

Pizza in Teglia Romana

Fills a 400 x300mm tray

Make dough the day before – the earlier the better

Ingredients

250g Caputo Nuvola
250g Caputo Manitoba Oro
300 + 80g H2O
12.4g salt
10g EVOO
4g FY

Sieve flours
Dissolve salt in 300g H2O at 30C
Put flour in Famag, add in EVOO and FY
Start mixer on slow
Slowly add in the 300g H2O
Mix till cohesive.
Rest 15mins
Mix on low, then high speed. Eg 2 x 1min
Trickle in 80g bassinage on low speed
Rest 10min in bowl
Transfer to 3l FV
DDT 24C
Store at 25C 1hr.
Fold at 30m and end
Store in frij 4C overnight

Bake Day

In the morning put dough in PB 25C

Make a chunky tomato sauce
Fine chop half an onion and half stick celery and 2 cloves garlic and 1 carrot and some basil stalks I/A
Fry in EVOO, add 1 tbs tom puree and fry gently
Add a good splash white wine I/A and boil down.
Add passata
Cook till veg is soft and sauce is thick

About noon, take out dough and shape to round.
Proof in orange banneton

When well risen (up to top), turn out into greased tray and spread out to edges.
Grease w EVOO

Oven on 250C, fan for preheat.

Put shelf in oven right way up on top of 2nd down set of shelf supports.

Cover and proof 1hr on heated DB

Chop and drain 2 balls mozzarella

Oven to T&B heat

Spread tom sauce all over right to edges

Bake 12min

Cover w small anchovy pieces and capers if using

Scatter on torn basil. Cover leaves with a little extra tom sauce

Add mozzarella, cheddar if using and some pecorino/parmesan

Drip on some EVOO all over.

Bake 10min

Cool on tray