whole tomatoes with garlic, olive oil, salt and basil.

Step 2. Leave it chunky - crushed, not smooth.

Step 3. Cold sauce on hot dough finishes in the oven. Two tablespoons per pie.

Half-and-Half Whole-Wheat Dough

Tested twice - Serves 2 pies - Flavor meets structure

Step 1. Swap a third of the flour for whole wheat; keep hydration a touch higher.

Step 2. Same method as the base recipe - the wheat adds nuttiness without losing the rise.

Step 3. Rest cold overnight; bake as usual. The crumb will be a little more rustic.

That is the point.

45-Minute Same-Day Dough

Tested twice - Serves 2 pies - Pizza emergency protocol

Step 1. Use double the yeast and warm water instead of cold.

Step 2. Knead 5 minutes, rest 30 minutes covered, stretch gently.

Step 3. Bake right away - the crumb is softer, the schedule is saved.

Thin and Crispy Cracker Crust

Tested twice - Serves 1 sheet - Roll it like you mean it

Step 1. Roll the dough paper-thin on oiled parchment.

Step 2. Dock all over with a fork so it stays flat.

Step 3. Bake at 500 F for 8-10 minutes until it snaps.

Focaccia Barese

Tested twice - Serves 6 - Potato in the dough

Step 1. Add riced boiled potato to the dough for a plush, tender crumb.

Step 2. Press into a well-oiled pan, dimple deeply and pool olive oil in the dents.

Step 3. Bake at 450 F until golden. Salt flakes on top are mandatory.

Grilled Pizza

Tested twice - Serves 4 - Summer edition

Step 1. Roll the dough into ovals and brush with oil.

Step 2. Lay directly on hot grill grates; char the bottom 2 minutes.

Step 3. Flip, top fast, close the lid and finish 3-4 minutes.

Skillet Flatbread Pizza

Tested twice - Serves 2 - No oven? No problem

Step 1. Cook the base in a covered skillet over medium heat, 4-5 minutes, until the bottom sets.

Step 2. Top, cover again and cook until the cheese melts.

Step 3. Finish under the broiler if you have one - 1 minute, watch it like a hawk.

Dough Balls, Frozen

Tested twice - Makes portions - Future you says thanks

Step 1. Portion dough into balls, coat lightly with olive oil and seal in bags.

Step 2. Freeze up to 3 months; label the date with a marker.

Step 3. Thaw overnight in the fridge, rest 2 hours at room temperature, bake like fresh.

From our test kitchen

Every recipe in this workbook was tested at least twice - once as written, once by a second cook - before publishing.

New recipes and notes appear at
pizzarecipelement.com

If a recipe fails for you, write to us at
kitchen@pizzarecipelement.com - that is how the workbook improves.