

Foldable New York-Style Pizza

High-gluten dough, a long cold ferment, and a screaming-hot oven — the crust engineered to fold.

PREP 30 MIN • FERMENT 24–72 HR • COOK 10 MIN • MAKES 2 PIZZAS

INGREDIENTS

For the Dough

- Bread or high-gluten flour: 500 g (about 4 cups)
- Warm water: 325 ml (about 1 1/3 cups)
- Instant yeast: 1 tsp
- Fine sea salt: 2 tsp
- Granulated sugar: 1 tsp (helps the crust brown)
- Extra-virgin olive oil: 1 tbsp (lets the dough fold without snapping)

For the Topping

- Pizza sauce: 1 cup (crushed San Marzano tomatoes, salt, oregano, olive oil)
- Low-moisture whole-milk mozzarella: 300 g, grated from a block
- Not fresh mozzarella in water — it makes the slice soggy

METHOD

1. Mix the dough. Whisk the warm water, sugar and yeast; rest 5 minutes until foamy, then stir in the olive oil. Whisk the flour and salt separately, then add to the wet mix until a shaggy dough forms.
2. Knead for structure. Knead 8–10 minutes until smooth, elastic and slightly tacky (not sticky). This builds the gluten that gives the slice its foldable strength.
3. Cold ferment (the NY secret). Divide into two tight balls, place each in a lightly oiled covered bowl, and refrigerate 24 to 72 hours — this builds flavour and the crust bubbles.
4. Prep for baking. Two hours ahead, bring the dough to room temperature. Preheat a pizza stone or steel at the oven's maximum (260–285°C / 500–550°F) for at least 45 minutes.
5. Stretch, never roll. Press the air toward the edges with your fingertips, then stretch over your knuckles, letting gravity pull it to a 12–14 inch round. A rolling pin crushes the bubbles and makes it cracker-stiff.
6. Top and bake. Move to a semolina-dusted peel. Spread a thin layer of sauce, leaving the edge bare, then add the grated mozzarella. Slide onto the hot stone.
7. Finish and fold. Bake 7–10 minutes until deeply browned and blistered. Rest 3 minutes, slice, then pinch the crust, fold lengthwise and bite.

Tip • Grate low-moisture mozzarella from a block. Fresh mozzarella floating in water releases moisture as it bakes and makes the slice soggy and un-foldable.