

NEW ENGLAND 9 INCH BAR PIZZA

F EASY

Last Modified: 11/07/2018

PREP: 2 Hrs 10 Min

COOK: 12 Min

OVEN: 500

BAR & RESTAURANT COPY

MAKES 2 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
EZ PIZZA DOUGH			
8 1/3	Oz	All Purpose Flour	
1	Tbsp	Granulated Sugar	
1	Tsp	Rapid-Rise Yeast	
2/3	Cup	Water	Room Temp
1 1/2	Tsp	Olive Oil	
3/4	Tsp	Sea Salt	

EZ PIZZA SAUCE			
1	14.5 Oz	Can Diced Tomatoes (Heinz)	
1	Tsp	Extra Virgin Olive Oil (EVOO)	
1/2	Tsp	Dried Oregano	
1/2	Tsp	Granulated Sugar	
1/4	Tsp	Sea Salt	
1/8	Tsp	Cracked Red Pepper Flakes	
1/8	Tsp	Ground Black Pepper	

CHEESES			
1/2	Cup	Fresh Mozzarella Cheese	Shredded
1/2	Cup	Fresh Sharp Cheddar Cheese (White)	Shredded

OPTIONAL TOPPINGS			
Use ONLY cooked Meats as toppings - NOTHING RAW			
Raw Vegetables may end up crunchy, Microwave them first to tenderize			

PREPARATION	
FACTOID	This makes two quick, easy & delicious 9" Bar Pizza's. A relatively thin crust, brown, crispy Cheeses and just the right amount of grease. Almost irresistible to whip up a couple of them nightly. Pizza is great with just Cheese and maybe a SINGLE Topping. Be careful about overloading with too many toppings.
TOOLS	1) Food Processor 2) Medium Mixing Bowl 3) 2 Dark Finish 9" Round Cake Pans 4) Cheese Grater
PREP	DISH 1) Prepare any Toppings ahead of time and set them aside.
1	DOUGH: Add the Flour into a Food Processor. Add in the Sugar and Yeast. Lock the cover on and pulse for 3 seconds to combine.
2	DOUGH: Open the spout and slowly pour in the water while the processor is running. Run until no white Flour remains. Stop the processor and let the Dough set for 10 minutes so the Flour can complete hydrating.

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3	DOUGH: Add in the Olive Oil and Sea Salt. Run the Processor for 30 to 60 seconds until the Dough forms a sticky ball and releases from the sides of the Processor.
4	DOUGH: LIGHTLY spray the countertop and the inside of the mixing bowl with Pam Cooking Spray. Remove the Dough from the Processor and knead on the counter for about 1 minute. Form the Dough into a smooth ball by folding under the sides.
5	DOUGH: Place the ball smooth side up in the mixing bowl, cover tightly with plastic wrap and set undisturbed at room temperature for around 2 to 2 1/2 hours, until the Dough nearly doubles in size.
6	SAUCE: In the clean Food Processor, add in the Diced Tomatoes, EVOO, Oregano, Sugar, Salt, Pepper Flakes and Black Pepper. Run the Processor for 30 seconds until the Sauce is smooth. Set it aside until ready to bake the Pizzas.
NOTE	Prepackaged Shredded Cheeses are ALL coated with Corn Starch to prevent them from clumping together. They don't melt properly and make for a ratty Pizza.
7	CHEESES: Shred the Mozzarella and set it aside. Shred the Cheddar and mix it into the Mozzarella
8	BAKE: Preheat the oven to 500 degrees with a rack in the bottom. MANY ovens can't get that hot, so set it on the highest heat & watch the Pizzas until the Cheese bubbles and begins to brown.
9	PIZZA: Add 1 1/4 teaspoons of EVOO in the bottom of each cake pan and brush to spread it evenly over the bottom and 1" up the sides.
10	PIZZA: Lightly flour the countertop. Remove the Dough from the bowl and cut it in half. Form each half into a smooth ball by folding under the sides.
11	PIZZA: Using your fingertips, press each ball into a 6" disk and then roll each Disk into a rough 10" round.
12	PIZZA: Place the Dough in the pans. Using your fingertips, press the Dough so it stretches about 1/2" up the side of the pan.
13	PIZZA: Add 1/3 cup of the Sauce on top of the Dough, brush until the entire surface of the Dough is covered (even the sides).
14	PIZZA: Sprinkle on half of the Cheeses. Allow them to touch the edges of the pans.
15	PIZZA: Add on a topping of your choice. NO RAW MEATS.
16	BAKE: Bake the Pizzas for 12 minutes, rotating the pans half-way through.
17	PIZZA: Remove the Pizzas from the pans and place them on a wire rack to cool for 5 minutes.
SERVE	Slice each Pizza into 4 Slices and enjoy while very hot.

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