

Bar/Tavern Style Pizza Dough

Makes 6 -12" pizzas or 8 -10" pizzas

Flour 962g (100%)
Water 464g (48%) at 95 degrees
Salt 20g (2%)
Lard* 60g (6%)
Sugar 20g (2%)
Dry Milk Powder 20g (2%)
IDY 6g (.62%)

* Substitute corn oil, canola or olive oil with same weight

Mix all ingredients except salt and lard in 1st speed for 2 minutes. At the second minute mark at the salt. At the four minute mark at the lard. Stop mix at the 6 minute mark. Dough should be approximately 85 degrees.

Press into an oil sprayed container and let rise for 1 & 1/2 - 2 hours or until doubled in size.

Punch down and refrigerate immediately.

Sheet/Roll out 24 hours later and then stack the well floured discs, between sheets of sandwich paper on a pizza pan.

260 grams per 12 inch at approximately 1/8" thickness

180 grams per 10 inch at approximately 1/8" thickness

Wrap in plastic wrap and let rest in refrigerator for 24 hours.

Wipe the inside of the Shovel Pan with a light coating of canola oil, or use canola spray and pull one of the dough discs from the fridge and dress. No need to let the dough warm up.

3 oz sauce for 12" and 2 oz sauce for 10"

160 grams cheese for 12" and 110 grams of cheese for 10"

80% whole milk mozzarella, 10% aged provolone and 10% aged white cheddar is our preferred blend.

Toppings of your choice, but keep it simple.

Bake at 550 on baking steel or stone. Move pizza from pan to baking surface at the 3-4 minute mark and finish.

Recipe provided with great appreciation to Brian Spangler of Apizza Scholls.