

MAKE PIZZA LIKE A PRO

Pizzeria Delfina's dough, adapted for baking in a home oven, is the best we've ever tried—smooth and supple. The secret lies in how you stretch it. Pizzaiolo Anthony Strong demonstrates, below right.

Delfina's broccoli rabe pizza

MAKES 3 (12-in.) pizzas, plus dough for 3 more pizzas **TIME** About 2 hours, plus rising time **NOTE** You can use regular flour, but for a truly awesome crust, go for high-protein Italian "00" (fine-milled) flour.

DOUGH

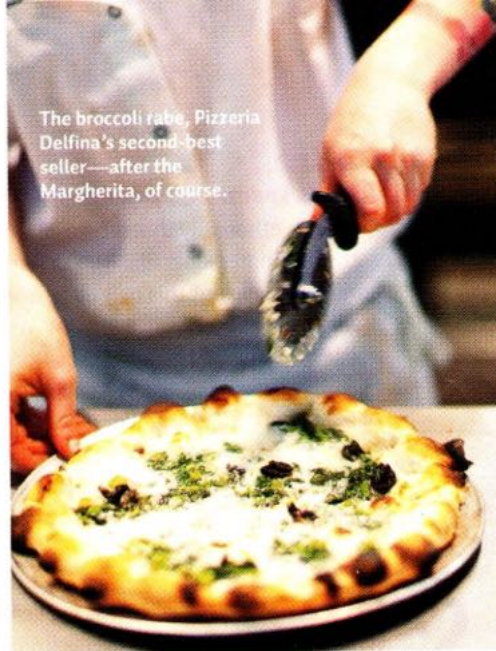
- 1 tsp. fresh yeast
- 1½ tsp. extra-virgin olive oil
- 1 lb., 14 oz. (about 6 cups) "00" pizza flour, preferably Caputo*, or all-purpose flour
- 3 tbsp. kosher salt

TOPPING

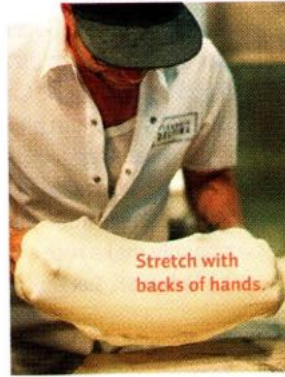
- 10 oz. fresh mozzarella packed in liquid
- ⅓ cup liquid from mozzarella container
- ¼ cup shredded caciocavallo or parmesan cheese
- ¼ cup each heavy cream and buttermilk
- ½ tsp. kosher salt, divided
- 1 lb. broccoli rabe (about 1 large bunch)
- 2 garlic cloves, well smashed
- 4 tbsp. olive oil
- About ¼ tsp. red chile flakes
- Freshly ground black pepper
- ⅓ cup oil-cured black olives (soaked in water and drained if salty), pitted and torn in half
- Extra-virgin olive oil for drizzling

MAKE DOUGH

1. Put yeast, oil, and 2 cups plus 1 tbsp. cold tap water in bowl of a stand mixer and mix, using dough hook, on lowest speed 5 minutes, or until yeast has completely dissolved. Add flour and mix another 8 minutes.
2. Cover bowl loosely with a dampened towel and let dough rise 20 minutes.
3. Add salt and mix on low speed until incorporated and dissolved, 7 minutes.
4. Turn dough onto a lightly floured work surface and cut into 6 equal portions. Roll each into a tight ball. Place on a lightly floured tray.
5. Cover tightly with plastic wrap and let rise at least 4 hours at warm room temperature. Dough balls have risen properly when they are soft, pillowy, and full of air.



The broccoli rabe, Pizzeria Delfina's second-best seller—after the Margherita, of course.



MAKE TOPPING

6. With flat side of a chef's knife, mash a third of the mozzarella into a pulverized mass. Dice remaining mozzarella into ½-in. cubes. In a medium bowl, mix both mozzarellas with mozzarella liquid, shredded cheese, cream, and buttermilk. Season with ¼ tsp. salt.
7. Cut broccoli rabe into 1-in. sections, discarding tough lower stems.
8. In a large frying pan over very low heat, cook garlic in oil, stirring often, until transparent, about 5 minutes. Add chile flakes and toast for a second, then add broccoli rabe. Stir in remaining ¼ tsp. salt and several grinds of pepper.
9. Crank heat to medium-high and cook broccoli rabe, stirring, until liquid starts to evaporate and broccoli rabe is tender-crisp, 5 to 7 minutes.

MAKE PIZZA

10. Heat a pizza stone or baking sheet on lowest rack of oven at 550° (or as high as oven will go), at least 30 minutes.
 11. Set 1 dough ball on a well-floured pizza peel or baking sheet and stretch into an 11- to 12-in. circle (see photos above).
 12. Spread about ⅓ cup cheese mixture over dough. Top with ½ cup broccoli rabe, a pinch of chile flakes, and 2 tbsp. olives.
 13. Shove pizza onto stone. Bake 5 to 6 minutes, or until puffy and browned. Drizzle with oil. Repeat with 2 dough balls and toppings (top remaining 3 differently or freeze).
- Make ahead:* Chill dough balls overnight or freeze up to 2 weeks (let come to room temperature before stretching).
- *Find at well-stocked grocery stores and Italian markets.*

PER ¼ TOPPED PIZZA 319 CAL., 44% (140 CAL.) FROM FAT, 12 G PROTEIN; 16 G FAT (6.1 G SAT.); 29 G CARBO (0.9 G FIBER); 1,121 MG SODIUM; 34 MG CHOL.

