

Chicago Pizza Crust -- UNO's Style.

I am posting this recipe as a service to all of you that have purchased the UNO Chicago Grill Pizza Kit. I recommend this kit but it does have two huge problems. The first is that it never instructs you on how to make Chicago style pizza sauce. The second is that the dough recipe that is included in the kit is inedible. So after careful inspection I present a recipe that is as true to UNO's as is my clone of the Malnati's crust.



Enjoy.

from William J. Burnett

time Cook Time

yield Yield

category Category

cuisine Cuisine

ingredients

Crust:

3/4 cup 80°F Filtered Water or Bottled Water (Tap water has chlorine that kills yeast.)

1 Tbsp Active Dry Yeast

1 Tbls Sugar

1/4 cup Vegetable Oil

1 tsp Lemon Juice

2 1/2 cups All-Purpose Flour

1 tsp Sea Salt

Sauce:

15 - 16 oz Tomato Sauce

12 -15 Grape or 3 - 4 Plum Tomatoes Sliced Into Thin Disks

2-3 tbsp Extra Virgin Olive Oil

directions

1. Crust Directions:
2. Bloom the yeast: combine 80°F filtered water, sugar, and yeast and allow the mixture to bloom for 5 - 10 minutes.
3. Pour the yeast mixture, vegetable oil and lemon juice, into the bowl of a large stand mixer.
4. Using the paddle attachment, on the slowest setting, add 1/2 the flour, and all of the salt, slowly.
5. Switch to the dough hook and add the remaining flour.
6. Mix until a dough ball forms. This should take about three - five minutes. STOP as soon as the ball forms. This ball should not be kneaded.
7. Coat a large glass bowl with a small amount of olive oil and place the dough ball in the bowl.
8. Cover the bowl, with a tea towel and allow the dough to rest at room temperature for at least four hours and up to 24 hours. You cannot skip this stage. The gluten and the flavor of the dough are developed during this time
9. The dough may then be used immediately or it may be covered with plastic wrap and refrigerated for up to three - four days. Remove the dough from the refrigerator and allow it to rest on the counter for 1 hour prior to baking.
10. Sauce Directions:
11. Add oil to a saucepan and warm over low heat.
12. Add sliced tomatoes to oil and simmer over low heat for 5 - 10 minutes.
13. Add tomato sauce and simmer an additional 10 minutes.
14. Remove from heat and use or freeze.

notes:

- Assemble and bake in accordance with the recipes presented in the UNO Chicago Grill Deep Dish Pizza Kit Instructions.
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