



Pizza Cheat Sheet

Here's the fastest way to make a great pizza in your own kitchen. Print out for quick kitchen reference. You can always look at all the details, tips, and photos in PIZZA SCHOOL or by printing out the free [PIZZA SCHOOL Ebook](#).

Prep Checklist:

- Place your [pizza stone](#) in your oven and preheat to your oven's maximum temperature.
- Spread cornmeal on your wooden [peel](#).
- Prepare your toppings ahead of time, so you can spread them rapidly when the dough's ready

Ingredients:

1 cup of water
1½ teaspoons of dry, active yeast
3 cups of unbleached all-purpose flour
½ teaspoon of salt

Note: These are the basic proportions for two medium diameter pizzas. Just multiply the ingredients to make more. I almost triple these ingredients for my 5-quart stand mixer.

Making the Dough

You can make dough in your [stand mixer](#) as described here, or you can watch my video, [How to Make Pizza Dough by Hand](#), or [read the recipe](#) on our blog.

- 1) Put all the dry ingredients in your stand mixer's bowl and mix them a few seconds with the dough hook.
- 2) Slowly pour in water. As the dough starts clumping together, drip in more of the water till the dough comes together in a single, moist, but not sticky ball. If it doesn't feel moist, drip in more water till it does. If it's still sticky, slowly add more flour, a spoonful at a time.
- 3) Once the dough's attained the right texture and consistency, knead it another 5 minutes. If you want to knead the dough by hand, see our directions for [Hand Kneading](#) in our Recipe section.
- 4) With flour-dusted hands form the kneaded dough into a ball on a flour-dusted surface, then place the ball in a bowl at least twice its volume.
- 5) Seal with plastic with a rubber band, and let stand while the dough rises to twice its original volume. This can take 1-2 hours, depending on room temperature and if you want to delay it with refrigeration or accelerate with warmth. (Pizza School shows you how.)

Forming the Dough

- 1) When the dough's doubled, punch it down and then pull it out onto your dusted work surface. Form it into separate balls for each pizza. A 15-inch pizza takes about 15 oz. of dough.
- 2) Flatten the dough with the heels and palms of your hands, rotating as you go to keep it round.
- 3) After some flattening, you can gently pull the pizza dough still wider and thinner, rotating as you go. Keep hands, dough, and work surface dusted.
- 4) When the dough's $\frac{1}{4}$ inches thick, roll it still thinner with a [rolling pin](#).
- 5) Then gently shift it onto your wooden peel that's already been dusted with cornmeal.
- 6) Roll up $\frac{1}{2}$ an inch of the dough's perimeter to form the outer crust.

Building and Baking

Try to work quickly so the dough can't sag past the peel and stick to the peel.

- 1) Thinly spread your sauce.
- 2) Then evenly spread your cheeses. (Grated cheese spreads more evenly.)
- 3) Add your favorite toppings. Tip: Some toppings, like anchovies or garlic give a milder, more subtle flavor to the pizza if placed under the cheese.
- 4) Open your oven and with quick, short jerks, slide your pizza onto your stone. Quickly close the oven.
- 5) When the cheese bubbles and the crust looks like crust, slide your peel under your pizza and then slide your pizza onto a heat-proof surface, such as a cutting board or [pizza tray](#).

Slice, serve, and take a bow.