

DEEP DISH

CHICAGO STYLE PIZZA

Chicago's famous upside-down deep dish: a savory, textured crust loaded with mozzarella and provolone, pepperoni, Italian sausage and a thick pizza sauce.

BAKE
425°F

TIME
18 TO 20 MIN

PAN
16-INCH DEEP DISH



METHOD

- 1 Prepare the Chicago deep dish dough 24 to 48 hours in advance.
- 2 Brown the Italian sausage in a pan and drain the grease.
- 3 Press the dough into a lightly oiled 16-inch deep dish pan.
- 4 Cover the bottom of the dough with sliced mozzarella and sliced provolone.
- 5 Cover the cheese with sliced pepperoni.
- 6 Spread the sausage over the pepperoni.
- 7 Cover the pizza with traditional pizza sauce.
- 8 Bake in a gas or electric oven at 425 degrees for 18 to 20 minutes.
- 9 Remove the pizza and sprinkle the top with Parmesan.

DOUGH

All purpose flour	565 g	100%
Yellow corn meal	84 g	15%
Water	355 g	63%
Vegetable oil	100 g	18%
Sugar	15 g	3%
Salt	6 g	1%
Active dry yeast (ADY)	2 tsp (5 g)	0.9%

INGREDIENTS

TOPPINGS BEFORE BAKING

- ☐ 8 oz sliced mozzarella
- ☐ 8 oz sliced provolone
- ☐ 9 oz pepperoni, sliced
- ☐ 12 oz mild or sweet Italian sausage
- ☐ 2 cups traditional pizza sauce

TOPPINGS AFTER BAKING

- ☐ 2 oz grated Parmesan