

Still Cookin’

Robert's





White and Greens

You can use almost any combination of crisp, spicy greens that you like for this pizza. Any chicories, mustard greens, or lettuces are nice.

MAKES 1 INDIVIDUAL PIZZA

—
1 ball Pizza Dough (page 150)
2 ounces (60 grams) Fresh Mozzarella
2 cups (100 grams) Greens
1 teaspoon (5 grams) freshly squeezed lemon juice
2 teaspoons (10 grams) extra-virgin olive oil
Kosher salt to taste
1 tablespoon (5 grams) grated Parmigiano Reggiano

Preheat the oven as high as it will go (about 500°F) with 2 baking stones or steels about 4 inches apart in the middle of the oven for a full hour.

Place the pizza dough on a lightly floured work surface and stretch to 10 to 12 inches following the instructions on page 150. Transfer to a wooden peel.

Break the mozzarella into small pieces and place it on the pizza, covering the surface entirely so it will form a single layer when melted and leaving a 1-inch margin.

Slide the pizza onto the bottom stone or steel in the oven and bake until the crust is golden brown. Check after 7 minutes (see cooking instructions on page 151).

While the pizza is baking, toss the greens with lemon juice, extra-virgin olive oil, and salt to taste until generously dressed. When the pizza is cooked, arrange the greens on top. Dust with Parmigiano.

Pizza Dough

What is in this recipe is just as important as what is not. We use starter as a leavener instead of active dry or cake yeast. It's a little tricky and may take some practice depending on your environment, but ultimately, it's a more natural pizza dough.

**MAKES 4 BALLS OF DOUGH,
9 OUNCES/260 GRAMS EACH,
ENOUGH FOR
4 INDIVIDUAL PIZZAS**

—
353 grams filtered water,
at room temperature

161 grams ripe Starter
(page 148)

12 grams extra-virgin olive oil

18 grams fine sea salt

295 grams 00 flour

295 grams unbleached
all-purpose flour, plus more
for dusting

Place the filtered water in a large bowl. Add the starter and dissolve by hand. Add the extra-virgin olive oil, salt, and the 2 flours. Knead with one hand in the bowl just until no dry flour is visible. Cover the bowl and let sit at room temperature for 30 minutes. This makes the dough more pliable when kneading and shaping later.

After resting, knead the dough until it is just smooth. Divide the dough into 4 equal-sized portions by weight and on a clean, lightly floured surface, shape each portion into a round ball that is mostly smooth on the bottom and very smooth on top. This should be done gently; stop before the surface of the dough starts to show tiny tears. Flour the tops of the dough balls and cover with plastic. Leave the dough balls at room temperature for 6 to 8 hours. If preparing to be used the next day, you can leave this dough out at room temperature for up to 30 hours with nice bubbly results. Room temperature is ideally 75°F.

If preparing further in advance, transfer the dough balls to a lightly floured sheet pan or plate, cover tightly, and place in the refrigerator to chill for as few as 2 and as many as 7 days before it will become overproofed.

Dough balls are stiff when they first

come out of refrigeration, so pull the dough at least 30 minutes before you plan to stretch it out.

Stretching

Allow your dough to come to room temperature (20 minutes-3 hours). While keeping it a circle at all times, place your dough on a lightly floured surface. Remember to keep track of which side is the top because that one will bubble up more nicely than the bottom.

With lightly floured hands, press down firmly on the middle to take the air out of your mantle and core while leaving a 1-inch crust untouched. This is called docking. Rotate the dough as needed to dock thoroughly and evenly. Once you've taken most of the air out of the middle, you should have what looks like a little pizza in front of you. Pick the dough up and pass it gently from hand to hand. The dough should advance in a circle as your hands pass it back and forth. Manage the dough from the top, and allow gravity and a little centrifugal force to do the work. You should mostly just touch where the mantle meets the crust. The core will stretch on its own, so if you stretch from too close to the middle, you may wind up with a thin spot. This may be as fast as 6 passes

with well-tempered dough and skilled hands. Cold dough will take much longer. Once you've reached 10 to 12 inches, set the dough down on a clean dry surface and flour the bottom side. The bottom will be a little rougher than the top—like the dark side of the moon. Rub the flour onto the bottom, making sure to dust all the way to the edge but without pressing down on the crust that you've worked so hard to keep airy and plump. It's okay to be pretty liberal with the flour here. Flip the dough on to a new surface without stretching it beyond 10 to 12 inches. Unless you're sliding a thin metal peel under a fully topped pie, this surface will be the one that carries the pizza into the oven, so choose carefully. For home cooks we recommend a wooden peel.

The nicest doughs will be perfect 12-inch circles with puffy crusts, no thin spots, almost no flour on top and as little as you can get away with on the bottom. Make sure to have all your ingredients ready because as soon as you set your fully stretched and floured dough down, it will start to stick to whatever surface you've put it down on. Give yourself no more than 5 minutes to top the pizza. If you need to check if it's stuck, give it a shimmy or a shake. It's almost pizza time!

Home Oven Instructions

We can't all have a wood-fired oven in the backyard, but that's no reason you can't achieve the crispy bottom of your dreams.

Place 2 baking steels in the middle of your oven about 4 inches apart. You will ultimately bake on the bottom one. Pre-heat as hot as your oven will go for a full hour. If that's 500°F, set your timer for 7 minutes when cooking pizza. If you can go up to 550°F, check your pie at 4 minutes. Most of our recipes assume you're using a gas oven that goes up to 500°F.

Once your unbaked pizza is topped and ready to fire into the oven, slide it on to the bottom baking steel. The hot air in your oven may escape, but the ripping hot baking steels will radiate much of the heat needed to give your crust a nice oven spring.