



Recipe of the Month: Cheesesteak Pizza

Ingredients:

- 1 1/2 tsp. active dry yeast
- 1 2.2 lb bag of 00 flour, preferably Antimo Caputo brand, plus more
- 4 tsp. sugar
- 4 1/2 tsp. kosher salt, plus more to taste
- 1 tsp. extra-virgin olive oil
- 1 heaping Tbsp. of prepared horseradish
- 3 heaping Tbsp. of mayonnaise
- 4 slices of Roast Beef from the deli
- 1 medium onion halved and sliced
- 8 oz. mozzarella or Monterey Jack Shredded cheese
- 8 or 10 mushrooms sliced

DOUGH INSTRUCTIONS

1. Make the dough: In a small bowl, whisk together yeast and $\frac{3}{4}$ cup plus 2 tbsp. water heated to 85°. Let sit for 10 minutes. Put flour and sugar into bowl of a stand mixer fitted with a dough hook. Mix on low speed to combine. With mixer on, add yeast mixture, 1 tsp. oil, and 1 1/2 cups ice-cold water; knead until smooth and a dough forms around hook, 7 minutes. Add salt and continue kneading for 2 minutes more. (If dough feels dry, add a few tbsp. cold water.) Divide dough into four portions, roll into tight balls, and transfer to a lightly floured baking sheet. Cover with plastic wrap and refrigerate overnight.
2. Remove dough from refrigerator and let come to room temperature. Put a pizza stone on lowest rack in oven and heat oven to 500°; heat for at least 40 minutes. While the dough is warming up, saute the onions and mushrooms in the olive oil. Add salt and pepper to taste. Cut the roast beef into narrow strips. Mix the horseradish and the mayonnaise together.

When dough is ready, work with 1 piece of dough at a time, dust with flour; using your hands, stretch and shape dough into a 11"–13" circle. Spread the horseradish mixture over the dough leaving around 1" for the crust. Place the roast beef, mushrooms and onions over the horseradish mixture, add banana peppers to taste, and cover with cheese evenly over pizza.

Bake until golden brown, about 13 minutes.

MAKES FOUR 11"—13" PIZZAS