

THIN CRUST (CRACKER STYLE) PIZZA

Known for its crunchy texture and lack of a large crumb, with tomato paste in the sauce for extra punch. Often cut in small "party style" squares, found in taverns of the Northeast and Chicago.

BAKE
485°F

TIME
8 TO 10 MIN

MAKES
1 THIN CRUST PIZZA



METHOD

- 1** Activate the yeast in warm water, then add the sugar.
- 2** Place the flour and salt in the mixing bowl.
- 3** Combine the dough ingredients, then add the oil and continue mixing.
- 4** Place the dough ball in a container and refrigerate for 24 to 48 hours.
- 5** Prepare the traditional pizza sauce and stir in the tomato paste.
- 6** Prepare the shredded mozzarella.
- 7** Brown the Italian sausage in a pan and drain the grease.
- 8** Flatten the dough ball to about 1/8 inch thick on a smooth surface. Use a rolling pin if needed.
- 9** Place the thin sheet of dough onto a pizza screen.
- 10** Spread the sauce onto the base.
- 11** Spread the toppings and cheese onto the base.
- 12** Bake in a gas or electric oven at 485 degrees for 8 to 10 minutes on the pizza screen.

DOUGH

High gluten flour	484 g	100%
Water	237 g	49%
Olive oil	5 g	1%
Sugar	6 g	1.2%
Salt	10 g	2%
Active dry yeast (ADY)	1 tsp	0.6%

INGREDIENTS

TOPPINGS BEFORE BAKING

- ☐ 1 cup traditional pizza sauce plus 1/4 cup Contadina tomato paste (or a similar brand)
- ☐ 8 oz whole milk mozzarella, shredded
- ☐ 6 oz pepperoni, thin sliced
- ☐ 12 oz mild or sweet Italian sausage
- ☐ 1/4 cup basil, chopped
- ☐ 1 pinch fresh parsley, chopped