

# No Pizza Oven - Pizza

**Yield:** 1 serve | **Rating:** 5/5 | **Prep:** 10 min | **Cook:** 8 min | **Other:** 4 hr | **Source:** thestranger.online

You simply do not need to purchase or build your own purpose built pizza oven.

For many years people have been able to cook good pizza on a pizza stone, a very cheap inlay to your oven that heats the base.

Personally, I use a thick sheet of food grade steel that sits in the oven midway up and pre-heats to at least 1 hour to ensure a crisp base. My oven tops out at 275C but with the steel in place it takes that area to circa 450C, close to a wood burning stove but obviously still not at that level, however, it is easier, cheaper and far quicker to clean-up.

This recipe will also ensure that your pizza slice is perfectly aerated, with a light and fluffy crust, and, will stand up as a slice without having to hold the pointed end thereby also giving you a nice leopard spotting on the crust due to the oil.

## Ingredients

- 190 g flour (00)
- 123 ml water (cold)
- 2 ml yeast (dried active)
- 5 ml salt (low salt)
- 1 glug oil (olive)

## Notes

This is sufficient to yield a 12" to 15" pizza.

Your pizza, your rules!



## Instructions

1. Place the dry ingredients into your stand blender or food mixer complete with the dough hook.
2. Whisk the dry ingredients until thoroughly combined, add the olive oil and whisk for 20 seconds.
3. Add the water and continue to whisk for 7 to 10 minutes.
4. Remove the bowl, cover with cling film and place in a draught free zone for a minimum of 4 hours, the dough will have risen so you can, at this stage begin preparation or leave to proof for longer; it is, as always, entirely your choice.
5. Pre-heat the oven to its maximum for at least 1 hour before cooking. MY pizza cooks on the steel within 7 minutes and 30 seconds, use this time as a gauge only.
6. Don't get hung up on shaping your pizza, if you want to roll it, do so. If you want to droop it over the work surface edge, do so. If you want to throw it, do so.
7. As for toppings, whatever the heck you want to throw on it is up to you, just bear in mind that quite often, less is more.