

Napoletana Pizza Dough

Contributed by Bill Weekley

This is the Americanized version of Neapolitan Pizza. Formulation is identical to Neapolitan dough, but pizzerias can use whatever oven, cheese, and sauce they choose. Toppings are kept to a minimum.



MIXING

- If using a 3-speed mixer, mix on speed 1; if using a 4-speed mixer, mix on speed 2.
- Place water and salt in mixer bowl; mix for 2 minutes or until salt is dissolved. Add flour and yeast; mix for 10 minutes.

SHAPING & PROOFING

- Prepare, peel or pan/screen that pizza will be baked on by dusting with cornmeal/flour blend, semolina/flour blend or Wondra flour.
- There is no final proof; after dough has warmed at room temperature, it is hand stretched, topped and baked

BAKING

- Bake without steam using appropriate time and temperature for your oven. Approximate times and temperature for common ovens are:
 - Conveyor oven: 450°F for 6-8 minutes
 - Deck Oven, no open flame: 550°F – 750°F for 2-3 minutes
 - Deck Oven, open flame: 650°-700°F for 2-2.5 minutes
- If baking with a gas oven, the vents are left at least partially open.

Process – Napoletana Pizza dough

Final Dough

Mixing	Type of Mixer Mix Style 1 st Speed Dough Temp	Planetary Short 10 min 78°F-82°F
1 st Fermentation	Length of Time Temperature	30 min 72°F -76°F
2 nd Fermentation	Divide Shape Proofing Device Length of Time Temperature	255 g Round Tote or Sheet Pan Overnight or minimum 12-18hr 34°F - 40°F
3 rd Fermentation	Length of Time Temperature	60-90 min or until dough reaches 60°F 72°F – 76°F
Makeup	Shape Garnish	According to pan/peel size As desired
Proof & Bake	Final proof time Bake	None Refer to process notes

NAPOLETANA PIZZA DOUGH

Total Dough Weight 7.356 kg

Ingredients	Total Formula %	kilograms
Bread Flour*	100.00	4.540
Water	60.00	2.724
Salt**	1.88	0.085
Instant Yeast	0.16	0.007
Totals	162.03	7.356

* Bread flour is hard red winter wheat (12% protein)

** Sea Salt is traditional for this dough



Neapolitan bakers used their local Type 00 flour. A medium protein winter wheat bread flour will create an extensible dough similar to that prepared with Type 00 flour.