

OLD FORGE STYLE PIZZA

From Northeast Pennsylvania near Scranton: dough baked in a deep tray lined with peanut oil, topped with crushed tomato, mozzarella and Wisconsin sharp cheddar. A light, airy, crispy fried pizza.

BAKE
425°F

TIME
18 TO 20 MIN

MAKES
1 TRAY (12 X 17 INCH)

METHOD

- 1** Prepare the Old Forge pizza dough 24 to 48 hours in advance.
- 2** Coat the bottom of a deep 12 x 17 inch pizza tray with peanut oil.
- 3** Press the dough into the tray, cover, and let it rise in a warm place for 1 to 2 hours.
- 4** Stretch the dough into the full bottom of the tray, filling the corners.
- 5** Cover and let the dough rise for another 1 to 2 hours, or until it is 1 inch high.
- 6** Cover the dough with crushed tomatoes.
- 7** Sprinkle a pinch of salt over the tomatoes.
- 8** Cover the tomatoes with shredded mozzarella and shredded Wisconsin cheddar.
- 9** Bake in a gas or electric oven at 425 degrees for 18 to 20 minutes, checking after 10 minutes.



DOUGH

All purpose flour	409 g	100%
Water	274 g	67%
Olive oil	4 g	1%
Sugar	8 g	2%
Salt	8 g	2%
Instant dry yeast (IDY)	2 tsp (5 g)	1.2%

Plus 1/3 cup peanut oil in the tray.

INGREDIENTS

TOPPINGS BEFORE BAKING

- ☐ 1 can crushed tomatoes
- ☐ 1 pinch salt
- ☐ 8 oz whole milk mozzarella, shredded
- ☐ 8 oz Wisconsin sharp cheddar, shredded