

Special Release – Platinum Edition Recipe The Paper Thin – Multi –Grain – Dream Pie

HPC Suggestion For This Pizza: Make your pizza dough the night before the pizza bake. Lightly spray your dough with olive oil and store in a cool place, preferably the refrigerator to allow plenty of time for the dough to rise. This will also further enhance the flavor of your pizza crust.

OK... Before you move on, PRINT OUT this special report. 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 and notes 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.

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What You'll Need To Make This Special Pizza Crust

2-3 Large Bowls | 12" Pizza Pan | Pizza Brush

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.

Ingredients:

- 1 teaspoon white sugar
- ½ cup warm water – Approx 110 degrees F 45 degrees C – No need to boil the water
- 2 packages of Active Dry Yeast (AYD) – Easily obtained from any grocery store
- 1 small bottle of Extra Virgin Olive Oil
- 1-teaspoon salt
- 1 ¼ cups of Stone Ground Whole Wheat Flour
- 1 ¾ cups of Enriched Unbleached Bread Flour

Accessories

- 1- Roller Pin (Or a rollable surface to flatten the dough)
- 1- 14" Perforated Pizza Pan (The kind with the holes punched into the bottom of the pan)
- 2- Large Bowls for Mixing
- 2- Kitchen towels or equivalent

Making The Pizza Dough

Pour 1-½ cups of warm water in a bowl (Approx 105 –115 degrees)

Empty the 2 packages of Active Dry Yeast into the bowl and stir until fully dissolved. Set to the side for approximately 20 minutes.

In a separate bowl mix the remaining dry ingredients (Whole wheat flour, enriched unbleached bread flour, salt, and the sugar).

Check the yeast mixture to ensure that the yeast has become active. It will appear to have increased in volume.

Slowly began to pour small amounts of the dry ingredients into the yeast and water mixture, stirring as you add the mixture. Continue to add the dry mixture until the mixture becomes solid and somewhat "clumpy". Once you have added all of the dry ingredients to the yeast and water mixture, add approximately 1-½ teaspoons of olive oil to the mixture and continue to knead by hand. If needed, add a little more water to insure the dough is manageable. The kneading process can take 15 -25 minutes to make sure the dough is well blended.

Once the dough is well blended, cut the dough in half and roll (by hand) into (2) small dough balls. Roll the dough balls around in any leftover flour (plain white) that is available. Finally, with a small amount of olive oil, brush the dough balls lightly to moisten and place in separate bowls that you will cover with a wet kitchen cloth and place in the refrigerator overnight. For best results I suggest at least 8-12 hours... however you can use the dough if needed after 2-3 hours.

Preparing the Pizza Sauce

Ingredients:

- 1 –15 ounce can of tomato sauce
- 1- 6 ounce can of tomato paste

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- 1 ½ teaspoons of Extra Virgin Olive Oil
- 1 teaspoon of minced garlic
- 1 teaspoon of ground oregano (Mediterranean preferred)
- 1 teaspoon of Italian seasoning
- 1 teaspoon of Basil Leaves (Mediterranean preferred)

Pour the tomato paste and tomato sauce into a bowl. Add all seasonings including the olive oil. Stir until all ingredients are thoroughly blended. This should result in a smooth tomato sauce... if more smoothness is desired add just a touch more olive oil. Set aside for 3-5 minutes.

Creating the pizza pie....

Once you're ready to assemble the pizza, remove the dough from the refrigerator and let sit for approximately 15-20 minutes. The goal is to raise the temperature of the dough to room temperature... Grab one of the dough balls and begin to shape the dough... refrigerate the leftover dough ball for future use. For a quick video that shows exactly how to correctly achieve the dough shaping process go here:

<http://www.taunton.com/finecooking/pages/cvt033.asp>

Use a rolling pin to roll the dough out until it is "paper thin"... this can take 15-20 minutes... make the dough as thin as possible without tearing the dough.

Oil your pizza pan with olive oil by placing a fair amount of olive oil on a brush or a kitchen cloth. Spread evenly across the perforated pizza pan. Using a perforated pan will help create the quick baking effect that produces a crispier pizza crust. At this point we're going to try something a little different. Pre-heat your oven to 400-425 degrees. If you're using a pizza stone make sure it's in the oven. **DO NOT PUT OIL ON THE PIZZA STONE.**

Now we're ready to add our pizza sauce. With a large spoon, spread your pizza sauce evenly across the pizza dough. Make sure the sauce is spread evenly across the entire pie. Adding your pizza toppings...

OK... now we're ready for the good stuff... here are the toppings that I use for this pizza...

Ingredients:

- ½ cup white or red onions (I prefer the red onions for the bold flavor...)
- ½ cup green pepper all seeds removed
- ½ cup small mushrooms
- ½ cup uncooked Italian Sausage - Usually found packaged in a plastic roll at any grocer
- 10- 15 small round slices of Canadian bacon
- 10- 15 small round slices of pepperoni
- 2 cups finely shredded mozzarella cheese (use less or more depending on your taste)
- 1 cup finely shredded sharp cheddar cheese (measure to taste)
- A sprinkle of freshly ground pepper

HomePizzaChef.com

Legendary Pizza Recipes

If you have a small automatic chopping machine use it... It's perfect for this recipe. Place the onions, peppers and mushrooms into the chopping machine and chop until very fine and small... You should actually have to remove these ingredients from the chopping cup with a spoon. That's how fine these ingredients should be... If no automatic machine is used, make sure you chop the onions, peppers and mushrooms into very small and fine portions...

Now evenly spread your cheeses across the warm pizza crust. Once your pizza sauce layer and cheese layer have been added, sprinkle the finely chopped mixture of onions, peppers and mushrooms evenly across the pizza.

Using very small pinches of Italian sausage, strategically place the Italian sausage across your pie. Once complete add your slices of Canadian bacon and pepperoni evenly across the pizza. For better cooking, try not to overlap the meats. Once this is completed we'll sprinkle the fresh ground pepper lightly across the entire pie.

We're ready to slide the pizza back into the HOT oven for 6-8 minutes or until the edges of the crust are golden brown. What's left? Pull up a chair in the kitchen and anxiously wait for your masterpiece to complete the baking process. Once baked, carefully remove the hot pie and cut with a pizza cutter.

WARNING – By this time family members and friend are probably gathering around your kitchen waiting to dig in... Hide this secret recipe in a safe place so you can refer to it later...

ENJOY!



Legendary Pizza Recipes

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