Greek/Bar Pizza Dough

Yield: 5 10oz Dough Balls

Ingredients Amounts

King Arthur Bread Flour 768 grams

Kosher Salt 18 grams

Red Star Instant Yeast 4 grams

Water, Lukewarm 665 grams

Olive Oil (not extra virgin) 45 grams

Method:

1. Mix together dry ingredients. Add in wet ingredients and mix until liquid is absorbed, do not kneed. Cover tightly with plastic wrap, allow space for the dough to expand.
2. Let dough rise 2-4 hours in a warm place until gaining volume (might be less than doubled). Allow dough to finish rising in the refrigerator for 12-24 hours.

Degas the dough and split dough into 5 equal parts. Flour and ball the dough. You will get 5, 10oz balls out of one recipe. (Tony Gemignai on how to ball dough - https://www.youtube.com/watch?v=he-V1J86REA)

1. Place dough in a lightly floured container and allow to rise for an additional 12-24 hours.
2. Allow dough and sauce to reach room temperature before use (30min to an hour depending on kitchen temp). To use the dough, don’t stretch it like a normal pizza. Instead slap it into a greased pan and push the dough to edges with fingertips. Using a rolling pin also works. If you must flour the dough to stretch it, use as little as possible.

Greek/Bar Pizza Sauce

The Stanislaus brand is really important. This brands are not available for consumers. The only place to buy locally is Restaurant Depot. Its under $6 for a huge #10 can. I make my sauce in bulk and freeze it into pint containers. A pint container is the perfect amount to do 5 bar pizzas (the yield on my dough recipes. I get about 14 pints out of a recipe.

Yield: 14 pints

Ingredients Amounts

Stanislaus 7-11 Ground Tomatoes #10 Can

Stanislaus Saporito Heavy Pizza Sauce #10 Can

Kosher Salt To Taste

Finely Ground Black Pepper To Taste

Dry Basil To Taste

Dry Oregano To Taste

Garlic Powder To Taste

Sugar To Taste

Olive Oil (not extra virgin) To Taste

Method:

1. Mix all ingredients together, check seasoning to taste but don’t overdo anything.

Bar Pizza Cheese Blend

I am sure no actual bar does a mix like this one, but I was looking for maximum flavor, not to recreate anyone else pie. Melting and minimal grease was also a concern. The crazy sharp cheese adds the flavor, while the mozzarella soaks up the grease and makes sure there is a cheese pull and structure to the cheese when it sets. I did not specify which Cabot sharp to use, there are so many (Private Stock, Seriously Sharp, etc) use whatever is on sale at the time. I use some kind of hard Italian cheese (parmesan, Romano, pecorino Romano or a blend, whatever the store has) more as a seasoning, instead of salt. The hard Italian cheese does not melt well so make sure its mixed in with the other cheeses. You will get the best result with block cheese you shred yourself. All pre-shred cheese has anti-caking agents in it.

Yield: 1 quart

Ingredients Amounts

Store Brand Sharp White Cheddar 3 cups

Cabot “aged extra sharp cheddar” ½ cup

Whole Milk Mozzarella Cheese ½ cup

Grated Hard Italian Cheese 1/8 cup

Dry Oregano 1 tablespoon

Method:

1. Grate all ingredients and mix together. Use fresh so it does not stick together.

Greek/Bar Pizza Assembly and Cooking

I tried this on both my gas oven, and my Mom’s crappy electric oven. I did not use convection. I tried with a pizza stone and without. I tried this method of using the bottom deck of the oven. I tried many temperatures and here’s what I found.

500 degrees, no convection fan. Any hotter and the cheese browns before the crust gets crispy. I cant get crispy/laced edges if I go hotter with the cheese/toppings not burning. 12-15 minutes, toppings take longer, plain cheese is on the 12 side. I do not use a pizza stone, I tried it and didn’t like it. I put the rack all the way to the bottom instead, as close as it can go to the heat source and that works just fine.

Some toppings need to go UNDER the cheese or they burn. Sun-dried tomatoes got cooked to a crisp on top, if you sauté onions before they go on the pizza, they should go under the cheese. Meat always on top, last topping to go on. Spinach adds a big variable in the order of applying toppings.

The pans I’m using:

https://www.amazon.com/dp/B0828JYGH3/ref=cm\_sw\_em\_r\_mt\_dp\_U\_zbTBEb8V0VXSM