

# Grilled Personal Pizzas

**Rating (01-10):** 09

**Hours to prepare:** 06

**Leaven type:** Active Dry Yeast

**Recipe Source:** Developed by significantly modifying some ideas found in 'Pizza Bread & More' from Academia Barilla

**Pizza Volume:** Makes 4-5 small personal pizzas

**# of Times Baked:** 1

**Last Time Baked:** September 24, 2016

## Special Notes:

- Either the dough balls or the stretched-out pizza crusts can be frozen for later use
- Transfer the pizza crust to the grill using a cornmeal-covered pizza peel
- 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

## Special Tools:

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

## Ingredients:

### Dough

<u>INGREDIENT</u>	<u>QUANTITY</u>
Water (80°F)	1-1/2 Cups
Active Dry Yeast	5g (1/2 TBSP)
Bread Flour	500g
Olive Oil	1-1/2 TBSP
Sea Salt	12g

### Toppings

<u>INGREDIENT</u>	<u>QUANTITY</u>
Diced Tomatoes	Small can
Mushrooms	
Ham slices (?)	
Sausage	
Peppers	
Onions	
Mozzarella Cheese	
Fresh Basil	

## Directions – Baking Day:

### Mix the dough:

1. Place 1-1/2 Cups of lukewarm water in large bowl
2. Stir in & thoroughly mix 5g (1/2 TBSP) of Active Dry Yeast
3. Mix in 500g of Bread Flour until loose dough formed
4. Add 1-1/2 Tbsp extra-virgin olive oil
5. Add 12g sea salt
6. Knead dough until smooth & elastic
7. Rub dough with olive oil
8. Cover & let it rise for about an hour at room temperature

### Prepare individual dough balls:

1. Cut dough into 120g chunks
2. Lightly oil a cookie sheet
3. Using but a small amount of additional flour, shape each piece of dough into a small ball
4. Spread dough out slightly
5. Pull up on sides, while rotating and tucking the pulled dough on top of itself (pinching the dough shut)
6. 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

7. Place dough ball on cookie sheet, seam side down
8. Carefully brush a very small amount of olive oil on top of each dough ball
9. Cover dough balls with a kitchen towel and place in refrigerator (or outside during winter) for 2 hours

#### **Make individual pizza crusts:**

1. After dough balls have chilled (making them easier to work with), shape them into flat pizza dough
2. Prepare a lightly floured work surface with a small supply of dough to be used for dusting each dough ball
3. Place a dough ball on work surface and pat down lightly
4. Lightly flour top surface; pat down lightly; flip over; lightly flour other side
5. 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 no need to form a high outside ridge)
6. 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)
7. Stack pizza crusts with plastic wrap underneath and over each crust
8. Place the stacked pizza crusts back in refrigerator until ready to use

#### **Prepare pizza toppings**

1. Take one can of diced tomatoes & smash them up good
2. Pull out some shredded mozzarella cheese
3. Pre-cook mushrooms, peppers, and onions
4. Pre-cook sausage
5. Prepare small quantity of basil
6. Keep warmed items warm
7. Pull out some ham slices

#### **Bake the pizzas:**

1. Remove pizza crusts from refrigerator
2. Pre-heat grill (very hot)
3. Lightly oil the grill grates
4. Place generous amount of corn meal on a pizza peel
5. Place pizza dough onto pizza peel and oil top side of dough
6. Slide dough off of pizza peel and onto grill and heat quickly until browned
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
10. Repeat for remaining pizzas