

Chicago Style Deep-Dish Pizza

Slightly adapted from Cook's Illustrated

For Dough:

3 1/4 cups (16 1/4 ounces) unbleached all-purpose flour
1/2 cup (2 3/4 ounces) cornmeal
1 1/2 teaspoons salt
2 teaspoons sugar
2 1/4 teaspoons instant yeast
1 1/4 cups water (10 ounces), room temperature
3 tablespoons unsalted butter, melted
4 tablespoons unsalted butter, softened
1 teaspoon olive oil

For Sauce:

2 tablespoons unsalted butter
1/4 cup onion, grated
1/4 teaspoon dried oregano
1/2 teaspoon salt, plus more to taste
2 medium garlic cloves, finely minced
1 (28-ounce) can crushed tomatoes
1/4 teaspoon sugar
4 tablespoons coarsely chopped fresh basil leaves
1 tablespoon extra-virgin olive oil
Freshly ground black pepper

For Pizza:

4 tablespoons of olive oil
16 ounces mozzarella cheese, shredded (about 4 cups)
1/2 ounce of parmesan cheese, grated (about 1/4 cup)
6-8 slices of pepperoni (optional)

Prepare Dough: Combine the flour, cornmeal, salt, sugar, and yeast in the bowl of a stand mixer with a dough hook, run on low speed for about 1 minute. While still running on low, add the water and melted butter and mix until fully combined—scrape down the sides as needed. Increase the speed to medium. Allow to run until the dough is smooth and pulls away from the bowl, about 5 minutes. It should be fairly smooth and only slightly tacky.

Coat a large bowl with 1 tsp olive oil and transfer the dough to the bowl. Turn the dough ball once or twice to coat lightly with oil. Cover with plastic wrap and allow to rise at room temperature until nearly doubled.

Prepare Sauce: While waiting for dough to rise, melt 2 tablespoons butter in a large saucepan over medium heat. Add onion, oregano, and 1/2 teaspoon salt and cook until the onion turns golden brown, about 5 minutes. Add garlic and cook for 30 seconds more. Stir in tomatoes and sugar and bring to a simmer. Continue

simmering until the sauce is reduced to 2 1/2-3 cups (about 30 min). Before using, stir in shredded basil and oil, season with salt and pepper to taste.

Laminate Dough: Remove the risen dough from the bowl and roll it out on a dry work surface into a large rectangle (approx 15 x 12 inches). Spread the softened butter over the dough. Leave about 1/2-inch along edges unbuttered (this will allow the dough to seal again). Roll dough into a cylinder starting from the shorter side. Place seam-side down and gently flatten into an 18 x 4 rectangle. Cut rectangle in half to make two 9 x 4 smaller rectangles. Set one of the halves aside for the moment.

Take the other half and fold into thirds like business letter (the top folds about a third of the way down, then the bottom comes up to cover it). Pinch the seams together to seal it into a taught ball, don't force the dough too much or it may tear. Repeat with remaining half. Place the two balls into oiled bowls and cover tightly with plastic wrap. Let the dough rise in the refrigerator until nearly doubled in volume, 40 to 50 minutes.

Assemble Pizza: Adjust oven rack to a lower position and preheat oven to 425 degrees. Oil two 9-inch round cake pans (or cast iron skillet) with 2 tablespoons olive oil each. One at a time, roll out the dough balls to make 13-inch disks about 1/4 inch thick. Transfer dough to baking pan. Press the dough into the pan and 1 inch up the sides. If dough is tough and resists stretching, let it relax for at least 5 minutes before trying again. Layer on half of the shredded mozzarella, pepperoni and sauce. Top with half of the grated parmesan cheese.

Repeat with remaining dough and ingredients.

Bake the Pizza: Bake until crust is golden brown, 20 to 30 minutes. Remove pizza from oven and let rest 10 minutes before slicing and serving.

(Servings: 4-6, Prep time: 2.5 hrs., Cook time: 30 min., Difficulty: Intermediate)