

Social Impact Virtual Cooking Class

Chicago Deep Dish Pizza

10/27/2020

4:30PM-6:00PM

Contact: Julia Kresky

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Chicago-Style Deep Dish Pizza

Prep Time: 4 hours

Cook Time: 30 minutes

Total Time: 4 hours, 30 minutes

Yield: 2 deep dish 9-inch pizzas or 1 large 16 inch pizza

Ingredients

PIZZA CRUST (MAKES 2)

- 3 and 1/4 cups all-purpose flour
- 1/2 cup yellow cornmeal
- 1 and 1/4 teaspoons salt
- 1 Tablespoon granulated sugar
- 2 and 1/4 teaspoons active dry yeast (1 packet)
- 1 and 1/4 cups slightly warm water (90-110 degrees)
- 1/2 cup unsalted butter, divided (1/4 cup melted, 1/4 cup softened to room temperature) plus 2 tbsp for greasing pans
- olive oil for coating

TOMATO SAUCE FOR BOTH PIZZAS

- 2 Tablespoons unsalted butter
- 1 small onion, minced (about 1/3 cup)
- 3/4 teaspoon salt
- 1 teaspoon dried oregano (Or 1 tbsp fresh minced)
- 1 teaspoon dried basil (Or 1 tbsp fresh minced)
- 1/2 teaspoon crushed red pepper flakes (optional, but recommended)
- 3 garlic cloves, minced
- 32 ounces canned crushed tomatoes
- 1/4 teaspoon granulated sugar

TOPPINGS FOR BOTH PIZZAS

- 4 cups (about 16 oz) shredded mozzarella cheese
- 1/2 cup grated parmesan cheese
- 1 cup pepperoni per pizza
- 1 cup cooked and crumbled sausage per pizza
- 1 cup thinly sliced green peppers or sliced mushrooms or both

Note: Toppings are optional! Use what you like!

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Instructions

1. **For the crust:** Combine the flour, cornmeal, salt, sugar, and yeast in the bowl of your stand mixer fitted with a dough hook attachment. Or if you don't have a mixer use a large mixing bowl.
2. Give those ingredients a quick toss with your mixer on low or with a large mixing spoon. Add the warm water and 1/4 cup of melted butter.
3. On low speed, beat the dough ingredients until everything begins to be moistened. Beat the dough until it is soft and supple and gently pulls away from the sides of the bowl and falls off of the dough hook- about 4-5 minutes.
4. If the dough is too hard beat in 1 teaspoon of warm water. Alternatively, if it feels too soft, beat in 1 Tablespoon of flour. The dough should just pull away from the bowl.
5. Remove the dough from the bowl and form into a ball. Lightly grease a large mixing bowl with olive oil and place the dough inside, turning it around so that all sides of the dough are coated in the oil. Cover the bowl tightly and allow to rise in a warm environment for 1-2 hours or until double in size.
6. Once the dough is ready, lightly flour a large work surface. Gently punch down the dough to remove any air bubbles and roll the dough into a large 15x12 inch rectangle. Spread 1/4 cup of softened butter on top of the dough. Roll it up lengthwise. Cut the dough log in half. Form the two pieces of dough into balls and place back into your greased bowl. Cover and allow to rise in the refrigerator for 1 hour.
7. **For the sauce:** Place butter in a medium saucepan over medium heat and allow it to melt. Once melted, add the grated onion, salt, oregano, and red pepper flakes. Once the onion has slightly browned add the garlic, tomatoes, and sugar. Turn the heat down to low and allow it to simmer until it's hearty, fragrant, and thick, about 30 minutes. Remove sauce from heat and set aside until ready to be used.
8. Preheat oven to 425°F.
9. **Assemble the pizzas:** After the dough balls have risen in the refrigerator, they should be puffy. Keep one ball of dough in the refrigerator as you work with the first one. Roll it out on a lightly floured work surface, working it into a 12-inch circle. Using your rolling pin as a guide, place over a buttered 9x2 inch deep dish cake pan or cast iron pan. Using your fingers, press the dough into the pan. Make sure it is nice and tight fitting inside the pan. Trim any excess dough off the edges with a small knife. Repeat with 2nd dough. Brush the top edges of the dough with a little olive oil, which gives the crust a beautiful sheen.
10. Fill each pizza with 1/2 of the cheese (about 2 cups/8 oz per pizza), then your toppings which I've listed as optional in the recipe ingredients. Pour about 1 and 1/2 cups of sauce on top of each. Sprinkle each with 1/4 cup of grated parmesan cheese.
11. Bake for 20-28 minutes or until the crust is golden brown. Feel free to loosely cover the pizzas with aluminum foil after the 15 minutes mark to prevent any heavy browning and uneven baking. Remove the pizzas from the oven and allow to cool in the pans placed on a wire rack for 10 minutes. After 10 minutes, slice, serve, and enjoy.

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Pre Preparation:

- Prepare crust and have it at second proof in refrigerator per recipe instructions. If you have trouble call Chef at 85-335-9371 (You can do the 2nd proof over night in fridge as well.
- Measure out all ingredients
- Chop vegetables for toppings and sauce

Note: You can opt to follow along with the Chef making the sauce and pizza or watch and prepare it later. Pre proofing the dough is a must if you plan to follow along. The Chef will have to keep the class moving so please be prepared. Chef will demonstrate how to make the dough and will have a batch already proofed and ready to make the pizzas. If you only want one pizza you can half the recipe ingredients. But believe me you will want 2!

Equipment:

- Mixer with dough hook or mixing bowl and spoon
- Bowl to proof dough in
- Plastic wrap
- Two each 9 by 2 inch deep round pans or one large 16-18 by 2 inch pan. You can use cast iron!
- Cutting board and knife
- Measuring utensils
- Oven