



INGREDIENTS:

BASIC PIZZA DOUGH

1 cup Warm Water, 110F Degrees
1 Tablespoon Yeast
1 Tablespoon Honey
3 cups All-Purpose Flour
1 Teaspoon Kosher Salt
1 Tablespoon Olive Oil

DEEP DISH PIZZA CRUST

4 cups All-Purpose Flour
3 Tablespoons Cornmeal
2 Teaspoons Kosher Salt
1 cup Warm Water, 110F Degrees
1 Tablespoon Yeast
1/4 cup Olive Oil
1/2 cup Melted Butter

TOMAT-BASIL-GARLIC SAUCE

28 oz can Peeled Tomatoes
2 oz Fresh Basil
5 Garlic Cloves
1 Tablespoon Honey
Salt to Taste

MUSHROOM MARSALA SAUCE

10 oz Mushrooms Sliced
2 tablespoons Olive Oil
1 cup Marsala Wine
1 cup Heavy Cream
2 tablespoons Butter
Salt to Taste

Your "Go-To" Pizza Dough

What's the secret to a great pizza? The same thing that DONALD TRUMP is after...IT'S ALL ABOUT THE DOUGH!! You can't go wrong with this one (some may argue that statement!).

DIRECTIONS:

1. For the **Basic Pizza Dough**, combine water, yeast, & honey. Stir together until most of the yeast has dissolved. Let "proof" for ten minutes.
2. In the meantime, in a bowl or on a clean surface, mix thoroughly the flour and salt. Once the yeast mixture has rested slowly, incorporate the water mixture until a dough forms. Knead dough until it has become firm. Add the oil and knead into the dough until dough has a nice "sheen" to it.
3. Place in an lightly-oiled bowl and cover loosely. Let rest for a minimum of 30 minutes in a warm place.
4. Once the dough has rested, you are ready to stretch the dough! Once you have topped your pizza, bake on a pre-heated pizza stone at 400F Degrees until crust is gold and crispy. About 8 minutes.
5. For the **Deep Dish Pizza Dough**, combine water and yeast. Stir together until most of the yeast has dissolved. Let "proof" for ten minutes.
6. In the meantime, in a bowl or on a clean surface, mix thoroughly the flour, cornmeal, and salt. Once the yeast mixture has rested, slowly incorporate the water mixture until a dough forms. Dough will feel dry, add oil and butter next. Knead dough until it has become firm and has a nice "sheen" to it.
7. Place in an lightly-oiled bowl and cover loosely. Let rest for a minimum of 30 minutes in a warm place.
8. Once the dough has rested, you are ready to stretch the dough into two 10" round pizza pans! Pre-bake pizza at 400F Degrees. You may need to push the crust back down into the pan, as it may have risen just a bit.
9. You are ready to top your pizz! Remember there is a unique order for the toppings in deep dish pizza. First, fresh mozzarella, next your toppings, and then your tomato sauce. Finish baking in a 400F Degree oven for 20 minutes. Let the pizza rest for about 10 minutes when complete, before cutting.
10. For the **Tomato sauce**, place all ingredients in a blender and blend until smooth. Cook over medium heat for 30 minutes, stirring frequently. To finish sauce, add honey and season to taste with salt.

CHEF PAUL'S NOTES:

This was one of the very first things I ever learned how to make from Wolfgang Puck. So the techniques used in this recipe are third generation Wolfgang Puck to YOU!

COOKING

SKILLS

ACADEMY