

Italian-American

Baking & Breads

1-Hour Restaurant-Style Pizza at Home

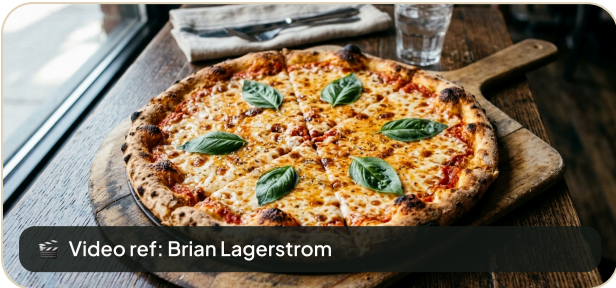
⌚ Prep: 16m

🔥 Cook: 11m

❄️ Rest: 40m

Σ Total: 67m

🍽️ 4 servings



Video ref: Brian Lagerstrom

MISE EN PLACE / INGREDIENTS [9]

- ☐ 350 g (about 2.75 cups) High-protein unbleached bread flour (King Arthur Bread Flour)
- ☐ 235 g (1 cup) Warm water (105°F–110°F / 40°C–43°C)
- ☐ 5 g (1.5 tsp) Instant dry yeast (SAF Instant Yeast)
- ☐ 15 g (1 tbsp) Extra-virgin olive oil
- ☐ 7 g (1.25 tsp) Fine kosher salt
- ☐ 2 tbsp Semolina flour or fine cornmeal (for dusting the pizza peel)
- ☐ 1 cup Hand-crushed canned San Marzano tomatoes (for pizza sauce topping)
- ☐ 0.5 tsp Dried oregano (for seasoning tomato sauce)
- ☐ 250 g (9 oz) Whole-milk low-moisture mozzarella block, freshly shredded (for topping) (Galbani Whole Milk Low-Moisture)

US SUPERMARKET BRAND GUIDE

Bread Flour: King Arthur Unbleached Bread Flour
12.7% protein enables rapid gluten formation within a fast 60-minute proof. • 📍 Baking flour aisle.

Low-Moisture Whole Milk Mozzarella: Galbani Whole Milk Low Moisture Mozzarella Block
Melts into creamy pools with exceptional stretch without turning soupy. • 📍 Dairy case.

COOKING SEQUENCE & CHECKPOINTS

- 1

Mix and Quick Knead

⌚ 8 min

Whisk bread flour, warm water (105°F–110°F / 40°C–43°C), instant yeast, olive oil, and kosher salt. Knead vigorously on the counter for 5 minutes until smooth and tacky.

✓ Checkpoint: Supple, smooth dough ball.
- 2

Express Proof

⌚ 40 min

Place dough in an oiled bowl, cover with plastic wrap in a warm draft-free spot (such as an oven with just the light on) for 40 minutes while preheating your stone or steel at 500°F–550°F (260°C–285°C).

✓ Checkpoint: Dough has puffed and doubled in size.
- 3

Shape on Semolina & Top

⌚ 8 min

Stretch dough by hand into a 12-inch round on a pizza peel dusted with semolina flour (or fine cornmeal). Season crushed San Marzano tomatoes with a pinch of salt and dried oregano, spoon across the dough, and cover with freshly shredded whole-milk mozzarella.

✓ Checkpoint: Uniform pie with an elevated puffy outer rim.
- 4

Blast in the Oven

⌚ 11 min

Slide the topped pizza onto the preheated stone or cast iron at 500°F–550°F (260°C–285°C). Bake for 11 minutes until the crust is deeply blistered and the mozzarella is bubbling and browned in spots.

✓ Checkpoint: Golden-brown blistered crust with molten cheese.

🛡️ **FOOD SAFETY & INTERNAL TEMPERATURE: 190°F–210°F (88°C–99°C) INTERNAL CRUMB TEMPERATURE (≥165°F / 74°C FDA MINIMUM FOR RAW FLOUR AND EGG)**
FDA Flour & Dough Safety: Raw flour and raw egg batter should never be consumed uncooked. Baking or griddling beyond 165°F (74°C) eliminates E. coli and Salmonella, while reaching 190°F–210°F (88°C–99°C) fully gelatinizes starches for proper crumb structure.

👁️ **MASTER DONENESS CHECKPOINT:**
Puffy, airy blistered crust with leopard-spotting and a crisp bottom supporting molten pools of whole-milk mozzarella.

🔬 **WHY IT WORKS:**
Direct Radiant Heat Conduction:
Preheating a heavy stone or cast iron pan at 500°F–550°F creates immediate oven spring, turning trapped water into steam that blows open the dough's internal crumb.

⚠️ **TROUBLESHOOTING:**
The dough keeps snapping back when stretching: Cover the dough ball with a bowl and let it relax on the counter for 5 minutes before stretching again.