

DOUGH FORMULAS FROM BILL FUNKHOUSER/ WOODFIREDPIZZA.ORG

	Napoletana Pizza	Neo-Neapolitan	New York style	American dough	Bill's slow rise
Unbleached AP flc	100				
High gluten flour		100.0	100.0	100.0	100.0
Yeast	0.5	0.5	0.7	1.0	0.2
Salt	1.1	1.1	1.1	1.1	2.0
Water	64.4	63.1	62.2	26.7	66.0
Olive oil		4.4	6.7	8.9	
Milk				35.6	
sugar/ honey			4.4	8.9	
	Most traditional DOC pizza dough...Italians use OO flour which is closest to our "All Purpose" flour. Must use light touch with toppings or will get soft.	Same traditional concept but with bread flour. Chewier, crispier with oil to tenderize dough.	Good for medium thick large size pizzas. Nice for spinning.	Strong, popular dough similar to "Round Table", Pizza Hut, etc. Can stand up to heavy toppings. Even good for take and bake.	Low yeast and high salt ratio make for long slow rise. Can be made, portioned, and left at room temperature 6 hours before needed without punching down.
		Very tender crust. Press out very thin, slide off cookie sheet to put on grill, cook on one side, flip crust over, top with toppings , cook 2 more minutes and serve. Usually half the cheese of standard			Best if refrigerated 1-2 nights ahead. Take out of refrigerator at least 5 hours before use.
	Grilled Pizza		Chicago style	Similar to Uno's, Zacharys etc. Does not need overnight rise...only about 2 hour rise, punch down, and 20 min rest.	
Unbleached AP flc	100.0		100.0		
High gluten flour					
Yeast	0.6		1.2		
Salt	0.8		1.2		
Water	60.0		66.7		
Olive oil	1.8				
sugar/ honey	5.0		11.1		
Corn Oil			13.9		
Fine Yellow Cornmeal			22.2		