

**CHICAGO STYLE DEEP DISH PIZZA – THE HOLY GRAIL**  
**RECIPE FOR A 14” ROUND X 2” DEEP PIZZA PIE**

**Baker’s percentages are given in case you want to make a different size batch of dough.**

The weights in grams are more accurate than cup measurements,  
but not everyone has a scale, so I’ve included them as well.

**BASED ON LOO WATERS’ BAKER’S FORMULA -**

from - “Possibly my prettiest...with pics! “-<http://www.pizzamaking.com/forum>

**Dough Ingredients:**

All Purpose Flour	100%	442 g	3 1/2 cups (about 125 g per cup)
Water (110 deg. F)	45%	199 g	7oz.
Corn oil	19%	85 g	6 Tablespoons (approx. 1Tb=14g)
Olive oil	4%	18 g	1.25 Tablespoons (approx.)
Active Dry Yeast	0.75%	3.3 g	0.85 teaspoon
Salt	0.7%	3 g	0.50 teaspoon (optional)

**Hardware:**

- 1 – 14” diameter by 1-1/2 to 2” deep dish pizza/cake pan.  
(Aluminized Steel or dark non stick - AMCO, Chicago Metallic)
- 1 – pizza stone
- fine mesh strainer and bowl
- Large spoon or ladle
- Kitchen-Aid style mixer

**PART ONE**

- 1) Combine the yeast with 110\* water in a KitchenAid style mixer.  
(give the yeast a tiny pinch of sugar to get it jump started if you need to)
- 2) After a few minutes, when the yeast is fully dissolved, start adding a small amount of flour to the mixer on **low speed** until the mixture stiffens up.
- 3) Add the oil and slowly add the rest of the flour.
- 4) Once it's all combined, turn the mixer up to **medium speed** (4-5) and let it knead for 45-60 seconds. Total mix/knead time should not be more than 2 minutes. Don't over-knead.
- 5) Place the dough into a well oiled bowl. Swirl it around to coat with the oil and cover with a tea towel.
- 6) Place the bowl in the oven (heat OFF) with the light on and a pan of hot water on the rack underneath it. Let the dough rise for 2 hours (or until dough has doubled).
- 7) Punch it down after two hours and let it rise for another hour or two (until doubled again).  
(you can skip this step if you're short on time)
- 8) Place the dough into a plastic zip-top bag and place into the fridge overnight.

**Pizza Topping Ingredients:** (Brands listed are suggestions, but not necessarily required)

**Low Moisture Part-Skim Mozzarella Cheese** – 1 lb sliced (or more)  
(Stella, Boar's Head)

**Sweet Italian Sausage**, uncooked – 1 to 1-½ lbs (traditional, but optional)

**Fennel seeds** – 1 tsp (optional; do not add if sausage already has fennel in it).

**Other toppings** (optional); sweet or hot peppers, onions, garlic, olives, spinach, etc.

**Crushed or Ground Tomatoes** – 28oz can, drain off extra liquid (about 2/3 to 1 cup)  
(Muir Glen crushed, Dei Fratelli crushed, Escalon 6-in-1 ground tomatoes),

**Sweet Basil** (optional, Muir Glen already includes basil in their crushed tomatoes)

**Salt** - ½ teaspoon (optional)

**Pepperoni**, sliced (Boar's Head, Hormel)– as much as you like (optional)

**Parmesan Cheese** (and/or Romano) - ¼ cup Grated or shredded

## PART TWO

**9)** Take dough out of fridge about an hour before you make the pie.

(I've taken the dough out of the fridge and started working with it after 10 minutes)

**10)** Place a pizza stone in the bottom rack of your oven. Preheat oven to 500 degrees (F).

**11)** Grease the **bottom** (NOT THE SIDES) of your pan with corn oil and/or crisco. Press the dough out on the bottom from center to the edge, as evenly as possible; then go around pinching it up the sides. The bottom should be about 1/8 of an inch thick.

**12)** Lightly press sliced mozzarella cheese into the dough, overlapping the slices until the entire bottom is covered (if making an all-cheese pizza, you can add more cheese if you want).

**13)** Add Italian sausage on top of the cheese. If you're adding sausage as the traditional patty slab, press it out to about ½ inch thick slightly smaller in diameter from the cheese. If your Italian sausage was not made with fennel seed, you can sprinkle some on at this time. Also add any other topping that might easily burn; peppers, onions and other vegetables should go **under** the sauce ( or add to top of pizza half way thru cooking time).

**14)** Using a fine mesh strainer over a bowl, drain off as much liquid from your crushed tomatoes as you can (unless you like pizza soup).

**15)** If adding basil, sprinkle evenly over the top of the pizza at this time.

With a large spoon or ladle, top the pizza with the tomatoes, spreading the sauce from the center out to the edge until the cheese is covered. Sprinkle the ½ teaspoon of salt over the tomatoes.

**16)** Add other toppings. Pepperoni should be gently pressed into the top of the sauce.

**17)** Sprinkle Parmesan Cheese over the top of the sauce.

**18)** Turn down oven to 475 and bake directly on top of pizza stone for 30-35 minutes, rotating pizza 180 degrees half way thru baking.

**19)** Remove from oven, cut and serve on a real plate with a knife and fork.

Recipe compiled by Edward Heller - <http://virtualcheeseburger.blogspot.com>

## Chicago Style Deep Dish Pizza – The Holy Grail

### DOUGH CONVERSIONS FOR SMALLER PIZZAS

#### 12” Dough Ingredients:

All Purpose Flour	100%	340 g	2 3/4 cups (about 125 g per cup)
Water (110 deg. F)	45%	153 g	5.4 oz.
Corn oil	19%	64.5 g	4.75 Tablespoons (approx. 1Tb=14g)
Olive oil	4%	13.5 g	1.0 Tablespoon (approx.)
Active Dry Yeast	0.75%	2.5 g	0.7 teaspoon
Salt	0.7%	2.4 g	0.4 teaspoon (optional)

#### 10” Dough Ingredients:

All Purpose Flour	100%	253 g	2 cups (about 125 g per cup)
Water (110 deg. F)	45%	114 g	4 oz.
Corn oil	19%	48 g	3.5 Tablespoons (approx. 1Tb=14g)
Olive oil	4%	10 g	0.75 Tablespoon (approx.)
Active Dry Yeast	0.75%	1.9 g	0.5 teaspoon
Salt	0.7%	1.8 g	0.3 teaspoon (optional)

#### 8” Dough Ingredients:

All Purpose Flour	100%	185 g	1.5 cups (about 125 g per cup)
Water (110 deg. F)	45%	84 g	3 oz.
Corn oil	19%	35 g	2.5 Tablespoons (approx. 1Tb=14g)
Olive oil	4%	7.5 g	0.5 Tablespoon (approx.)
Active Dry Yeast	0.75%	1.4 g	0.4 teaspoon
Salt	0.7%	1.3 g	0.2 teaspoon (optional)