

Pizzeria Florian Calabrian Crunch Pizza

Ingredients:

- Pizza dough, 14-ounce ball
- Tomato sauce – 6 ounces
- Cup n' char pepperoni – 40 slices
- Stracciatella cheese – 6 ounces (1 ounce per slice)
- Hot honey, to taste
- Fresh basil for garnish
- Chili crunch, to taste
- Parmigiano-Reggiano for finishing

Instructions

Preheat the oven 550-600°F or prepare your pizza oven if you have one, aiming for a crispy crust.

Assemble the pizza:

- Roll or stretch your dough into a 14-inch circle and place it on a pizza peel dusted with flour or directly on a pizza stone or baking sheet.
- Spread 6 ounces of tomato sauce evenly over the dough, leaving a small border for the crust.
- Distribute the 40 slices of cup n' char pepperoni evenly over the sauce.

Bake the pizza: Transfer the pizza to the oven and bake until the crust is brown and crispy, and the pepperoni has curled and charred, about 8-10 minutes.

Remove the pizza from the oven and slice it into six pieces.

Finish with toppings:

- Place 1 ounce of stracciatella on each slice.
- Drizzle hot honey over the pizza to taste for a sweet and spicy kick.
- Garnish with fresh basil leaves and add chili crunch to taste for an extra layer of heat.
- Finally, finish with a sprinkle of freshly grated Parmigiano-Reggiano.

Optional: Make your own crust

- *Recipe provided by Pizzeria Florian (please note measurements are in grams)*

Ingredients:

- 250 grams 00 flour

- 250 grams bread flour
- 315 grams room temperature water
- 15 grams salt
- 10 grams extra virgin olive oil
- 3.5 grams fresh yeast
 - *if using instant dry yeast 1.5 grams

Directions:

- Start with all flour combined in bowl.
- Create a well for water and oil.
- Pour water & oil into well.
- Dissolve yeast in water and oil.
- Knead until a shaggy mess and add salt. Knead for 5-10 minutes until smooth. Rest covered for 10-15 minutes.
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- Cover and rest for 15 minutes and preform one fold. Rest at room temperature, covered, for 1-2 hours. Refrigerate in sealed container for 24-48 hours or until dough has doubled in size.
- Portion balls to 400 grams or 14 ounces and proof at room temperature for 4-6 hours until double from original size.
- Stretch, top, and bake pizza.