

## Ooni Detroit Style Pizza



\* Recipe courtesy of Ooni Australia

### *Ingredients*

- 260g water
- 3g instant dried yeast or 4.5g active dried yeast or 9g fresh yeast
- 20g extra-virgin olive oil, plus extra for coating the metal pan
- 350g strong bread flour
- 10g fine sea salt
- 80g cheddar, shredded
- 100g mozzarella, shredded
- 100g pepperoni slices
- 120g pizza sauce

### *Directions*

Step 1 – Add the water, yeast, and olive oil to the bowl of a stand mixer. Add the flour and salt, then mix the dough on a low to medium speed for 5 minutes, or until all the ingredients are thoroughly combined and you have a smooth, silky dough with good elasticity.

Step 2 – Cover the bowl with plastic wrap or a kitchen towel and leave it to proof at room temperature for about 3 to 4 hours or until the dough has doubled in size.

Step 3 – Generously drizzle the bottom and sides of your baking pan with olive oil. This will help the pizza develop a nice crust and ensure your base is crunchy.

Step 4 – Transfer the dough to the pan and ‘dimple’ it with your fingers; using the pads of your fingers, gently press the surface of the dough, shaping and pushing the dough into the corners. Cover the dough and leave it to rest at room temperature for about 30 minutes.

Step 5 – Once the dough has relaxed and become more pliable, dimple it again using your fingers, pushing it towards the corners of the pan.



Step 6 – Fire up your oven and allow it to preheat for 15 to 20 minutes. Aim for 340 °C on your pizza stone. You can check this quickly, accurately and from a safe distance with an infrared thermometer.

Step 7 – Once the oven is preheated, add the cheese, making sure to pay particular attention to the edges – this will create the “frico” or cheesy, crusty crown. Add the pepperoni, followed by 2 stripes of sauce on top.

Step 8 – Check that the oven is up to 340 °C, then turn the flame down to its lowest setting. Place the pan at the front of your oven so it's not too close to the flame. If your oven has a door, leave it open while it's cooking. At the start of the bake, use your pizza oven gloves to rotate the pan every 2 minutes so the bottom bakes evenly as it draws heat from the stone. Bake the pizza for 10 to 15 minutes, depending on the crust's thickness and the pan's size. Tip: If the flame is colouring your pizza too fast, turn the flame off for 3 to 5 minutes.

Step 9 – When finished, remove the pizza from the pan using a spatula and let it rest on a cooling rack for 2 minutes. Slice into 4 pieces, serve and enjoy!

