

WATCH (DOUGH)

NEAPOLITAN PIZZA WITH CHEF PEPPE MIELE

MAKES: 3

PIZZA DOUGH

1 lb (454 grams) “00” flour, plus more for dusting
1 ¼ cups (295 ml) water
½ gram fresh yeast (or a pinch of active dry yeast)
2 teaspoons (11 grams) sea salt

ASSEMBLY

1 (14-oz) can whole peeled Italian tomatoes
½ teaspoon kosher salt
1 tablespoon olive oil (plus more for drizzling)
12 oz buffalo mozzarella or fresh cow's milk mozzarella, cut into ½-inch chunks
A small handful of basil leaves

TOOLS

mixing bowls
kitchen scale
plastic wrap
baking tray
parchment paper
blender (if you don't have a blender, buy a can of crushed tomatoes instead)

A NOTE ON MEASUREMENTS

We work with chefs from all around the world, which is why we include both imperial (cups/ounces) and metric (grams) measurements. To achieve best results, we highly recommend that you utilize a kitchen scale and follow the metric measurements when possible.

INSTRUCTIONS

MAKE THE DOUGH

Put the yeast in a small bowl and add a few tablespoons of water; stir to dissolve the yeast. Pour the rest of the water in a large mixing bowl and add the salt; stir to dissolve the salt.

Add ½ cup (46 grams) of the flour into the salt and water solution; stir it until it becomes a homogeneous paste. Add the yeast solution.

Add the rest of the flour and gently mix it by hand until the flour is thoroughly incorporated and the mixture becomes a shaggy mass. Transfer dough to a lightly floured work surface and knead it for about 5 minutes, by pressing it with the palm of your hands and slapping it against the table.

Once it has reached the right consistency, the dough should feel smooth and stretchy, without being sticky. Cover it with a damp towel and set aside to rest for 45 minutes.

SHAPE THE DOUGH AND LET IT REST

Divide the dough into 4 pieces (8.8 oz or 250 grams each), and shape each into a tight ball. Place the dough balls on a lightly floured tray with some space between them (or place individual balls on plates or in tupperware). Cover with plastic wrap and let rest at room temperature for at least 8 hours.

STRETCH, TOP, AND BAKE THE PIZZA

Preheat oven to 500 degrees F (260 degrees C) and have a piece of parchment paper ready on your counter. Working with one piece at a time, place the dough on the parchment paper and use your fingers to stretch the dough out into a thin circle, about ¼-inch thick. Spread 2 tablespoons of sauce onto the pizza and add a small handful of mozzarella (less is more when it comes to the toppings).

Slide the parchment paper onto your baking tray. Bake for 6-8 minutes, rotating halfway through, until the pizza crust is browned in spots and the cheese is melty. Top with basil and drizzle with a splash of olive oil.

Continue stretching, topping, and baking the remaining dough.



Photo Credit: Getty Images

ABOUT CHEF PEPPE MIELE

Pepppe Miele is the President of VPN Americas (Associazione Verace Pizza Napoletana), the organization that regulates true Neapolitan pizza. Originally from Naples and currently residing in Los Angeles, Peppe is an ambassador of the Neapolitan culinary tradition, sharing his expertise as an acclaimed chef, consultant, and educator.

ABOUT IMPASTIAMO

IMPASTIAMO is a global cooking community making an impact one dish at a time. Created as a way to support chefs whose livelihoods were impacted by the pandemic, IMPASTIAMO has grown into a platform that connects culinary experts to curious home cooks all around the world. Since their inception, IMPASTIAMO has hosted over one hundred cooking classes and events, and has raised over \$26,000 in support of out-of-work chefs and local nonprofits (such as FoodCycle LA, No Us Without You, Black Lives Matter LA, and more). Find us at www.impastiamoclasses.com or on IG @impastiamoclasses

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