New York–Style Pizza

HEARTY

YIELD	ACTIVE	TOTAL	OVEN	PER SERVING
3 pies, 16 in, 8 slices each	≈1 h	≈1 h 30 min (dough made 3 days ahead)	550 °F (288 °C)	237 kcal · 555 mg Na · 11 g protein

EQUIPMENT
Pizza steel, 14.5 × 16 × ⅜ in · 16 in wood peel · Coarse grater · IR thermometer

#	INGREDIENT	MASS	VOLUME	PROCEDURE
SAUCE (RAW; ≥1 H AHEAD)				
1	Ground tomatoes, Stanislaus 7/11*, from the #10 can*	800 g	≈3¼ cups	Stir the tomatoes, oregano and basil together; don't cook. Taste it: the tomatoes are already salted, so add salt only if it needs it. Too thick to spread? A splash of water. Rest ≥1 h; use at room temp. Freeze the rest of the can in 125 g portions.
	Oregano, dried*, rubbed*	1 g	1 tsp	
	Basil, fresh*, torn*	2 g	4 leaves	
CHEESE				
2	Mozzarella, Galbani whole milk*, low-moisture, cold*	240 g	8½ oz	Grate both low-moisture blocks on the large holes, toss together and split into 3 × 160 g. Keep everything in the fridge until topping.
	Mozzarella, Galbani part-skim*, low-moisture, cold*	240 g	8½ oz	
	Fresh mozzarella, Galbani*, torn small, blotted*	120 g	4 oz	
	Pecorino Romano, Locatelli*, finely grated*	12 g	≈3 tbsp	
BAKE (EACH PIE)				
3	New York Pizza Dough*, card*	1452 g	3 balls	T – 4 h: dough out of the fridge. T – 1 h: steel on the second rack from the top, ≈6 in below the broiler. Oven to 550 °F (288 °C) for a full hour. The steel should read 550–575 °F.
4	Semolina + flour		for the peel	Flour the ball. Press the center flat, leaving a ¾ in rim, and dimple both sides. Stretch over your knuckles to 16 in, letting gravity help. Onto the dusted peel; shimmy to check it slides.
5				Fast: 125 g sauce spread thin, rim bare. 4 g Pecorino, then 160 g grated mozzarella, then 40 g fresh mozzarella in small pieces. Launch with a quick, low-angle shake.
6				After 1 min, turn on the broiler (crack the door if it won't fire). Rotate at ≈3 min. Done at 5–7 min: underside spotted, rim deep golden, cheese bubbling hard and golden, not brown.
7	Parmigiano-Reggiano*, finely grated*	12 g	≈3 tbsp	Rest 1–2 min on a wire rack. Finish with 4 g Parm, basil, and oil brushed on the crust. Cut
	Olive oil, extra-virgin	21 g	1½ tsp per pie	

Source: Dough Guy, dopnyc (r/Pizza), Scarr's, Paulie Gee's, Lucali

#	INGREDIENT	MASS	VOLUME	PROCEDURE
	Basil, fresh		a few leaves	8. Back to 550 °F (288 °C) bake; let the steel recover 8–10 min between pies.

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Ground tomatoes, Stanislaus 7/11, *3 pies*	373.6 g	179	986	12
Oregano, dried, *3 pies*	0.47 g	1	0	0
Basil, fresh, *3 pies*	0.93 g	0	—	0
Mozzarella, Galbani whole milk	240 g	720	1,519	48
Mozzarella, Galbani part-skim	240 g	720	1,519	64
Fresh mozzarella, Galbani	120 g	343	428	21
Pecorino Romano, Locatelli	12 g	47	205	3
New York Pizza Dough	1452 g	3,452	8,523	115
Parmigiano-Reggiano	12 g	47	141	4
Olive oil, extra-virgin	21 g	186	0	—
Total		**5,696**	**13,322**	**268**
Per serving (1/24)		**237**	**555**	**11**

Nutrition: USDA FoodData Central: SR Legacy (oregano, basil, Parmesan, olive oil) and Branded Foods labels (Galbani whole-milk, part-skim and fresh mozzarella; Locatelli). Stanislaus 7/11 label (½ cup = 125 g = 60 kcal, 330 mg, 4 g). Dough from its card. Sauce counted for 3 × 125 g. Peel dusting and finishing basil not counted.

NOTES

- Escalon 6-in-1 also works for the sauce. It’s less salty, so add ½ tsp Morton per 800 g of tomatoes.
- Cheese is used sparingly on purpose. The best NYC shops (Scarr’s ≈100 g on a 12 in) let the crust and sauce show.
- Steel: NerdChef Steel Stone Pro, 14.5 × 16 × ⅜ in, long side left to right. Launch from the back edge and pull the peel straight out.