

Whole Wheat Pizza

Makes two small and one medium

Instead of a brick-hard whole wheat crust, this recipe produces a lighter, chewy crust with plenty of whole wheat flavor. The toppings complement this flavor including basil, and three cheeses.



Ingredients (dough)

- 1 1/2 cups whole wheat flour
- 1 cup bread flour
- 2 tsp. honey
- 3/4 tsp. rapid rise yeast
- 1 1/4 cup ice water
- 2 Tbsp. olive oil
- 1 3/4 tsp. salt

Ingredients (Toppings)

- 1/4 cup olive oil
- 2 cloves garlic
- 2 anchovy fillets
- 1/2 tsp. pepper
- 1/2 tsp. dried oregano
- 1/8 tsp. red pepper flakes
- 1/8 tsp. salt
- 1 cup fresh basil leaves
- 1 oz. Pecorino Romano cheese (1/2 cup grated)
- 8 oz. whole milk mozzarella (2 cups shredded)
- 6 oz. whole milk ricotta (3/4 cup)

Equipment

- Food processor or mixer with a dough hook
- Plastic storage bags
- Spray oil
- 8" skillet
- Pizza stone or steel
- Pizza peel with pastry cloth*
- Cooling rack

* See EXO Super Peel

Whole Wheat Pizza Dough:

<input checked="" type="checkbox"/>	Description	Time (min)	
	In a food processor or mixer, combine flours, honey, and yeast	2	
	Add ice water and combine	1	
	Let stand	10	
	Add oil and salt. Process or mix with hook until smooth	1	
	Separate into three balls; 50%, 25%, 25%	1	
	Remove to an oiled surface and knead until smooth	3	
	Invert three storage bags and spray with oil	1	
	Insert hand in bag. Grab ball of dough and pull bag over dough, and then seal. Repeat for the other two balls.	2	
	Refrigerate overnight of up to two days. Freeze if needed		

Whole Wheat Pizza Toppings and Baking:

	Place pizza stone or steel on top rack 4 1/2" from broiler	1	
	Preheat to 500 degrees		60
	Remove dough from refrigerator but leave in bag. Allow to warm to room temperature.	55	
	Peel and mince garlic	1	
	Flatten dry, and mince anchovy fillets	1	
	Heat 1/4 cup olive oil in a skillet until shimmering	2	
	Add garlic, anchovies, pepper, oregano, pepper flakes, and salt.	1	
	Stir until fragrant	1/2	
	Remove from heat and allow to cool.	1	
	Separate amount of oil to be used and store the rest.	1	
	Heat broiler		
	Place ball of dough on floured counter. Press into a disk with thick edges. Use knuckles to stretch dough. Place on peel.	3	
	Spread half of allotted oil on dough. Add basil, pecorino, and mozzarella.		
	Bake in 500 degree oven under broiler	5	
	Rotate pizza and finish baking	4	
	Remove cloth from peel. Transfer pizza from oven to cooling rack	1	
	Add ricotta in dollops	1	
	Let pizza rest	5	
	Total		1 hr. 26 min