



## ***Thin-Crust Whole-Wheat Pizza with Garlic Oil, Three Cheeses, and Basil***

*Makes two 13-inch pizzas*

Excerpted from *Cook's Science* by the Editors at Cook's Illustrated

From the authors, "We decided to rethink whole-wheat pizza, examining it through the lens of a bread baker in order to formulate a dough (and a baking technique) that would give us a crust with it all: good—but not overwhelming—wheat flavor; a crisp bottom; and a moist, chewy interior."

**ADD BREAD FLOUR:** We started by using both whole-wheat flour and white bread flour. Bread flour contains more of the proteins (glutenin and gliadin) that form gluten than all-purpose flour. And because whole-wheat flour has less gluten potential (due to the types of proteins in the mix and to the presence of both the germ and the bran, which inhibit gluten development), we would need to punch up the gluten potential in other ways to increase chewiness.

**USE ICE WATER:** We highly hydrated the dough to help strengthen the gluten network. (More water allows for a stronger, more stretchable gluten network.) Ice water kept it from overheating while kneaded in the food processor.

**REST A LONG TIME:** A long rest (read: overnight rise) gave enzymes in the dough time to slightly weaken the gluten strands, increasing extensibility. It also allowed for more flavor-boosting fermentation.

**USE THE BROILER:** We know that a wet steak takes much longer to sear than a dry one and that by the time you achieve a good crust on the former, much of the interior is overcooked. This holds true for pizza as well: A wetter dough will take longer to brown and crisp because more of the oven's energy is going into driving off the extra moisture, leaving less available for crisping. This is why we decided to preheat the pizza stone under the broiler's high heat. It was essential for a nicely browned crust.

**DITCH THE TOMATOES:** The sweet-tart flavors of tomato sauce clashed with earthy whole wheat. Instead, we topped our pizza with three cheeses, garlicky oil, and basil.

### **Dough**

1 ½ cups (8 ¼ ounces) whole-wheat flour

1 cup (5 ½ ounces) bread flour

2 teaspoons honey

¾ teaspoon instant or rapid-rise yeast

1 ¼ cups ice water

2 tablespoons extra-virgin olive oil

1 ¾ teaspoons salt

**FOR THE DOUGH:** Process whole-wheat flour, bread flour, honey, and yeast in food processor until combined, about 2 seconds. With processor running, add ice water and process until dough is just combined and no

dry flour remains, about 10 seconds. Let dough stand for 10 minutes.

Add oil and salt to dough and process until it forms satiny, sticky ball that clears sides of work bowl, 45 to 60 seconds. Remove from bowl and knead on oiled counter-top until smooth, about 1 minute. Shape dough into tight ball and place in large, lightly oiled bowl. Cover tightly with plastic wrap and refrigerate for at least 18 hours or up to 2 days.

### **Garlic Oil**

¼ cup extra-virgin olive oil  
2 garlic cloves, minced  
2 anchovy fillets, rinsed, patted dry, and minced (optional)  
½ teaspoon pepper  
½ teaspoon dried oregano  
⅛ teaspoon red pepper flakes  
⅛ teaspoon salt

**FOR THE GARLIC OIL:** Heat oil in 8-inch skillet over medium-low heat until shimmering. Add garlic; anchovies, if using; pepper; oregano; pepper flakes; and salt. Cook, stirring constantly, until fragrant, about 30 seconds. Transfer to bowl and let cool completely before using.

### **Pizza**

1 cup fresh basil leaves  
1 ounce Pecorino Romano cheese, grated (½ cup)  
8 ounces whole-milk mozzarella cheese, shredded (2 cups)  
6 ounces (¾ cup) whole-milk ricotta cheese

**FOR THE PIZZA:** One hour before baking pizza, adjust oven rack 4 ½ inches from broiler element, set pizza stone on rack, and heat oven to 500 degrees. Remove dough from refrigerator and divide in half. Shape each half into smooth, tight ball. Place balls on lightly oiled baking sheet, spacing them at least 3 inches apart. Cover loosely with plastic coated with vegetable oil spray; let stand for 1 hour.

Heat broiler for 10 minutes. Meanwhile, coat 1 ball of dough generously with flour and place on well-floured countertop. Using your fingertips, gently flatten into 8-inch disk, leaving 1 inch of outer edge slightly thicker than center. Lift edge of dough and, using back of your hands and knuckles, gently stretch disk into 12-inch round, working along edges and giving disk quarter turns as you stretch. Transfer dough to well-floured peel and stretch into 13-inch round. Using back of spoon, spread half of garlic oil over surface of dough, leaving ¼-inch border.

Layer ½ cup basil leaves over pizza. Sprinkle with ¼ cup Pecorino, followed by 1 cup mozzarella. Slide pizza carefully onto stone and return oven to 500 degrees. Bake until crust is well browned and cheese is bubbly and partially browned, 8 to 10 minutes, rotating pizza halfway through baking. Remove pizza and place on wire rack. Dollop half of ricotta over surface of pizza. Let pizza rest for 5 minutes, slice, and serve.

Heat broiler for 10 minutes. Repeat process of stretching, topping, and baking with remaining dough and toppings, returning oven to 500 degrees when pizza is placed on stone.