



Wood-Fired Pizza

Yields: 6 Pizzas

Total Time: 90 Minutes active time, 2 days resting time if making dough from scratch

Show us someone who doesn't like a good pizza party, and we'll show you a liar. They work for kids, of course, but you can be in your backyard, a classroom, an office, or even jail, and a great slice of pizza will brighten anyone's mood. We go with two classics to keep the kids engaged. The first is pepperoni pizza (the most ordered pizza in the world), but we kick it up a notch for the adults too, with some spicy cup pepperoni, creamy fresh mozzarella and some fresh basil, too. Not to be outmatched (and to show love to those vegetarian kiddos), we make a classic cheese pizza with a 3-cheese blend and a little olive oil. We use a wood-fired pizza oven, but you can use a grill or smoker attachment too. Wood-fired pizza just hits differently. If you don't want to make your own dough, buy some at the store, you got a lot to manage at a kids' party, after all.

Ingredients

- 12 oz pizza dough (ingredients/directions below)
- ¼ C pizza sauce (ingredients/directions below)
- For the pepperoni pizza, ½ C spicy cup pepperoni
- For the pepperoni pizza, 8 oz of thinly sliced fresh mozzarella cheese
- For the pepperoni pizza, 3 leaves of fresh basil
- For the cheese pizza, ¼ C asiago cheese, ½ C mozzarella cheese, ¼ C shredded parm
- For the cheese pizza, olive oil to drizzle
- For the cheese pizza, 1 tsp Italian seasoning

Ingredients for Pizza Dough

- 39 oz (959 g) Bread flour
- 21 oz (595 g) Water
- .13 oz (3.8 g) Yeast
- .84 oz (24 g) Table salt
- .67 oz (19 g) Granulated sugar
- 1.13 oz (31 g) Olive oil



Directions for Pizza Dough

- Chill the water down to 60°F
- Mix the water and yeast together
- Add flour and Olive oil and mix for 2 minutes
- Keep mixing on low, then throw in the sugar and salt
- Mix for 10 more minutes on low
- Cover the dough with plastic wrap and rest for 1-3 hours
- Divide the dough into portions for the pizzas
- Shape into balls, sealing the seam up
- Put the dough in a lightly oiled container
- Cover tightly and refrigerate for 2-4 days (3 days is perfect)
- Let the dough come to room temperature before using

Ingredients for the Pizza Sauce

- 2 Tbsp Extra-virgin olive oil
- 2 fresh Garlic cloves, crushed
- 4 C cans of crushed San Marzano tomatoes
- 1 tsp Sugar
- 1 tsp Salt
- ¼ C Fresh basil leaves, roughly chopped
- Pinch of freshly ground black pepper

Directions for the Pizza Sauce

- In a saucepan over medium heat, add the evoo and saute the garlic until fragrant
- Add remaining ingredients, and stir over medium heat for 5 minutes
- Bring to boil, then reduce the heat to low and simmer for 45 minutes

Directions

- Get your wood oven ripping hot, with a goal of 932 degrees F
- Take your dough, and break it into 3 balls
- On a really, really floured surface, roll the dough out into 12" circles
- Ladle ¼ C of sauce on each pizza
- On one, tear your fresh mozz into slices, not too many (like 5), and disperse evenly
- On that same pizza, disperse 5-6 piece of pepperoni
- On that same pizza, add the fresh basil

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- On another pizza, sprinkle $\frac{1}{4}$ C of the cheese mixture evenly across
- Sprinkle with Italian seasoning
- Each pizza goes in, one at a time, for 40 seconds, then take it out and rotate, and put it back in for another 40 seconds
- Garnish the pizzas with a drizzle of olive oil if you like