



Form the crust

1. Combine the flour, salt and yeast in the bowl of your mixer. Add the ice water as you start the mixer on medium with the dough hook. Mix for seven minutes on medium speed. Adjust the wetness of the dough by watching how it sticks to the bowl. It should look like this photo by sticking at the bottom, but releasing from the sides. Add small amounts of either flour or water until it looks like this.
2. Form the dough into six pursed balls. Place them on a cookie sheet lined with oiled parchment paper. Brush or spray them with olive oil and cover with plastic wrap. Place this pan in the refrigerator overnight; or at least 12 hours. Yes *twelve* hours!
3. Remove the dough balls from the refrigerator two hours before you are going to be grilling so they warm up to room temperature. Flatten them out with your hands and let them rest for five minutes. Roll them out with a floured rolling pin. It's a sticky dough, so don't be afraid to use a lot of flour. Start with nothing thinner than 1/4" until you have tried it a few times.
4. Put each crust on an oiled sheet of heavy duty aluminum foil, then oil the top of each round before they go on the grill.

Crust Ingredients

- 4 1/2 cups unbleached bread flour
- 2 teaspoons salt
- 1 teaspoon instant yeast
- 1 3/4 cup ice water

When you adjust the water/flour remember that after the dough is mixed it's almost impossible to add more water, but it's easy to add flour. Err on the side of sticky.

We use spray oil a lot. It's handy and doesn't affect the flavor at all.

It seems like a long time in the refrigerator, but you'll notice the difference in flavor. This long rest brings out great taste and texture from the flour. The best pizza crust I ever ate is made from a low protein flour, a small amount of yeast and a three day rise in the refrigerator.

When you are grilling, you can reuse the same sheet of foil for each pizza, but if you are feeding a crowd, you want everything rolled out, oiled and ready to go because the grilling process is hectic and requires close attention.

Grilling

1. Everything in it's right place before you start: A thick bed of charcoal under half the cooking grate. Grate hot and oiled. Heat lever all the way down. All ingredients handy and organized. Think through your mise en place because it's about to get wild.
2. This is the tricky part. Slide the foil with a crust over onto the grate foil side down. Flip it over so the crust ends up oiled side down on the hot direct heat side of the grate. You will screw this up the first time you try it, so plan on throwing the first one away. Success depends on how thick you have rolled the crust, dexterity and luck. Start out thick and small until you get the hang of it.
3. When the bottom is crisp and the top is bubbly, flip it over and move it to the right (indirect) side of the grill.
4. Add your toppings. Garlic first, then sauce, then meat and vegetables, then cheeses, then basil. Close the cover and watch for a temperature greater than 450 until the cheeses are melted. If you can't get to at least 450 you need more charcoal. If you are using lump, you may only get three pizzas before you have to reload.
5. Open the cover and check the bottom of the crust. If it's not crisp and browned, slide it directly over the coals until it's how you like it.

Basic Toppings

- Chopped raw garlic
- Thickened canned diced tomatoes
- Good cheese (mozzarella, parmesan)
- Chopped raw basil
- Bell peppers (red are the sweetest)
- Lightly sauteed meat (italian sausage)
- Good olive oil

When you get good at this, you'll be able to master a really thin crust without it burning through. Practice for that, and you can back it off to whatever thickness you prefer.



The crust is the star of this production, not the toppings. Here is how we like the crust to look, razor thin in some spots, thick in others, crunchy edges, chewy middle, slight char.