

MAGIC

BY THE SLICE

Introduction

Thank you so much for purchasing your Magic by the Slice recipe! I'm pumped that you're going to be making my authentic *magical* deep dish pizza in your own home!

I've outlined all the necessary steps for you to succeed. Items needed are listed in each section, so please review and make sure you have everything you need for your pan prep, sauce, dough, and assembly prior to beginning. [Click here](#) for a YouTube video tutorial.

Quick Notes:

- 1. While I have included a link to the professional pizza pan that I use, you can use what you have at home. You can use a cast iron skillet, cake pan or even a pyrex dish.*
- 2. I suggest you get yourself a digital kitchen scale if you don't already have one. It makes for consistency in your dough every time when measurements are in ounces and grams.*

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Pan Prep and Care

The right pan is critical for a crust that is crispy on the outside and flaky on the inside. The hard anodized coating is what does the trick!

You can order your professional 12" Deep dish pan wholesale by [clicking here](#) or on Amazon by [clicking here](#). You may also want a [pan gripper](#). It makes handling a hot pan while cutting pizza much easier and will make you feel like a pro!

IMPORTANT: Prior to your first use, you must season your pizza pan. DO NOT skip this step! I've written the instructions out below or [click here](#) to watch a video.

Step 1. Hand wash and dry your new pan.

Step 2. Preheat your oven to 400°.

Step 3. Bake your pan at 400° for 15 min to assure it is fully dry.

Step 4. Remove pan and let cool.

Step 5. Place a foil lined baking sheet on the bottom rack. Important to temper the direct heat.

Step 6. Coat the entire pan (inside and out) with Crisco.

Step 7. Bake the coated pan at 400° for 15 min.

Step 8. With an oven mitt, remove pan (careful it's hot!) and wipe off excess Crisco with a paper towel. This ought to be done while the pan is still warm.

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SAUCE RECIPE

(Yields enough for *one* 12" pizza)

Making your sauce first will allow it to marinate while you make your dough and let it rise.

INGREDIENTS

- 1-6lb can (or 4-28oz cans) of imported Italian San Marzano* tomatoes.
- 2 cloves fresh garlic, finely chopped
- ½ Tbsp dried oregano
- ½ Tbsp dried basil
- ½ Tbsp sea salt
- Like is spicy? Add ½ Tbsp of crushed red pepper



PROCESS:

1. Empty tomatoes into a large colander and drain well.
2. Peel away any excess skin and remove basil leaf (if there is one).
3. Crush tomatoes by hand to desired even consistency. I like to leave my sauce a little chunky as it is consistent with UNOs original Chicago deep dish pizza.
4. Mix in your basil, oregano, garlic, and sea salt.
5. Let sit covered, marinating until ready to use. At minimum, until your dough is ready. If you're going to use it in more than 2 hours, put your sauce in the fridge and remove 30 minutes before use.

Note: Be sure your tomatoes are true San Marzano (the can will say "product of Italy") and not "San Marzano **Style." Not only is the flavor better but there is significantly less sodium in the imported tomatoes. FYI - Nina brand available at Costco in 6lb cans for under \$4ea! I also like Cento, Baresi and Rega*

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DOUGH RECIPE

(Yields enough for one 12" pizza)

INGREDIENTS

- 1 cups of warm (approx. 110°) water
- 7g (or 1 packet) of rapid/quick rise yeast
- 420g (or 2 ³/₄ cups) of all purpose flour
- ¹/₄ cup of yellow cornmeal
- ¹/₄ cup vegetable oil
- 2 ¹/₂ Tbsp extra virgin olive oil
- ¹/₂ Tsp salt



PROCESS:

1. In the bowl of your KitchenAid mixer (or large mixing bowl if mixing by hand) use a whisk to completely dissolve yeast in warm water.
2. Add cornmeal. You should see a few bubbles affirming the yeast is active.
3. Add half (210g) of the flour.
4. Pour in both oils.
5. Mix with whisk attachment (or by hand) on speed 1 for 10 minutes.
6. Remember the salt!
7. Add remaining flour and knead with dough hook attachment (or by hand) until all the dough is fully combined. Remove from hook and form into a ball.
8. Place dough back in the bowl, cover with plastic wrap and let rise until doubled in size.
9. Punch down, cover and let rise again until doubled in size.

Note: This recipe produces a 26oz ball of dough for a 12 inch deep dish pizza. If you are using whatever pan you have at home, just know it comes to 2.16oz of dough per inch of pan. If your pan is more than 12" round, just double the recipe and weigh your dough accordingly.

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PIZZA BUILDING & BAKING

INGREDIENTS

- $\frac{3}{4}$ lb (about 13 slices) deli sliced **whole milk mozzarella cheese**. (Not a fresh ball, this has too much moisture and makes for a runny pizza!) You can use part skim but whole milk provides better taste and texture. I suggest you ask at the deli counter of your local grocer to slice it. If they don't have it, you can find it prepackaged.
- Toppings of your choice*
- Fresh parmesan for grating
- Olive oil

**I suggest no more than 3 toppings as flavors can get lost otherwise. I suggest fully cooking any raw meat prior to baking pizza.*

Process

- Preheat your oven to 475°
- Lightly oil your pan.
- Spread dough, working it out to and all the way up the edges of the pan.
- Tile your cheese: 1 slice in the center, then overlapping slices around the perimeter, working your way back to the center.
- Evenly distribute your toppings.
- Spread sauce evenly all the way to the edges.
- Finish with a dusting of fresh grated parmesan cheese and a drizzle of olive oil.
- Bake for 30 minutes or until the crust is golden brown and pulls away from the edges. I usually begin checking mine every few minutes after the 25 minute mark as ovens vary.
- Remove from the oven and let sit for 5 minutes.
- Cut (with pizza cutter only. A knife will gouge your pan) and serve!

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A few suggested flavor profiles:

- 3 cheese of mozzarella, cheddar, and provolone. Use .25 lbs. of each alternating slices when tiling.
- Italian sausage and giardiniera, or chorizo and roasted poblano.
- Fontina (cut into small squares) placed on top of the mozzarella, followed by black forest bacon (chopped), and asparagus (diced).

There truly is magic in every slice!

Buon appetito!

Questions? Feel free to email me at brian@magicbytheslice.com

About the author

Brian Kirshenbaum is a Chicago native private pizza chef and entertainer with his in-home dinner show Magic by the Slice. He cooks for his clients and their guests followed by his parlor comedy magic show. He resides in his hometown of Chicago.