

# Jim Lahey's Fresh Tomato & Mozzarella Pizza

## Ingredients

- 1 recipe No Knead Pizza Dough
- 4 ea fresh tomatoes
- 1 tbl extra virgin olive oil
- ½ tsp sea salt
- ½ lb fresh mozzarella
- 2 stems fresh basil; leaves only

## Directions

Follow the directions for making the No Knead Pizza Dough.

Prepare the fresh tomato topping:

Remove the stem and green core at the top of the tomato. Now you have 3 options -

- 1) break up the tomato with your hands for a chunky sauce,
- 2) put the tomatoes through a food mill for a smooth sauce or
- 3) blanch, shock and peel the tomatoes for a more 'refined' sauce (break or chop after).

When dough is ready, add the toppings.

Spread the tomato over the dough or par baked crust. If you are using the raw dough, dock the dough with your fingers, but don't break the dough going thru to the pan. Also make sure the sauce does not flow over the edges of the dough causing it to stick to the pan.

If using raw dough, dock again gently with your fingers without breaking the dough.

For raw dough:

Proof another 10 minutes.

Preheat oven to 450°F.

Drizzle the pie with olive oil and sprinkle with salt.

Bake for about 12 minutes then cut (or tear for a more rustic look) the fresh mozzarella and whole basil leaves; distribute evenly over the pie. Bake an additional 10 minutes until crust is well browned and crisp on the bottom.

For par baked dough:

Preheat oven to 400°F.

Place all toppings on crust.

Bake for 15 minutes until cheese is melted and just beginning to brown.

# Jim Lahey's Sweet Corn Pizza

## Ingredients

- 1 recipe No Knead Pizza Dough
- 5 ea corn on the cob
- 2 tbl extra virgin olive oil
- 1 ½ tsp ground black pepper
- ½ tsp sea salt
- 1 clove garlic; shaved on microplane
- ¼ cup grated parmesan cheese
- ½ pint cherry tomatoes; halved
- ½ tsp paprika
- 2 stems kale; stems remove & leaves torn
- ½ lb fresh mozzarella
- 2 stems fresh basil; leaves only

## Directions

Follow the directions for making the No Knead Pizza Dough.

Prepare the toppings:

Remove husks and silk from the corn ear. Lightly break the skin of the kernels with a micro plane. Scrape the kernels with the back of a spoon or back side of a knife over a bowl to catch both the kernels and their "milk". This creates the base of the sauce - "corn cream".

Stir in the olive oil, black pepper, salt and micro planed garlic into the corn cream. Mix to combine.

When dough is ready, add the toppings.

Spread the corn cream over the dough. If you are using the raw dough, dock the dough with your fingers, but don't break the dough going thru to the pan. Also make sure the sauce does not flow over the edges of the dough causing it to stick to the pan.

Sprinkle on the parmesan cheese. It will be a very light coating.

Scatter the cherry tomato halves across the pie. Sprinkle with the paprika.

Tear the kale leaves in pieces and scatter over the pie. Add these before baking if using a par baked crust. Add halfway through baking if using raw dough, so they don't burn.

If using raw dough, dock again gently with your fingers without breaking the dough.

For raw dough:

Proof another 10 minutes.

Preheat oven to 450°F.

Bake for about 12 minutes then add the kale leaves, mozzarella & fresh basil; bake an additional 10 minutes until crust is well browned and crisp on the bottom.

For par baked dough:

Preheat oven to 400°F.

Place all toppings on crust.

Bake for 15 minutes until cheese is melted and just beginning to brown.

# Jim Lahey's No Knead Pizza Dough

## Ingredients

- 500 grams (17 ½ ounces or about 3 ¾ cups) all-purpose flour, plus more for shaping the dough
- 1 gram (1/4 teaspoon) active dry yeast
- 16 grams (2 teaspoons) fine sea salt
- 350 grams (1 ½ cups) water

## Directions

In a medium bowl, thoroughly blend the flour, yeast, and salt. Add the water and with a wooden spoon or your hands, mix thoroughly.

Cover the bowl with plastic wrap or a kitchen towel and allow it to rise at room temperature (about 72°F) for 18 hours or until it has more than doubled. It will take longer in a chilly room and less time in a very warm one.

Flour a work surface and scrape out the dough. Divide it into 4 equal parts and shape them: For each portion, start with the right side of the dough and pull it toward the center; then do the same with the left, then the top, then the bottom. (The order doesn't actually matter; what you want is four folds.) Shape each portion into a round and turn seam side down. Mold the dough into a neat circular mound. The mounds should not be sticky; if they are, dust with more flour.

If you don't intend to use the dough right away, wrap the balls individually in plastic and refrigerate for up to 3 days. Return to room temperature by leaving them out on the counter, covered in a damp cloth, for 2 to 3 hours before needed.