



GLEASON'S PIZZA

Preheat your oven to its maximum temperature- 500f for most home ovens.

Get your dough to room temperature. This is very important. A cold dough will tend to rip rather than stretch.

Place the room temperature dough ball on a well-floured countertop and flatten it slightly by pressing down with the palms of your hands.

Then, begin pressing into the dough with your fingertips, gently working them outward and pulling the dough with it. Rotate the disc to make sure you are stretching it evenly into a circle. Leave the outer edges a little thicker for the crust.

Keep doing this until the dough has flattened and widened into a small disc. Don't press too hard, since you risk tearing the dough. You'll learn how much pressure the dough can withstand as you go.

Sprinkle both sides with flour and pick up the dough and gently stretch it with your knuckles. Watch the King Arthur YouTube video (we use King Arthur Patent flour at Gleason's) at the link below for a view of how it's done. Here at Gleason's, we tend to use a bit more flour for dusting than is used in the video.



Place your shaped dough onto a cookie sheet, non stick if possible. (If you are lucky enough to have a pizza stone, then you'll need a peel to slide the dressed pie onto the hot stone). As seen in the King Arthur video, you can put the shaped dough onto parchment paper for easy maneuvering. Just be aware that the maximum temperature for parchment paper is around 475f.

Put toppings on your pizza. There is a tendency to put on too many toppings, which is a mistake. More toppings make the dough soggy and produces a pizza that is "gloppy" and whose pieces don't hold their shape. Also, the toppings have a tendency to run to the middle of the pie. For that reason, leave the center a little sparse- toppings will naturally ooze to the center.

Bake till done! This will be a function of the temperature of your oven as well as your personal preference. Here at Gleason's we cook our pies at around 550f which is a little hotter than a home oven.

Watch this video: <https://youtu.be/YcEIRm9nczkzz>