

Grilled Personal Pizzas

Rating (01-10): 09

Hours to prepare: 06

Leaven type: Sourdough Starter

Recipe Source: Developed with son, Ryan Smith, based partially on a technique described in 'Tartine Bread' (Author: Chad Robertson) – p.45

Pizza Volume: Makes 15 small personal pizzas

of Times Baked: 1

Last Time Baked: December 26, 2014

Special Notes:

- Either the dough balls or the stretched-out pizza crusts can be frozen for later use (the dough balls will likely be easier to deal with from a frozen state than the rolled out crusts)
- To transfer the formed pizza crust to the grill, try this new procedure to avoid the need to quickly remove the plastic wrap from the crust:
 - Oil the grill grates
 - Place cornmeal (or flour ??) on a pizza peel
 - Transfer crust to the pizza peel
 - Oil top of crust
 - Firmly and quickly slide crust onto grill grate
- Although Chad Robertson's technique would suggest creating a separate leaven from the sourdough starter and letting it rise overnight, I found it adequate for pizza dough to just use the sourdough starter as the leaven

Special Tools:

- Gas grill (with sufficient propane)
- Pizza turner (narrow for easy manipulation)
- Cookie sheet (2)
- Plastic wrap

Ingredients:

<u>INGREDIENT</u>	<u>QUANTITY</u>	<u>BAKER'S %</u>
Water (80°F)	700g + 50g	75
Leaven	200g	20
Total Flour	1,000g	100
-- White Flour	-- 900g	-- 90
-- Whole Wheat Flour	-- 100g	-- 10
Salt	20g	2

Also, refer to ingredients listed below for creating the leaven.

Directions - Prep:

Ensure that the sourdough starter has been removed from the refrigerator and has been fed enough times to ensure it is rising and falling in a predictable manner.

Directions – Night Before Baking:

The day before planning to bake, prepare the dough:

1. Pour 700g of 80°F water into a large mixing bowl
2. Add 200g of leaven and stir to disperse
3. Add 1,000g of flour (900g of white flour & 100g of whole wheat flour) and mix thoroughly by hand
4. Let the dough rest of 25-40 minutes
5. Mix 50g of 80°F water with 20g of salt, and then add to the dough, mixing thoroughly by hand
6. Fold dough on top of itself and transfer to a clear container and cover to start the Bulk Fermentation process, maintaining the dough between 78°-82°F for ~3 hours, and performing a turn every 30 minutes (grab underside of dough, stretch it up, and fold it over top of the rest of the dough 4-5 times during a single 'turn')
7. After the first 2 hours of Bulk Fermentation, turn the dough more gently to avoid pressing gas out
8. Look for signs that the dough is properly developed
 - a. Dough feels aerated and softer
 - b. Dough becomes more cohesive and releases from the sides of the bowl during turns
 - c. The ridges left by a turn will hold their shape for a few minutes
 - d. There will be a 20-30% increase in volume
 - e. More air bubbles will form along the sides of the container
9. Once the dough is developed, pull it onto a lightly floured work surface
10. Use a bench knife to cut the dough into ~15 120g pieces

11. Using but a small amount of additional flour, shape each piece of dough into a small ball
 - a. Spread dough out slightly
 - b. Pull up on sides, while rotating and tucking the pulled dough on top of itself (pinching the dough shut)
 - c. Flip dough over; lightly flour side of small finger, side of hand, and outside of thumb; gently place palm of hand on top of dough and move hand gently in a circular motion, slowly pulling thumb and small finger in as you prepare a round ball with a tight surface
 - d. Place dough ball on a cookie sheet, seam side down
12. Carefully brush a very small amount of olive oil on top of each dough ball
13. Cover dough balls with a kitchen towel and place in refrigerator (or outside during winter) for 2-3 hours
14. After dough balls have chilled (making them easier to work with), shape them into flat pizza dough
 - a. Prepare a lightly floured work surface with a small supply of dough to be used for dusting each dough ball
 - b. Place a dough ball of work surface and pat down lightly
 - c. Lightly flour top surface; pat down lightly; flip over; lightly flour other side
 - d. Using a roller, roll dough ball in multiple directions to start forming a circular dough piece (since dough will be grilled, meaning browned on both sides and flipped, there is not need to form a high outside ridge)
 - e. Grab circular piece, rest on top of knuckles of both hands, and slowly pull hands apart, stretching the dough in the process – keep rotating and stretching using this technique until the dough reaches the size desired (shoot for 8”-9” in diameter)
 - f. Stack pizza crusts with plastic wrap underneath and over each crust
15. Place the stacked pizza crusts back in refrigerator until ready to use

Directions – Baking Day:

Get the pizza toppings ready:

1. Get a 28oz can of Peeled Tomatoes and puree slowly in can using a small hand mixer (28oz is more than enough for 15 small pizzas)
2. Get about 8 ounces of shredded mozzarella cheese
3. Pre-cook any vegetables (mushrooms, green peppers, red peppers)
4. In a separate container, pre-cook any spicy vegetable toppings (jalapenos)
5. Get a quantity of pepperoni (very thinly sliced)
6. Pre-cook ground beef (1 pound should be more than sufficient)

Pull pizza crusts out of refrigerator and cook as follows:

1. Get grill very hot (better to cook pizza quickly)
2. Lightly oil grill grate
3. Place generous amount of corn meal on a pizza peel
4. Place pizza dough onto pizza peel and oil top side of dough
5. Slide dough off of pizza peel and onto grill and heat quickly until browned
6. Repeat steps 3-5 for second piece of dough (essentially grilling two at same time to avoid raising cover too often)
7. Once dough is sufficiently browned, pry it off the grill and flip it over
8. Quickly add toppings (pureed tomatoes – toppings – cheese) and cover the grill, heating it quickly until well browned on bottom (and cheese is starting to melt and bubbles are forming on top) – it is ok for it to be slightly burned on bottom
9. When cooked, remove to cutting board and cut into 4 slices – then plate it up