



MOZZARELLA WATER PIZZA

KitchenAid®

©/TM ©2018 KitchenAid. All rights reserved.
The design of the stand mixer is a trademark in the U.S. and elsewhere. SDO18180



MOZZARELLA WATER PIZZA

INGREDIENTS

CRUST:

2 cups + 2 tablespoons all-purpose flour,
(plus more for board)
2 teaspoons kosher salt
2 teaspoons granulated sugar
1 teaspoon active dry yeast
 $\frac{3}{4}$ cup mozzarella water (*found in containers
of water-packed mozzarella*)

SCRAP: MOZZARELLA WATER SAUCE AND ASSEMBLY:

1 (14 ounce) can crushed
San Marzano tomatoes
1 large garlic clove, grated
 $\frac{1}{2}$ teaspoon granulated sugar
8 ounces fresh mozzarella, torn into pieces
Extra virgin olive oil, for drizzling
Freshly ground black pepper
4-5 basil leaves, torn into pieces
Crushed red pepper flakes (*optional*)

DIRECTIONS

Attach the dough hook to the bowl of your KitchenAid® Stand Mixer and attach the Sifter+Scale attachment to the power hub. Weigh and sift the flour, salt, sugar and yeast into the mixer on speed 1. Add mozzarella water and mix on speed 2 to combine. Gradually increase to speed 3 and mix for 10 minutes until a smooth, but slightly tacky, ball forms and the dough springs back when you poke it.

Remove the bowl from Stand Mixer and cover with plastic wrap. Refrigerate for at least 8 hours and up to 72 hours. Alternately, drizzle dough with olive oil, turning to coat, and cover with plastic wrap. Let it rise at room temperature until it has doubled in size, about 2 hours.

If the dough is refrigerated, pull it out a few hours before baking to let it come to room temperature.

To make the sauce, add tomatoes, garlic and sugar to the jar of your KitchenAid® Pro Line® Series Blender and blend until slightly smooth.

When you're ready to bake, place a pizza stone or an overturned sheet tray in the oven and **heat to 500° F.**

While oven is heating, pat dry mozzarella.

Divide dough in half and shape into two 10" rounds directly onto a piece of parchment paper.

Brush crust with olive oil and season with salt and pepper. Top with half the sauce, spreading with the back of a spoon, leaving an edge for a crust. Top with half of the mozzarella. Repeat with other pizza.

Transfer pizza and parchment directly to pizza stone or overturned sheet tray. Bake for about 10 minutes until crust is golden and mozzarella is bubbly. Repeat with second pizza.

Drizzle with more olive oil and top with basil and pepper flakes before serving.

MAKES 2 10-INCH PIZZAS