

5 SIMPLE STEPS TO MAKING YOUR FIRST HOMEMADE PIZZA + DOUGH

TONIGHT WE PIZZA



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introduction

Making your own pizza from scratch is actually pretty easy (and super delicious!), but there are a few things that need to be done right to be successful.

And believe it or not, **making dough only takes 10-15 minutes!**

This e-book will give you a quick overview of how to easily get started with what you already have at home and will give you a few pointers on what to look out for.

It may seem like a lot at first, but it's really not and you'll pick it up rather quickly.

"I put off making my own pizza dough for so long but after finally trying it and realizing how easy it was, I wondered why I was ever so hesitant in the first place."

Read the guide, follow the steps, and just do it.

You'll be so glad you did.

By the end of this e-book, **you'll be making tasty af pizza right in your own home.**

Happy pizza making!

- Chris



ACT I the dough

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tools

To make dough, you don't actually need any special equipment. Just a few everyday household kitchen items and you're set.

1. **A work surface** - Somewhere you can spread flour on and have a little space to work with. You can simply use your countertop, kitchen table, or a large cutting board (if you use a cutting board, expect flour to spill over). Just make sure your surface is clean and completely dry.
2. **A measuring cup** - Pretty self-explanatory. You'll need to measure out some ingredients. 1 cup will do the trick, but anything bigger works too.
3. **3 bowls** - You'll need 1 medium sized bowl to mix ingredients, 1 large bowl to store the dough and let it rise, and 1 smaller bowl (again for mixing some ingredients).
4. **Tea towel** - This is used to cover your dough as it rises.



ingredients

The ingredients listed will make 8 personal-sized pizzas. I usually only make 4 pizzas at a time and freeze the rest of the dough for next time. Adjust accordingly depending on how many mouths you need to feed.

1. 4 cups all-purpose flour (might be called self-rising flour depending on where you live)
2. 1 tsp sugar
3. 1 tsp active yeast (don't be freaked out by yeast! It's just an ingredient like any other. I only say that because it used to freak me out because it's "active")
4. 1 tsp salt
5. 1/3 cup olive oil
6. 1 1/2 cups warm water (think bath water - not too hot though)

1. MIXING THE DOUGH

Once you make dough for the first time, any hesitations you may have had will quickly vanish. Each time you do it, it will get easier and easier. **This will only take 10-15 minutes of active working time.**

Before doing anything, make sure to clean and **completely dry your hands.**



yeast mixture

Start by measuring out the warm water, yeast and sugar.

Gently mix into our small bowl and set aside.

flour mixture

Measure out the oil and set aside. Measure out the flour and salt into our medium sized bowl.

Gently go through it with your fingers to incorporate the salt a bit. Now with one hand gently mixing and the other slowly pouring, mix in and incorporate the oil.

The flour will start to form little beads of oil. I just roll these out between my fingertips to make them smaller. No need to go too crazy, you just don't want really large clumps of oil.



combine

Give the yeast mixture a quick stir, then again with one hand gently mixing and the other slowly pouring, mix it in.

The dough mixture will become wet and it'll start sticking like crazy to your fingers. *That's OK.*

Just mix it until all the flour is wet and forms a rough dough ball (it'll actually look more like a clump of wet dough than a neatly rounded ball). Every now and then, pull off the dough from your fingers so it gets mixed in.

2. KNEADING THE DOUGH

Ah yes, kneading. The most intimidating part about dough making. Don't worry though, **it's not too difficult**.

Make sure you start with clean, *completely dry* hands.



prepare yourself

First, line your large bowl with some olive oil. Just enough to cover the bottom of the bowl and set aside.

Next, ready your working surface by putting a thin layer of flour down. Also rub some flour on your hands, including the heel of your hands. Keep some nearby too, you'll need it.

Grab your dough ball and place it on your working surface.

Ready to knead?

the knead

With the heel of your hand(s), push the top half of the dough away from you so it stretches out a bit.

Then fold it back on top of itself.

Rotate 90 degrees (a quarter turn).

Repeat this process for 5-10 minutes. *Easy*, right?? That's kneading. Seriously. That's it.

(See next page for example)



tips

While kneading, you'll need to add a bit of flour at times so nothing sticks to your hands or the working surface.

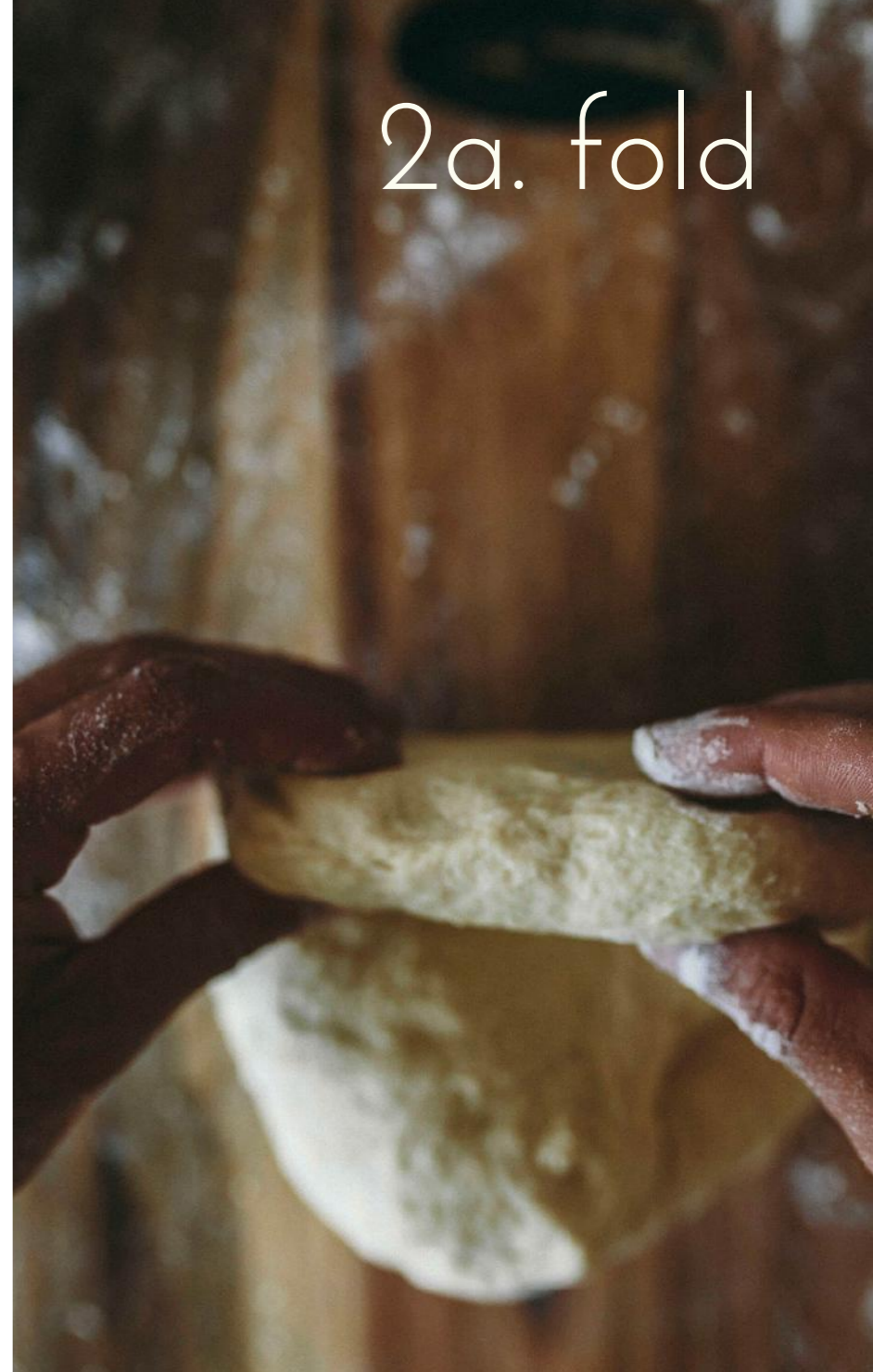
If the dough starts sticking to your hands, add a bit of flour to 'em. If the dough starts sticking to your working surface, add a bit of flour. Try not to add too much, just a little bit at a time.

If the dough starts getting tough, you should probably stop kneading (or at least stop adding flour if you can). Ultimately, you want to have a nice pliable dough. That's the goal of all this kneading.

1. stretch



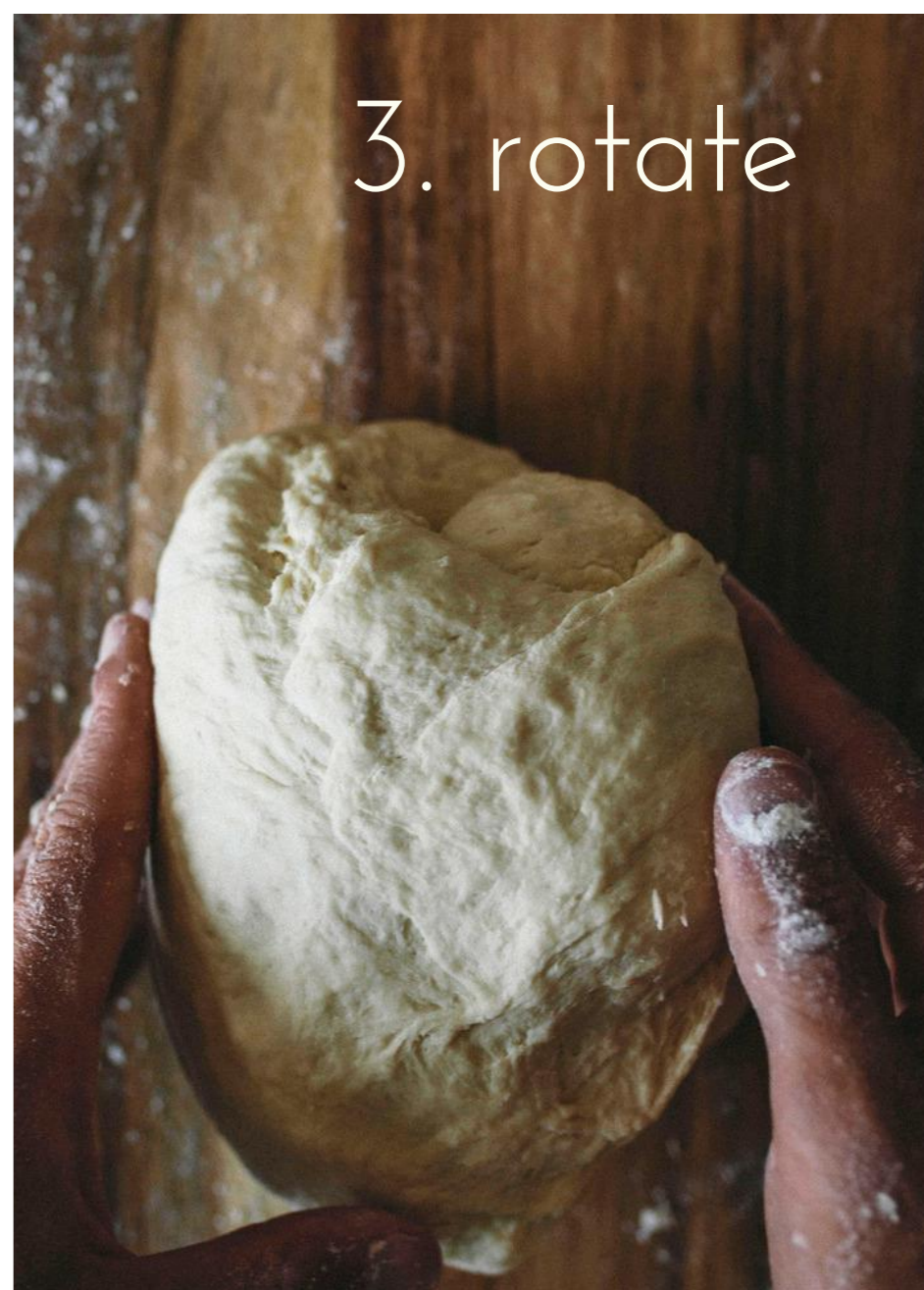
2a. fold



2b. fold



3. rotate



REPEAT FOR 5-10 MINUTES



the rise

Once you've got a nicely kneaded dough ball, place it in your large oiled bowl, and roll it all around so it gets covered in oil. (You can add more oil if need be).

Rinse your hands, dampen your tea towel, cover the bowl with it and set aside.

Crack open a beer, put your feet up, and let the dough rise for at least 2-3 hours.

Feel free to peek every now and then. **It's so exciting to see your dough ball slowly grow!**

Within 2-3 hours, it should about double in size. You can leave it longer if you want or if you don't plan to have pizza the same night for dinner.



INTERMISSION

These next chapters are for actually making the pizza. At this point, your dough should have risen and is ready to go.

If you don't plan to make pizza within 24 hours of having made your dough, I suggest wrapping it up in cling wrap. If you'll be eating pizza within 3 days, put it in the fridge. If it'll be longer than that (how can you possibly wait that long???), I'd put it in the freezer. Just make sure you take it out and let it thaw before rolling it out.



ACT II
the pizza

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tools

The hardest part of making pizza would probably be rolling out the dough, but the fun of it is all the crazy shapes you'll make!

1. **A work surface** - Somewhere you can spread flour on and have a little space to work with. You can simply use your countertop, kitchen table, or a large cutting board. Just make sure your surface is clean and completely dry.
2. **Baking Sheet/Pizza Stone/Cast Iron Pan/Baking Steel** - This is where it's up to you really. If you have a pizza stone, baking steel, or cast iron pan I suggest using one of those. If you don't (don't worry!), a baking sheet will do just fine.
3. **Rolling pin (optional)** - Although optional, this is definitely the easiest method. For the first-time pizza makers, I suggest using one.
4. **Food Processor (optional)** - Any sort of food processor or blender will work. This is used to make the sauce. If you don't have one though, no big deal. You can stir the ingredients together with a spoon, it'll just be a little chunkier.



ingredients

sauce

These are the ingredients I use, but you can adjust as you please.

1. 1 can of crushed tomatoes
2. 3 tbsp pesto
3. 3 garlic cloves or 3 tsp crushed garlic

Tip: don't buy jarred pizza sauce. That stuff is crap.

Bonus Tip: Pizza sauce should be cold, uncooked sauce. It's not like a homemade pasta sauce that simmers for hours. Throw these in a food processor and you're good to go.

toppings

Go crazy here. Refer to the TWP blog for inspiration. My only rule with pizza toppings is that there are no rules. Some pizza purists may disagree, but I don't care. They can enjoy their single-flavored pizza while the rest of us enjoy a wide range of tasty af pizzas. Seriously. *Go crazy.*

3. ROLLING OUT THE DOUGH

I know we just had an intermission, but I have a quick tangent before we start rolling our dough - **You want an oven that's super hot when making pizza.** Although this step is about shaping your dough, I suggest starting the oven now in preparation for cooking in the next step. Pre-heat your oven to 500 F. If you are using a pizza stone, baking steel, or cast iron pan, **put that in the oven now too.** You want it to pre-heat for about 45 minutes. Seriously. **Don't skip this part or you (and your pizza) will be sorry.** If you are using a regular baking sheet, 15 minutes should do.

dividing

Put a thin layer of flour down on your working surface and rub some on your hands. Also rub some on your rolling pin if you are using one (if you remember, I suggest you do use one).

Remove the dough from the bowl and place it on your working surface. Cut the dough into eighths for nice personal-sized pizzas. You can also cut it into fourths for a larger pizza.

Grab one of your portioned dough balls and place it in the center of your working surface so it's ready to roll.

rolling

With your rolling pin, roll out the dough in all directions doing your best to make a circle. (Chances are you won't make a perfect circle or even come close, but that's all part of the fun! Go crazy with your pizza shapes - no one says a pizza has to be round).

Roll it as thin as you can go without breaking through it, even all the way to the edges.

Tip: If the dough was refrigerated or frozen and the dough just retreats back into place after rolling out, it may need to settle and

thaw a little longer.

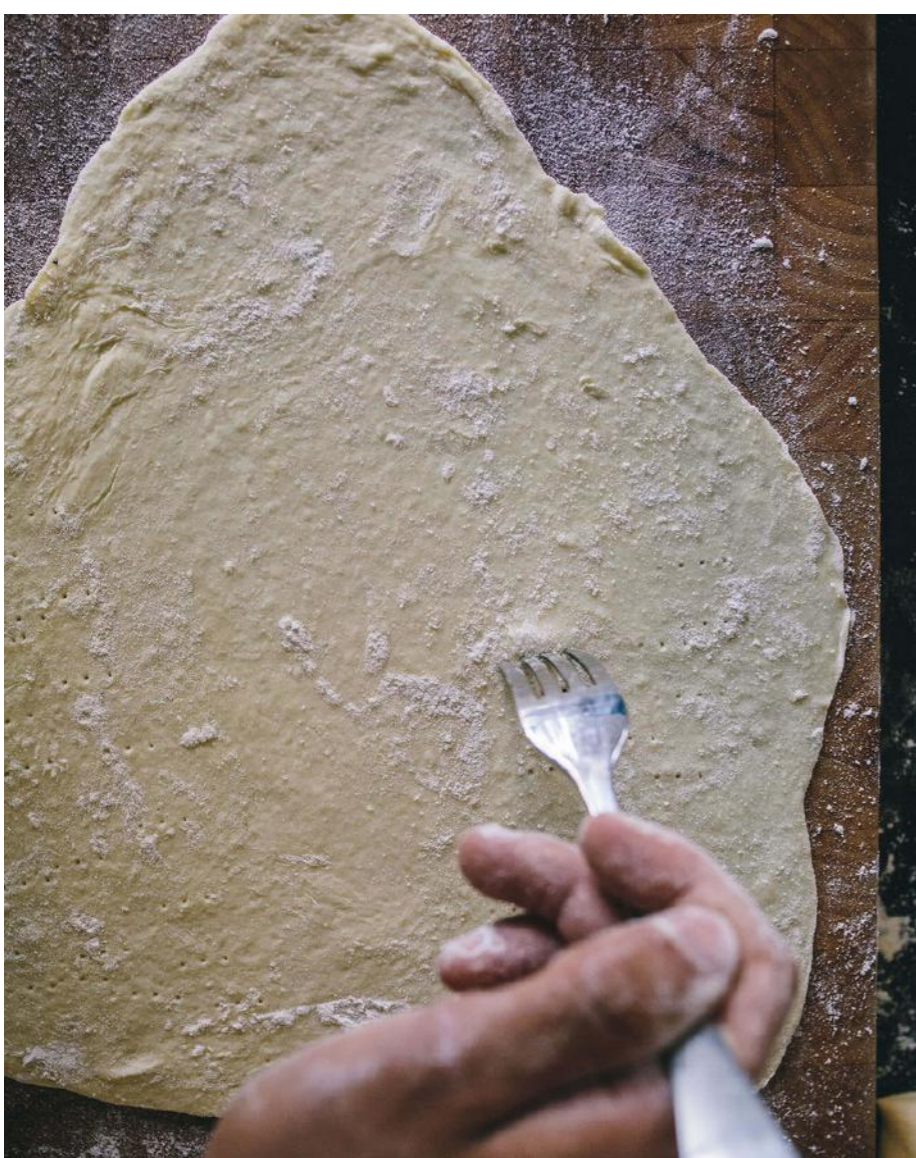


poking

Once you've rolled out the dough, take a fork and poke it all over (except for the very edges, about a 1/2 inch in). This will prevent the pizza from bubbling up too much but still let the edges rise for a nice crust.

You've now got yourself your very own homemade pizza dough to work with! Nice job!

Before applying any toppings though, be sure to read the next step about par-baking your pizza.





4. the par-bake

The trick to a crispy, thin crust pizza is to par-bake your pizza dough before applying any toppings. Let me repeat that, because it's super important. **If you want a crispy, thin crust pizza, par-baking your pizza dough is crucial.**

Not only does par-baking help to make a crispier pizza, but it also makes it way easier to transport when you put the toppings on, especially when not using any fancy pizza tools like a pizza peel.

To get your dough in the oven, you can use the back of a baking sheet with flour on top as an alternative to a pizza peel. Or what I normally do is just grab the edges and lay it down like I'm laying down a bed sheet.

(Be careful not to burn yourself! I know, I know...no shit! But a 500 degree oven is no joke.)

Par-bake your pizza dough for about 4-5 minutes, or until the edges start to turn golden. The dough should retain its shape and not flop or go limp at all when picked up. If it does, it's not ready.

5. COOKING YOUR PIZZA

Now that we've par-baked our dough, it's time we top it and finish off the cooking. Just a few more minutes until we can crunch down on our **edible masterpiece!**



sauce

Add your sauce and with the back of your spoon, spread all the way to the edges.

You want to cover the full pizza, but don't put on too much or it'll get soggy.

top

Add the rest of your toppings.

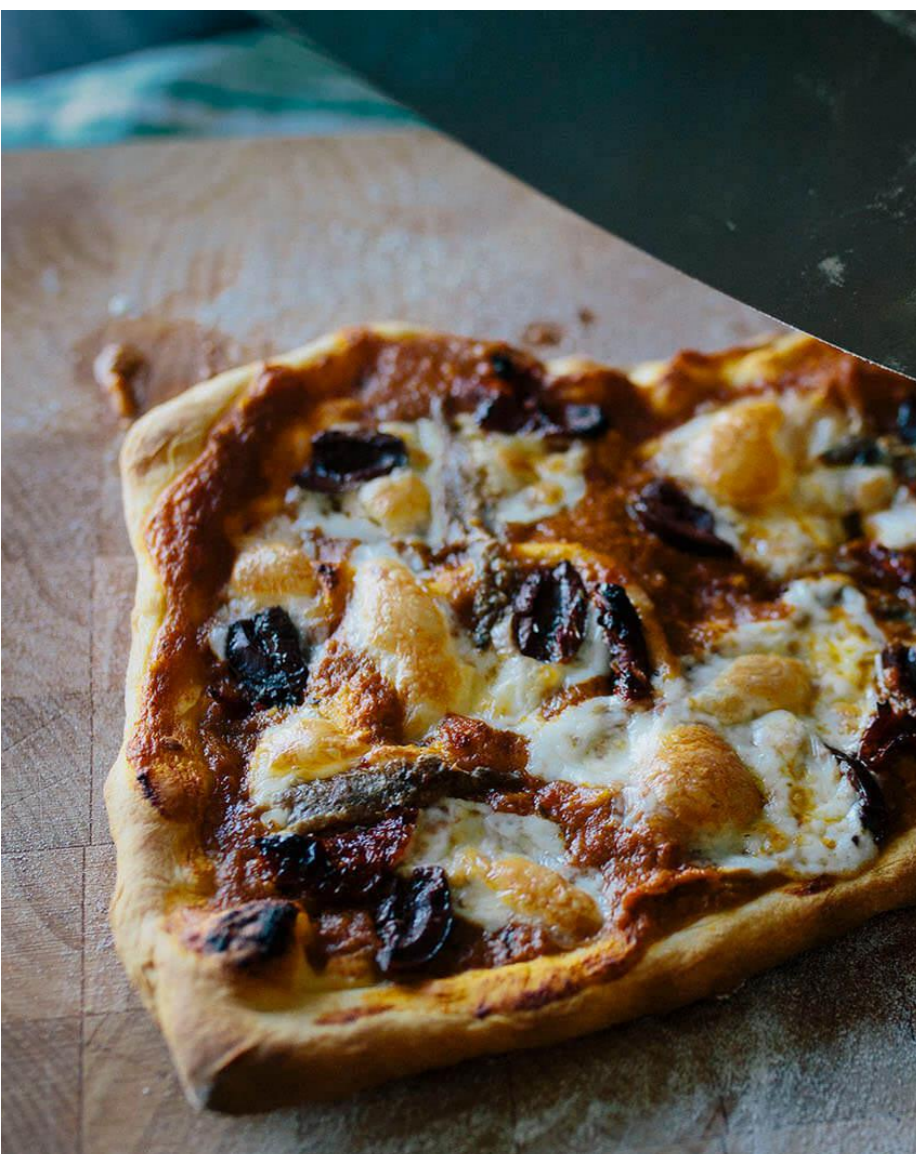
Tip: It's easy to get carried away with cheese, but don't do that. It'll just make a greasy, soggy pizza. You can fully cover the pizza with cheese, but don't layer it on too heavy.



bake

Pop back in the oven for another 4-5 minutes.

Once the edges brown and crisp up and the cheese starts to bubble, it's done.





Take it out, slice it up, and **dig the f**k in!**

Oh yeah, and I usually top mine with fresh rocket and maybe a drizzle of olive or truffle oil. Mmmm! 😊



thanks!

I hope this e-book has
inspired and helped you make
your very own homemade pizza *from scratch*.

If you have any questions or want to show off your success,
feel free to email me:

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