

RECIPE

Smoked Pizza



Ingredients

- Pizza dough (4 - 12" pizzas)
 - 7 c. '00' flour*
 - 4 ½ tsp. salt (kosher or sea)
 - 1 ½ tsp. active dry yeast
 - 1 tsp. olive oil
 - ¾ c. + 2 Tbls. warm water
 - 1 ½ c. ice water
 - 4 tsp. sugar
- Pizza sauce
- Pizza toppings
- Mozzarella cheese (or other preferred cheese)

Preparation

1. In a small bowl, whisk together yeast and ¾ c. plus 2 Tbls. water heated to 85°. Let sit for 10 minutes to activate yeast.
2. Put flour and sugar into a bowl of a stand mixer fitted with a dough hook. Mix on low speed to combine.
3. With mixer on, add yeast mixture, olive oil, and 1 ½ c. ice-cold water; knead until smooth and a dough forms around the hook, appx. 7 minutes.
4. Add salt and continue kneading for 2 minutes more. If dough feels dry, add a few Tbls. cold water.
5. Transfer to a lightly floured bowl, cover with plastic wrap and let rise at room temperature for at least 2 hours to double in size. Divide dough into four portions, roll into tight balls and cover with plastic wrap to store until use. Refrigerate if not using immediately. If refrigerating, let it come to room temperature before rolling it out.
6. Roll dough into desired shape on a floured surface. Hand press and stretch to desired thinness. Bake on a blacktop griddle preheated to 350° for 3-5 minutes.
7. Top with pizza sauce, desired toppings and cheese.
8. Cook in a 350° pellet grill until cheese is melted and toppings are warmed through, approximately 8-12 minutes.

Topping Ideas

Meat: pepperoni, Canadian bacon, sausage, canned baby shrimp, grilled chicken

Veggies: onion, green olives, black olives, pineapple, mushrooms, peppers, spinach, sun dried tomatoes, potatoes sliced thinly with a mandoline and par-cooked

Other Toppings: parmesan cheese, pepper flakes, garlic powder, onion powder, fresh basil, other dried herbs such as basil, oregano or Italian seasoning

Other Tips

Try alfredo sauce instead!

Use leftover dough to make breadsticks or garlic knots. Twist dough into desired shape and bake at 350° for 15-18 minutes. Brush with butter & minced garlic.

*Flour is graded according to how finely it is milled, starting with 00, which is the finest, up to 0, 1 and 2. The bran and germ are removed to accomplish this. It has a specific gluten content optimal for making pizza dough to allow for stretching to make a thinner and crispier crust (Neapolitan). It also has a specific amount of gluten, which is a mixture of two proteins in cereal grains that is responsible for the elastic texture of dough. Regular flour may be used, but it will result in a more chewy crust.