

SPECIAL PIZZA MAKERS REPORT DEEP DISH PIZZA MADE EASY



**Use This Recipe For Fantastic Results When You Need A
Delicious Deep Dish Pizza
Have The Entire Household Begging For More...**

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Hi, this is William Lockhart of HomePizzaChef.com. Welcome to this **special** pizza makers report that I've put together to share with you an easy method to create a **Legendary Deep-Dish** pizza. This Deep Dish pizza will have your family and friends begging you to give up your pie making secrets. Deep Dish pizza is a favorite...

In fact, you would be pleasantly surprised to know, even most pizza lovers don't have a clue about what you're getting ready to learn. (However they would gladly like to know...)

What I want you to pay particular attention to as you make this pizza is how incredibly easy it is to come up with creative ways to add your own special touches AS WELL AS your own favorite toppings to this big time favorite.

Here's Another Chance To Create A Mouth Watering Pizza That Will Have Your Family and Friends Down On Their Knees Begging For More...

**Sorry... I had to get that line in...
the image that it brings to mind is hilarious. 8-)**

OK... STOP! Before you move on, PRINT this report out. I assure you that you'll receive much more benefit from having easy access to the information while you're creating your masterpiece, rather than running back and forth to a computer screen (or exposing that nice laptop to the perils of the kitchen).

Before you even begin pulling out the pans ... PRINT the report out on paper. Then, grab an ink pen and insert your special touches on the report. Circle or underline areas of interest. Scribble ideas, notes and "your special discoveries" in the margins.

This information is just information unless you use it. I encourage you to print it out before you roll up your sleeves and begin using it.

Let's make a Legendary Deep Dish Pizza Pizza...

Deep Dish Pizza Crust Recipe What You'll Need To Make The Pizza Crust

2-3 Large Bowls

12" Pizza Pan

Pizza Brush

[\(For Pizza Making Accessories Go Here\)](#)

Ingredients:

- * 3 cups all-purpose flour
- * 1/8 cup olive oil
- * 2 jumbo eggs -- room temperature
- * 2 tablespoons thyme
- * 1-cup warm water
- * 1 package rapid rise yeast
- * 2 teaspoons sugar

Directions:

Whisk together water, yeast and sugar in a bowl and set aside to *proof* for 10 minutes. In a large bowl sift together flour and salt and sprinkle in thyme. Mix eggs into yeast mixture.

Proofing Dough

Definition: Dough proofs when it is allowed to sit in a warm spot, usually for several hours. The dough expands and rises because of yeast fermentation and production of carbon dioxide. The gas is trapped within gluten strands which form out of protein in the flour as the bread is kneaded.

Pronunciation: pruf • (noun)

Also Known As: Let rise

Examples: The dough was allowed to proof for two hours, until doubled in bulk.

Pour liquid into dry ingredients (slowly and gradually) and mix until a soft sticky dough forms. Remove dough to a lightly floured surface and knead 5 minutes, until dough is no longer sticky.

Place in a well oiled bowl, turning to coat all sides, cover and allow to rise until doubled in bulk 2 - 3 hours.

Punch dough down and place into a well-oiled 12" pizza pan. using your hands, move dough around the bottom of the pan and 2/3 the way up the sides. Set aside and let rise 10 minutes. Brush crust lightly with olive oil and get ready for the toppings.

The Pizza Sauce

What You'll Need To Make This Sauce

2 Quart Sauce Pan

([For Pizza Making Accessories Go Here](#))

Ingredients:

- * 2 cans (6 ounce) tomato paste
- * 2 cloves garlic
- * 3 tablespoons dried parsley flakes
- * 4 teaspoons dried onion flakes
- * 1 teaspoon dried oregano
- * 1 teaspoon dried basil
- * 2 cups water

Directions:

Combine tomato paste, garlic, parsley flakes, onion, oregano, basil and water in 2 quart saucepan. Cook over medium high heat until mixture boils.

Reduce heat to low and simmer 10 minutes. Cool slightly and spread on pizza crust; top as desired and bake.

Pizza Toppings

Although I'll happily make suggestions for toppings in my special reports, we all know that each and every pizza lover absolutely yearns for "Total Control" over this portion of the recipe...

Add **Your** Favorite Toppings & Cheeses...

-----or-----

Try These Suggested Toppings:

- 2 1/2 cups chopped fresh broccoli
- 2 cups cubed smoked turkey
- 2 cups thinly sliced spiced ham
- 1 cup shredded light cheddar cheese

SPECIAL UNADVERTISED OFFER TO READERS OF THIS REPORT

OK... I've put together a special offering for readers of **THIS** special report **only...**
Those that never made it to this point in the report will never see this offer...
(How sad...) Stay tuned...

FAQ: It always pays to read each "special" report" in it's entirety...

Legendary Pizza Recipes contains over 175 of the best pizza recipes that you'll ever encounter...

Instantly, Any Time Of Day Or Night You Can Grab Your Personal Blueprint For Creating Piping Hot, Chewy, Savory, Mouth Watering Homemade Pizza...

- Learn how to make over 10 different delicious pizza crusts... including Whole Wheat pizza crust and Boboli pizza crust.
- Learn the secret ingredients of special pizza sauces like **the infamous white pizza sauce**, **South Beach Diet Simple Pizza Sauce** and lots more...
- Dive into over 175 assorted pizza recipes that will tingle your taste buds and give you 175 more reasons to love pizza...

See the **BONUS RECIPE** and Exclusive "Recipe Lovers" Offer For Readers Of This Special Report On **The Next Page**



Here's A **Bonus Recipe** From
Ron Douglas'

AMERICA'S MOST WANTED RECIPES

(These are copy cat recipes from some of the most
famous restaurants in America!)

COPY CAT ® DAIRY QUEEN ONION RINGS

Serves/Makes: 8

Ready In: 30-60 minutes

Ingredients:

- 1 package puff pastry sheets (thawed if frozen)
- 4 large apples
- 1/2 cup sugar
- 1/4 teaspoon ground cinnamon
- 1 tablespoon cornstarch
- 1 teaspoon lemon juice

Directions:

Peel, core, then slice the apples.

Over low heat, in a medium saucepan, cook the apples with sugar, cornstarch, cinnamon and lemon juice. Stir often, until apples are tender.

Once tender, refrigerate until cool.

Preheat oven to 400.

Unfold pastry on lightly floured surface. Roll each sheet into a 12-inch square then cut into four 6-inch squares.

Place 1/4 cup of the apple mixture in the center of each square.

Brush the edges with water, then fold to form triangles. Be sure to seal the edges firmly with a fork.

Place on baking sheets. Bake 25 minutes or until golden.

Cool on wire rack.

Serving Suggestion: In a small bowl, mix together 1/2 cup confectioners sugar and 1 tablespoon water. With a spoon, drizzle over the turnover, allow it to set before serving.

AMERICA'S MOST WANTED RECIPES
