

Chicago Style Deep Dish Pizza

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		dough
3 1/4	cups	all-purpose flour
1/2	cup	yellow cornmeal
1 1/2	teaspoons	salt
2	teaspoons	sugar
2 1/4	teaspoons	instant or rapid rise yeast
1 1/4	cups	water - room temp
3	tablespoons	unsalted butter - melted
4	tablespoons	unsalted butter - softened
1	teaspoon	olive oil
4	tablespoons	olive oil
		sauce
2	tablespoons	unsalted butter
1/4	cup	grated onion
1/4	teaspoon	dried oregano
		salt
2	cloves	garlic - minced
28	ounces	crushed tomatoes
1/4	teaspoon	sugar
2	tablespoons	fresh basil leaf - chopped
1	tablespoon	extra virgin olive oil
		black pepper
		Toppings
1	pound	mozzarella cheese - shredded
1/2	ounce	parmesan cheese - grated

Mix flour, cornmeal, salt, sugar, and yeast in bowl of stand mixer fitted with dough hook on low speed until incorporated, about 1 minute. Add water and melted butter and mix on low speed until fully combined, 1 to 2 minutes, scraping sides and bottom of bowl occasionally. Increase speed to medium and knead until dough is glossy and smooth and pulls away from sides of bowl, 4-5 minutes.

Using fingers, coat large bowl with 1 teaspoon olive oil, rubbing excess oil from fingers onto blades of rubber spatula. Using oiled spatula, transfer dough to bowl, turning once to oil top; cover tightly with plastic wrap. Lie rise at room temperature until nearly doubled, 45-60 minutes.

While dough rises, heat butter in medium saucepan over medium heat until melted. Add onion, oregano, and 1/2 tspn salt; cook, stirring occasionally, until liquid has evaporated and onion is golden brown, about 5 minutes. Add garlic and cook until fragrant, about 30 seconds. Stir in tomatoes and sugar, increase heat to high, and bring to simmer. Lower heat to medium low and simmer until reduced to 2.5 cups, 25-30 minutes. Off heat, stir in basil and oil, then season with salt and pepper.

Adjust oven rack to lower position and heat oven to 435. Using rubber spatula, turn dough

out onto dry work surface and roll into 15x12" rectangle. Using offset spatula, spread softened butter over surface of dough, leaving 1/2" border along edges. Starting at short end, roll dough into tight cylinder. With seam side down, flatten cylinder into 18x4" rectangle. Cut rectangle in half crosswise. Working with 1 half, fold into thirds like business letter; pinch seams together to form ball. Repeat with remaining half. Return balls to oiled bowl, cover with plastic wrap and let rise until doubled, 40-50 minutes.

Coat two 9" round cake pans with 2 tablespoons olive oil each. Roll out a 1/4" thick 13" disk. Put in pan and 1" up sides.

For each pizza, sprinkle 2 cups mozzarella evenly over surface of dough. Spread 1.25 cups tomato sauce over cheese and sprinkle 2 tablespoons Parmesan over sauce. Bake until crust is golden brown, 20-30 minutes. Let rest 10 minutes.